

No.4

Hamilton  
Place

CHRISTMAS  
2026

COMPANY  
OF COOKS





# COMPANY OF COOKS

## MORE THAN JUST A COMPANY OF COOKS

Company of Cooks are in every detail of your event, from artisanal snacks and incredible canapés to memorable dinners, and from hand-picked wines to stylish design.

Everything is overseen by their amazing team of chefs, wine experts, event sales teams, and operators, ensuring your experience stands out. Getting to know you and your plans empowers the team to craft moments and memories that last.

Their obsession with craft, creativity, and community drives everything they do, because they believe that amazing food, drink, and service sit at the heart of every guest experience. When these three elements come together, something very special happens.

See more of what Company of Cooks do by visiting [www.companyofcooks.com](http://www.companyofcooks.com) or simply click to watch the video opposite.





# CHRISTMAS CANAPÉ RECEPTION

Please choose six options £30 | additional canapé £5.50  
(min 50 guests)

## COLD

- Colston Basset Stilton, seeded cracker, damson paste (V) 90kcal
- Beetroot tartar, burrella, sorrel (VE) 34kcal
- Smoked mackerel, dill pickled cucumber, rye bread, salmon roe 65kcal
- Chicken Parfait, pickled raisin, toasted brioche 121kcal
- Confit duck rilette, Cumberland gel 105kcal
- Cobble Lane Coppa, fig and basil 46kcal

## HOT

- Charred Cauliflower, Wigmore cheese, mustard aioli (V) 61kcal
- Beetroot and Golden Cross arancini (V) 105kcal
- Baked Jerusalem artichoke, mushroom ketchup (VE) 43kcal
- Mac 'n cheese bites, Cobble Lane nduja honey 111kcal
- Cobble Lane pancetta, prune, Perl Las blue cheese 118kcal
- Seared scallop, confit potato, burnt apple puree 48kcal

V – VEGETARIAN | VE – VEGAN

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

Please note that our menus are subject to seasonal availability and may change. All prices are per person and exclude VAT.

## SWEET

- Caramelised pineapple tarte tatin, Chantilly cream (V) 127kcal
- Mulled fruit crumble tart (V) 83kcal
- Whipped cheesecake, ginger crumb, spiced pear (V) 105kcal
- Cranberry and white chocolate blondie (V) 120kcal
- Coconut and passionfruit pavlova (VE) 56kcal





# CHRISTMAS BOWL FOOD

Please choose four options £36 | additional bowl £8.50  
(min 50 guests)

## COLD

Rare roast beef, celeriac remoulade, pickled mushrooms 248kcal

Shredded ham hock, lentil and parsley salad, mustard dressing 254kcal

Chalk Stream trout rilette, pickled fennel 342kcal

London smoked salmon, beetroot and horseradish crème fraiche 313kcal

Delica pumpkin salad, cauliflower tabbouleh, sumac aioli (VE) 121kcal

Salt-baked beets, whipped London ricotta, chilli honey, toasted seeds 342kcal

## HOT

Miso-glazed pork cheek, creamed potato, leeks, green apple 355kcal

Sticky lamb neck, aubergine, pomegranate, crispy chickpeas and parsley 248kcal

Roast chicken breast, soft polenta, wild mushrooms, crispy sage, Madeira jus 325kcal

Torched mackerel, kohlrabi slaw, green apple, dill oil 275kcal

Squash risotto, pumpkin seed pesto, crispy sage (V) 228kcal

Jerusalem artichoke and wild mushroom ragout, olive oil mash,  
crispy kale (VE) 108kcal

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## SWEET

Christmas pudding crème brûlée 493kcal

Apple strudel cake, vanilla ice cream 575kcal

Spiced pear and oat crumble, crème Anglaise 423kcal

Vanilla panna cotta, passionfruit, meringue shards 419kcal

Plant-based tiramisu (VE) 374kcal





# CHRISTMAS SEATED MENU

Please choose a starter, main and dessert £77.50  
(min 50 guests)

## STARTERS

- Celeriac velouté, chestnuts, truffle cream (V) 298kcal
- H. Foreman's London salmon, beetroot and horseradish crème fraiche, pickled cucumber, sourdough crisp 313kcal
- Crispy duck, orange and mizuna salad 337kcal
- Ham hock terrine, pickled red cabbage, shallot and parsley salad 319kcal
- Oglesfield croquettes, Cumberland gel, winter leaves 442kcal
- Pickled fennel, clementine and watercress salad, pomegranate and toasted seeds (VE) 164kcal

## MAINS

- Traditional roast bronze HG Walters turkey, apricot, chestnut and lemon thyme stuffing, all the trimmings 781kcal
- Braised beef short rib, horseradish mash, caramelised shallot, heritage carrots, crispy kale, red wine jus 789kcal
- Confit duck, potato croquette, pumpkin purée, braised red cabbage with mulled wine spices 1031kcal
- Packington Estate venison loin, spiced kofta, kimchi, Sichuan pepper cream (£7.50 supplement) 481kcal
- Confit Salmon. crushed potatoes, roasted piquillo peppers, citrus dressing, shaved fennel 698kcal
- Wild mushroom, spinach and Lincolnshire Poacher pithivier, heritage carrot, purple sprouting broccoli, chive cream (V) 1076kcal
- Jerusalem artichoke and wild mushroom ragout, salt-baked celeriac, dried enoki (VE) 581kcal

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# CHRISTMAS SEATED MENU CONTINUED

Please choose a starter, main and dessert £77.50  
(min 50 guests)

## DESSERTS

- Christmas pudding, brandy sauce 487kcal
- Saffron poached pear, spiced shortbread, Chantilly cream 401kcal
- Valrhona chocolate, prune and Armagnac tart, crème fraîche 675kcal
- Poached quince, whipped London ricotta, fennel biscotti 395kcal
- Rum and raisin bread and butter pudding, spiced custard 589kcal
- Coconut panna cotta, Concorde pears, hokey pokey (VE) 329kcal

## COFFEE AND MINCE PIES

## PAXTON & WHITFIELD CHEESE

Individually plated £16.50  
Cheese board, serving 8-10 guests £95

A selection of the finest British cheeses from London's oldest cheese shop, served with chutneys and cheese biscuits

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# CHRISTMAS PARTY BUNDLES

(min 50 guests)

## CANAPÉS AND BOWLS BUNDLE

Choice of three canapés  
and three bowls

£40

## RECEPTION DRINKS

**Two hours** of unlimited wine, beer  
and soft drinks, including one  
glass of fizz on arrival

£35

**Three hours** of unlimited wine, beer  
and soft drinks, including one  
glass of fizz on arrival

£45

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## UPGRADES

Additional glass fizz on arrival £7.50

Additional hour for Reception Package £15

## RECEPTION, DINNER DRINKS, AND AFTER PARTY

Two glasses of Prosecco on arrival  
and three hours of unlimited wine,  
beer and soft drinks

£60

## BUNDLE FIZZ, WINES AND BEERS

Prosecco Borgo del Coto Alto, Veneto, Italy

Bonfaro Branco, Portugal, 2024

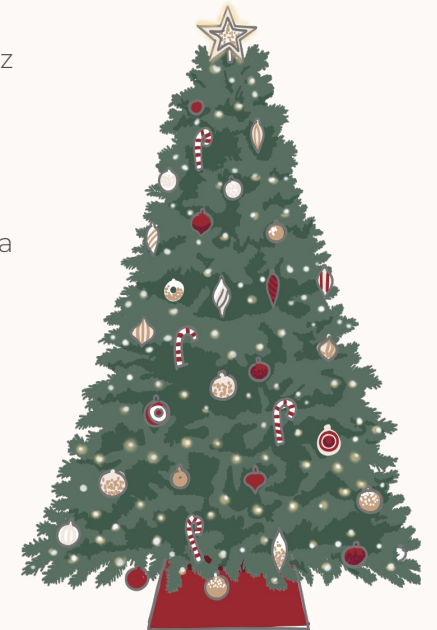
Bonfaro Tinto, Portugal, 2023

Peroni, Beer

Elderflower fizz

Fruit juices

Sugar-free cola





# CHRISTMAS COCKTAILS

## ALCOHOLIC COCKTAILS

### ELDERFLOWER COLLINS

Suffolk Distillery Gin, elderflower liqueur, lemon juice, sugar syrup, fresh cucumber

### MOJITO

Suffolk Distillery White Rum, lime juice, sugar syrup, fresh mint

### NEGRONI

Suffolk Distillery Gin, Martini Rosso, Campari, fresh orange

### ESPRESSO MARTINI

Sapling Vodka, Fair Café Liqueur, cold brew espresso, vanilla syrup, sugar syrup

### OLD FASHIONED

Adnams Single Malt Whisky, Angostura Bitters, fresh orange

### PALOMA

El Rayo Tequila, grapefruit juice, lime juice, Agave syrup

£12

£12

£12

£12

£12

£12

## NON-ALCOHOLIC COCKTAILS

### STING OF THE BEE

Spicy ginger, elderflower, honey, lime juice

### POMEGRANATE FIZZ

Pomegranate juice, fresh orange juice, lime juice, sparkling water

### BELLINI

Soda water, white grape juice, peach juice, natural fruit extracts

### PALOMA

Soda water, lime juice, pink grapefruit juice, natural fruit extracts

### MOJITO

Soda water, lime juice, natural fruit extracts

£10

£10

£10

£10

£10

A minimum order of 50 glasses applies for both alcoholic and non-alcoholic cocktails.  
A mixologist can be available from £200, excluding VAT, for a minimum of 4 hours.

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# CHRISTMAS DRINKS UPGRADES

## WINES

### WHITE

Les Jardins de Gascogne Blanc, Côtes de Gascogne, France, 2024	£35.50
Barrel Jumper Viognier, South Africa, 2024	£37
Picpoul de Pinet 'Sel et Sable' Languedoc, France, 2024	£44

### RED

Punto Alto Malbec, Mendoza, Argentina, 2024	£40.50
Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Rioja, Spain, 2024	£41.50
Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Abruzzo, Italy, 2023	£43.50

Please contact the catering team for a revised package quote should you wish to upgrade

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## SPARKLING

Ridgeview Bloomsbury, Sussex, East Sussex, England	£60
Champagne Lombard et Cie, De Malherbe, Brut, Champagne, France	£65
Ridgeview Fitzrovia Rosé, Sussex, East Sussex, England	£65
Laurent Perrier La Cuvée Brut, Champagne, France	£95

## BEER AND CIDER

Asahi (330ml)	£6.50
London Pride (330ml)	£6.50
Meantime Pale Ale (330ml)	£6.50
Meantime London Lager (330ml)	£6.50
Cornish Orchard Gold Cider (500ml)	£8.75





# ALLERGENS

Do you have a food allergy or intolerance?  
We provide allergen information on the  
14 major allergens.

Please speak with your event manager/sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event, there will be an Allergen Folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as much as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so, we can better cater for them. We are happy to provide further details on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.



Celery



Crustaceans



Eggs



Molluscs



Mustard



Nuts



Fish



Sulphur dioxide  
& sulphites



Lupin



Peanuts



Sesame



Soya



Milk



Gluten

If you have any concerns  
please speak to a member of staff



Should you like to discuss your event further, please contact the No.4 Hamilton Place venue team at [hello@4hp.org.uk](mailto:hello@4hp.org.uk)

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