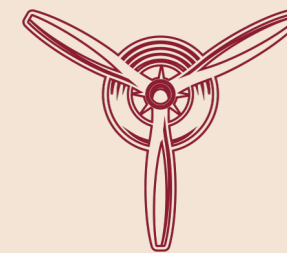




No.4

Hamilton
Place

Spring / Summer 2026
Standing Reception Menus





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London Larder

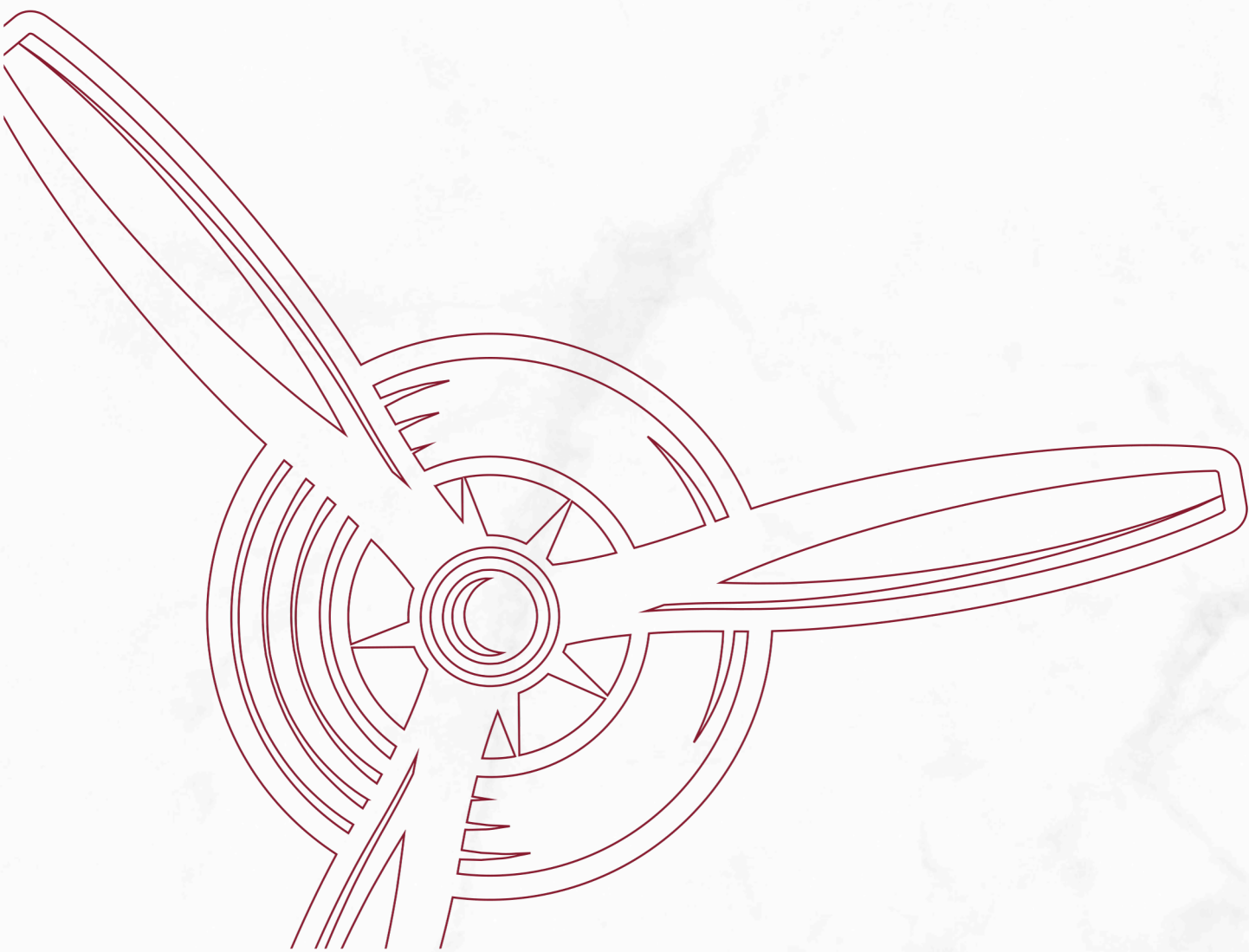
We've built an incredible London Larder of boutique suppliers who share our belief in craft and the importance of quality and provenance. We'll be calling on some of our brilliant local partners to help create something amazing for your next event!

Our suppliers

1. Paul Rhodes Bakery
2. Union Coffee
3. Cobble Lane Cured
4. Luminary Bakery
5. The Wild Room
6. Paxton & Whitfield
7. Sally Clarke Bakery
8. Belazu
9. London Essence
10. Ellis Wines
11. H. Forman & Son
12. HG Walter
13. Waste Knot
14. The London Honey Company
15. James Knight of Mayfair
16. London Borough of Jam
17. Brindisa
18. Smith & Brock
19. Wild Harvest
20. Ridgeview Wine



Receptions



Canapés Reception

£28.50 for 6 canapés

£5.00 per extra canapé

Plant-Based Canapés

Broad bean and pea falafel, green tahini dip (VE)

Heirloom tomato tart, whipped vegan cheese, basil oil (VE)

Truffled polenta bites, cauliflower purée, chive (VE)

Wild mushroom arancini, black garlic ketchup (VE)

Roasted miso aubergine tostada (VE)

Cheese & Vegetarian Canapés

Rosary goat's cheese mousse, pickled beetroot, rye (V)

Summer squash tartlet, aged Berkswell, lemon thyme (V)

Asparagus, lemon cream cheese, choux (V)

Meat Canapés

Aged beef carpaccio, truffle aioli, shaved Bookham's cheese

Short rib BBQ croquette, smoked tomato relish

Crisp pork belly, charred peach chutney, crackling crumb

Suffolk chicken parfait, pickled grape, brioche toast

Lamb kofta skewer, minted labneh, pomegranate

Fish Canapés

Seabream ceviche, citrus pearls, pickled shallot, nasturtium

Seven & Wye smoked salmon cornet, lemon crème fraîche, dill pollen Whipped smoked cods roe, radish, finger lime Pollock tempura, green pea purée, warm tartare drizzle

Miso-cured trout tartlet, cucumber, sesame

Sweet Canapés

Lemon posset, blueberry compote, meringue

Salted caramel brownie, cacao nibs Raspberry crème tartlet & marigold leaf Pistachio financier,

Cherry, Chantilly cream Coconut panna cotta, mango, toasted coconut (VE)



All pricing exclusive of VAT at prevailing rate

Bowls and Small Plates

Choose 4 bowls
£36 per person

Plant-Based Bowls

Miso-glazed tofu, sesame noodles, pickled vegetables, nori (VE)

Summer squash with chickpea & spinach, coriander salsa (VE)

Grilled aubergine, tomato freekeh, pomegranate (VE)

Cheese & Vegetarian Bowls

Garden pea & mint risotto, Old Winchester cheese (V)

Gnocchi, summer courgettes, basil cream, heritage tomatoes (V)

Grilled Halloumi, tabbouleh, lemon labneh, charred pepper (V)

Fish Bowls

Cornish crab linguine, confit tomato, lemon pangrattato

Grilled mackerel, potato salad, mustard crème fraîche, watercress

Hot smoked trout, summer bean cassoulet, tarragon oil

Meat Bowls

Chargrilled chicken thigh, wild rice, harissa yogurt, burnt lemon

Slow-cooked beef brisket, smoked paprika mash, summer greens

Lamb shoulder tagine, saffron couscous, pickled courgette, mint

Dessert Bowls

Coconut rice pudding, mango, passion fruit (VE, GF)

English strawberry Eton mess, meringue, elderflower cream

Dark chocolate delice, cherry compote, honeycomb (GF)

Vanilla panna cotta, poached apricot, almond crumble



BBQ Menu

Standard BBQ Menu £40 per guest

Choice of 3 items

Sweet potato, chickpeas and spinach burger
with red onion and vegan cheddar (VE)

Halloumi, grilled courgette and cherry tomato
skewer (V)

Traditional beef burger with red onion, cheddar,
lettuce, ketchup and mustard

BBQ pulled pork boa bun

Harissa chicken thighs with tomato salsa

Cumberland sausage, crispy onions, mustard
mayo

BBQ sardines, chermoula sauce Marinated king
prawns, chermoula dip

Sides:

Mixed leaves salad, citrus dressing

Spiced chickpeas, herb roasted tomatoes
and red onions

Potato salad

Gourmet BBQ Menu £50 per guest

Choice of 3 items

Carrot & coriander sausages, crispy onions,
vegan mustard mayo (VE)

Mushroom, halloumi burger, lime, coriander,
grilled beef tomato (V)

Bavette steak with smacked cucumber

Pork shoulder with Gochujang mayo

Sweet soy glazed salmon skewers, black
sesame and lime dressing

Tuna steak with avocado and mango salsa

Lamb chops with mole sauce

Sides:

Aubergine harissa salad with red
onion and pomegranate

Chard and beetroot salad

Pesto pasta salad with olives, capers,
garden peas and sweetcorn

In addition to the above salads the BBQ will be served with breads to compliment the menu

Looking for Something Sweet

£5 per guest

50% of each dessert will be served

Strawberries and vanilla cream

Passionfruit cheesecake

All pricing exclusive of VAT at prevailing rate



Seasonal Sharing Boards

£30 per guest

Sharing boards are ideal for relaxed lunches, grazing receptions, or client entertaining. Boards can be mixed and matched to suit your occasion and dietary preferences.

Summer Grazing Board

Cured British meats, house pickles

Raw seasonal vegetables, hummus, romesco dip, whipped goats
cheese Rosemary focaccia

Cornish Brie with pickled shallots, grapes, apricot chutney

Mediterranean Mezze Board (VE)

Carlin pea falafel, smoked aubergine dip, tzaziki Roasted pepper
hummus, grilled flatbread Olives, pickled vegetables, stuffed vine
leaves Watermelon, mint & cucumber salad

British Picnic Board

Rare roast beef, rocket, Berkswell cheese Cobble Lane Nduja sausage roll
Free range pork scotch egg, house piccalilli
Free range pork scotch egg, house piccalilli
Aged Somerset cheddar, house pickle

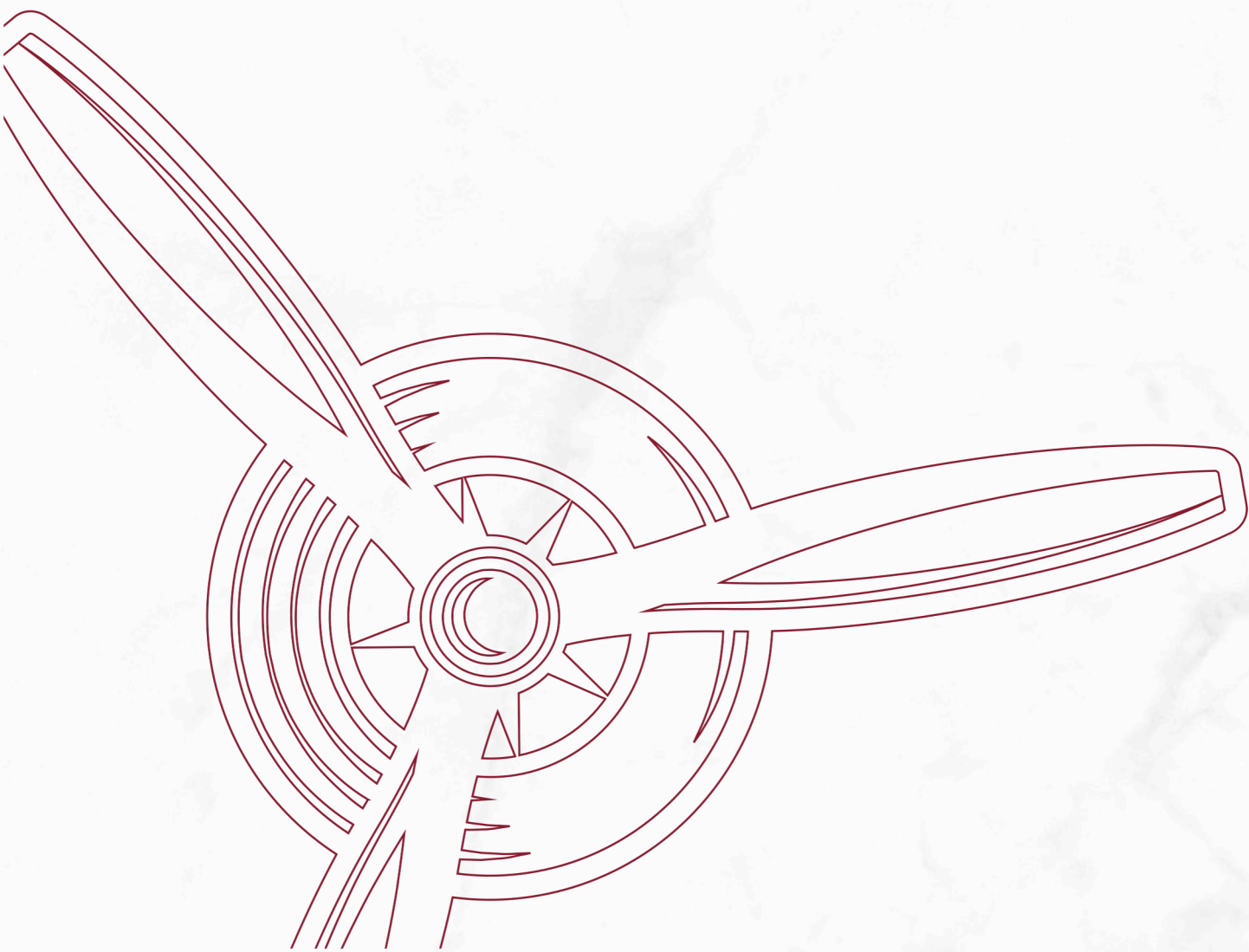
Seafood Board

Smoked salmon, king prawns, Mary rose Cured Chalk Stream trout, lemon
crème fraîche, dill scones
Smoked mackerel parfait, pickle cucumber
Dressed samphire salad, soda bread

All pricing exclusive of VAT at prevailing rate



Drinks List



Sommelier's everyday drinking

SPARKLING

Prosecco Le Contesse, Veneto, Italy	£36.00
Ridgeview Bloomsbury, Sussex, East Sussex, England	£55.00

WHITE

Lisboa Coreto Branco DFJ Vinhos, Portugal, 2022	£30.00
Le Pionner White, Comte Tolosan IGP, France, 2022	£31.50
Ojo Rojo Sauvignon Blanc, Chile, 2022	£34.00

RED

Lisboa Coreto Tinto DFJ Vinhos, Portugal, 2021	£30.00
Le Pionnier Rouge, Herault, France, 2022	£31.50
Ojo Rojo Merlot, Chile, 2022	£34.00

ROSÉ

Pinot Grigio Ramato 'Il Barco', Italy, 2022	£32.00
Rioja Rosado, Bodegas Taron, Rioja, Spain, 2022	£36.00
Château Paradis Rosé 'Essenciel' Coteaux d'Aix en Provence, France, 2022	£43.00



Low & no

SPARKLING WINES

Real Royal Flush Fruity Sparkling, Buckinghamshire, England £28.50

Fruity and fragrant on the nose with notes of grape and stone fruits. Delicately acidic on the palate with notes of white peach.

Real Dry Dragon Dry Sparkling, Buckinghamshire, England £28.50

Dry and light with a fragrant hit of lemon meringue on the nose, leading to chocolate and hay. Fresh on the palate with notes of sweet lemon and a dry chestnut finish.

Real Peony Blush Sparkling Rose, Buckinghamshire, England £29.50

Fruity and bright on the nose with notes of nougat and summer fruits. Buttery and well rounded on the palate with notes of strawberry, cranberry and raspberry leading to a smooth vanilla-oak finish.

STILL WINES

Noughty Organic White-SA £33.50

Produced using 55% Chenin Blanc and 45% Chardonnay grapes harvested from dry-land farmed vineyards in the Western Caperegion.

Noughty Organic Red-SA £33.50

Produced with Syrah grapes from dryland farmed vineyards in Darling, South Africa.

Doppio Passo White, Italy, NV £35.00

Soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours. Only 0.5% alcohol yet all the flavour.

Red Doppio Passo, Red, Italy, NV £35.00

Soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours. Only 0.5% alcohol yet all the flavour

All pricing exclusive of VAT at prevailing rate



Sparkling, rosé, dessert & port

SPARKLING

Prosecco Borgo del Coto Alto, Veneto, Italy	£37.50
Ridgeview Bloomsbury, Sussex, East Sussex, England	£55.00
Champagne Lombard et Cie , De Malherbe, Brut, Champagne, France	£60.00
Ridgeview Fitzrovia Rosé, Sussex, East Sussex, England	£65.00
Laurent Perrier La Cuvée Brut, Champagne, France	£86.00
Laurent Perrier Cuvée Rosé, Champagne, Franc	£118.50

ROSÉ

Pinot Grigio Ramato'Il Barco', Veneto, Italy, 2022	£32.00
Malbec Rosé, 'ESVino, Mendoza, Argentina 2021	£41.50
Heppington PinotNoir Rosé,Kent, England 2021	£47.00
'Whispering Angel'Châteaud'Esclans,Provence, France, 2022	£49.00
Rock Angel, Châteaud'Esclans, Côtesde Provence, Provence, France, 2022	£65.50

DESSERT

Pauletts Botrytised Riesling, 50cl, Australia, 2022	£47.00
Chateau Les Mingets, 75cl, France, 2019	£55.00
Tokaji 5 Puttonyos, Chateau Pajzos, 50cl Hungary, 2017	£66.00

PORT

Croft Triple Crown Reserve Port NV	£49.50
FonsecaBin 27 Port N.V.	£56.50
TaylorsLate Bottle Vintage Port 2018 -	£60.50



Cocktails

Elderflower Collins Suffolk Distillery Gin, elderflower liqueur, lemon juice, sugar syrup, fresh cucumber	£12.00
Mojito Suffolk Distillery White Rum, lime juice, sugar syrup, fresh mint	£12.00
Negroni Suffolk Distillery Gin, Martini Rosso, Campari, fresh orange	£12.00
Espresso Martini Sapling Vodka, Fair Café liqueur, coldbrew espresso, vanilla syrup, sugar syrup	£12.00
Old Fashioned Adnams single malt whisky, Angostura Bitters, fresh orange	£12.00
Paloma El Rayotequila, grapefruitjuice, limejuice, Agave syrup	£12.00
NON-ALCHOLIC COCKTAILS	
Sting of the bee Spicy ginger, elderflower, honey, lime juice	£10.00
Pomegranate fizz Pomegranate juice, fresh orange juice, lime juice, sparkling water	£10.00
Bellini Sodawater, white grape juice, peach juice, natural fruit extracts	£10.00
Paloma Sodawater, lime juice, pink grapefruit juice, natural fruit extracts	£10.00
Mojito Sodawater, lime juice, natural fruit extracts	£10.00

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Everyday drinking

White

Hamilton Heights Chardonnay, Australia, 2022	£31.00
Boatmans Chenin Blanc, South Africa, 2023	£32.50
Les Jardins de Gascoigne Blanc, Côtes de Gascogne, France, 2022	£32.50
La Playa Viognier, Colchagua Valley, Chile, 2022	£35.00
Fiano 'Lunate', Sicily, Italy, 2022	£36.50
Picpoul de Pinet 'Sel et Sable' Languedoc, France, 2023	£39.00
Wairau River Sauvignon Blanc, Marlborough, New Zealand, 2022	£40.50
Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy, Burgundy, France, 2022	£45.50
Gavi di Gavi 'Ca da Bosio', Terre da Vino, Piedmont, Italy, 2022	£50.50
Heppington Vineyards Chardonnay, England, 2021	£50.50

Red

Hamilton Heights Shiraz, Australia, 2021	£31.00
Merlot 'Le Tuffeau', Languedoc, France, 2022	£34.50
Punto Alto Malbec, Mendoza, Argentina, 2022	£37.50
Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Rioja, Spain, 2022	£38.50
Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Abruzzo, Italy, 2020	£40.50
Château Le Gardera, Bordeaux Superieur, Bordeaux, France, 2019	£46.50
Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre, Beaujolais, France, 2021	£46.50
Wairau River Pinot Noir, Marlborough, New Zealand, 2021	£48.50
Polish Hill River Shiraz, Paulett, Australia 2019	£52.50
Heppington Vineyards Pinot Noir, England, 2022	£51.00



Classic white

Bourgogne Chardonnay, Maison Nuiton-Beaunoy, Burgundy, France 2022	£45.50
Ashdown Bacchus Dry, Bluebell Vineyards, East Sussex, England 2022	£4.50
Rueda 'Limousin', Marques de Riscal Rueda, Spain 2022	£46.00
Etna Bianco, Sentieri Siciliani, Sicily, Italy 2021	£49.00
Heppington Vineyards Chardonnay, Kent, England 2021	£49.00
Deidesheimer Riesling Trocken, Dr Bürklin Wolf Pfalz, Germany 2022	£50.00
Chablis, Domaine Seguinot Bordet, Burgundy, France 2022	£51.50
Sauvignon Blanc, Schubert Wines Martinborough, New Zealand 2022	£52.00
Sancerre, 'a Garenne', Dom Godon-Reverdy, Loire, France 2022	£52.00
Pouilly Fuissé 'Les Crays, Domaine Auvigue, Burgundy, France 2022	£61.50
Riesling Grand Cru Rosacker, Dom. Agapé, Riquewihr, Alsace, France, 2020	£65.00
Chablis 1er cru Fourchaume, Domaine N&G Fevre, Burgundy, France 2021	£69.00
Crozes Hermitage Blanc, Guigal, Rhône, France 2021	£71.50
Chablis 1er cru Vaillons, Domaine Jean Dauvissat, Burgundy, France 2021	£76.00
Pouilly Blanc Fumé Ladoucette, Loire, France 2021	£96.00

Fine white

Chardonnay Reserve, La Vigneau, France, 2021	£33.50
Pecorino 'Tor del Colle', Abruzzo, Italy, 2022	£34.00
Vinho Verde Loureiro, AB Valley Wines, Minho, Portugal 2023	£37.50
Côtes du Rhône Blanc, Domaine de l'Amandine, Rhône, France, 2022	£39.00
Chardonnay 'Bon Vallon', de Wetshof Estate Robertson, South Africa, 2022	£40.50
ES Vino Torrontés, Mendoza, Argentina, 2022	£41.00
Reserve Chardonnay 'Long Barn', For di Sole, California, USA, 2021	£41.50
Sauvignon Blanc de Touraine, Domaine Octavie Oisly, Loire, France, 2023	£42.00
Pinot Gris 'Family Vineyard' Rose Family, Marlborough, New Zealand, 2022	£42.50
Albariño 'Condes de Albarei', Spain 2021	£43.00
Pinot Bianco, Le Monde, Friuli, Italy 2021	£44.00
Grüner Veltliner 'Grafenegg' Weingut Kemetner Kamptal, Austria 2021	£44.00
Pinot Blanc 'Les Natures' Domaine Jean-Baptiste Adam, Alsace, France 2021	£45.00
Chenin Blanc sur lie, Laibach Vineyards Stellenbosch, South Africa 2021	£45.50

All pricing exclusive of VAT at prevailing rate



Fine red

Syrah Monastrell, Castillo de la Peña, Jumilla, Spain 2021	£36.50
Cabernet Franc '1620' Lorgeril, Languedoc, France 2021	£38.00
Primitivo del Salento 'Doppio Passo, Puglia, Italy 2022	£38.00
Pinot Noir '1620' Lorgeril, Languedoc, France 2023	£39.50
Tempranillo Monastrill, Organic Bodegas Neleman, Valencia, Spain 2021	£40.50
Côtes du Rhône 'Mistral', Famille Suter, Rhône, France 2021	£41.00
Bardolino Rosso, Agricola Gorgo, Veneto, Italy 2022	£42.00
Rioja Crianza, Bodegas Taron, Rioja, Spain, 2019	£44.00
Chianti 'Colli Senesi', Poggio Cavalli, Tuscany, Italy 2022	£44.00
Château Bechereau, Lalande de Pomerol, Bordeaux, France 2020	£44.00
Pinot Noir 'Imperial' Ruppertsberger, Pfalz, Germany 2021	£48.00
Chateau Gachon, Montagne St Emilion, Bordeaux, France 2020	£51.00
Saumur Champigny, Domaine Saint Vincent, France 2022	£51.00
Bourgogne Rouge Pinot Noir, Maison Nuiton-Beaunoy, Burgundy, France 2022	£53.50

Classic red

Herdadede Pimento Tinto, Casa Relvas, Alentejo, Portugal 2020	£55.50
Rioja Reserva Marqués de Riscal, Rioja, Spain 2019	£55.50
St Nicolas de Bougueil 'Clos des Quaterons', Domaine Amirault, Touraine, France 2021	£57.00
Etna Rosso, Sentieri Siciliani, Sicily, Italy 2019	£57.00
Lirac 'Moon Apogé', Domaine des Carabiniers, Rhône, France 2020	£57.00
Vino Nobile di Montepulciano Riserva, Crociani, Tuscany, Italy 2019	£58.00
Chateau Louvie, Grand Cru St Emilion, Bordeaux, France 2020	£59.50
Barrel Fermented Malbec, Familia Schroeder, Patagonia, Argentina 2022	£60.00
Crozes Hermitage Rouge 'Cuvée Particulair', Domaine des Remizieres, Rhône, France 2022	£61.00
Château de la Coste, Margaux, Bordeaux, France 2019	£61.00
'Bannockburn' Pinot Noir, Mt Difficulty, Central Otago, New Zealand 2020	£62.00
Savigny-les-Beaune, 'Les Gollardes', Domaine du Prieure, Burgundy, France 2021	£63.00
Meerlust Rubicon, Stellenbosch, South Africa 2019	£74.50
Reserve de Leoville Barton, St Julien, Bordeaux, France 2016	£85.50

All pricing exclusive of VAT at prevailing rate



Beer, cider & soft drinks

Beer and Cider

Peroni 0.0% (330ml)	£5.50
Peroni Nastro Azzurro (330ml)	£5.50
Asahi (330ml)	£6.00
London Pride (330ml)	£6.00
Meantime Pale Ale (330ml)	£6.00
Meantime London Lager (330ml)	£6.00
Cornish Orchard Gold Cider (500ml)	£8.50

Beverages and soft drinks

Cranberry - apple juice - orange juice (1L)	£7.50
Freshly squeezed orange juice (1L)	£16.00
Elderflower Presse (1L)	£8.00
House-made lemonade (1L)	£9.50
Still and sparkling mineral water (750ml)	£4.50
Soft drinks (330ml can)	£3.00

All pricing exclusive of VAT at prevailing rate



Drinks Packages

Unlimited House wine, beer & soft drinks - 1 hour	£19.50
Unlimited House wine, beer & soft drinks - 2 hours	£32.50
Unlimited House wine, beer & soft drinks - 3 hours	£42.25
Unlimited House wine, beer & soft drinks - 4 hours	£48.75
Unlimited House wine, beer & soft drinks - 5 hours	£52.00
Unlimited spirits - 1 hour	£20.00
Unlimited spirits - 2 hours	£35.00
Unlimited spirits - 3 hours	£45.00
Unlimited spirits - 4 hours	£55.00
Unlimited spirits - 5 hours	£60.00
Unlimited house wine, beer, spirits & soft drinks - 1 hour	£24.75
Unlimited house wine, beer, spirits & soft drinks - 2 hours	£41.25
Unlimited house wine, beer, spirits & soft drinks - 3 hours	£53.70
Unlimited house wine, beer, spirits & soft drinks - 4 hours	£62.00
Unlimited house wine, beer, spirits & soft drinks - 5 hours	£66.00
Unlimited soft drinks - 1 hour	£7.50
Unlimited soft drinks - 2 hours	£12.50
Unlimited soft drinks - 3 hours	£17.50
Unlimited soft drinks - 4 hours	£20.00
Unlimited soft drinks - 5 hours	£22.50
2 Glasses of prosecco, half a bottle of house wine	£32.50

All pricing exclusive of VAT at prevailing rate



Corkage policy

We are pleased to offer corkage services for guests who wish to bring their own bottles of wines or other alcoholic beverages to their dining or event experience. Our corkage fee structure is as follows:

Seated event corkage fee:

For a party where there is a standard reception followed by white and red wines with dinner a corkage fee of £19.50 + VAT be charged.

Reception event corkage fee:

For still wine: £20.00 + VAT per standard 750ml bottle.

For sparkling wine: £25.00 + VAT per standard 750ml bottle.

For Champagne: £30.00 + VAT per standard 750ml bottle.

For other alcoholic beverages like dessert wines, port and spirits, please contact us.

Terms and conditions:

All beverages brought in must be commercially produced and sealed.

Our staff reserves the right to refuse service of any beverage deemed inappropriate or unsafe.

Delivery of the stock must be on site at least 48 hours prior to event, evidence of delivery must be provided.

A consumption sheet must be signed by event organiser on the day of the event and agreed with the Caterer.

Left over stock must be picked up within 48 hours following the event.

Corkage Service:

Our experienced staff will provide professional glassware, chilling, decanting, and service for beverages brought into our hospitality venue, as well as refuse disposal.



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 detail 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.



No.4

Hamilton
Place

**COMPANY
OF COOKS**