

CAMM & HOOPER



FOOD AND DRINK

FOOD

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CANAPÉS

The perfect addition to your drinks reception.
Each item consists of two pieces per person. We recommend 6 pieces per person.

MEAT

Steak tartare
Spring onion, sweet chilli sauce

Crispy lamb belly
Sloe jelly, rosemary salt

Roasted mini chorizo
Almond, red pepper dipping sauce

Chicken satay
Peanuts, sweet chilli sauce (gf)

Potted ham
Parsley, piccalilli (gf)

Mini Yorkshire pudding
Rare roast beef, wholegrain mustard

Rare roast beef
Green beans, horseradish (gf)

Buttermilk fried spicy lollipop chicken wings
Brown sauce mayo

Crispy duck leg bruschetta
Cranberry compote

FISH

Sea bass ceviche
Plantain chips, red pepper, lime (gf)

Shrimp toast
Sweet soy dipping sauce

Prawn spring roll
Sweet chilli sauce

Red wine cured salmon
Pear compote, soda bread

Potted smoked salmon
Soda bread, dill pickled cucumber

Mackerel pate
Cream cheese, chive, seeded cracker

Thai fish cake
Sweet chilli sauce, lime, cucumber

A cube of seared swordfish
Tomato salsa (gf)

Anchovy bruschetta
Horseradish

VEGGIES

Scrumpy fried veggies
Herb salt, saffron dip (v, gf)

Avocado
Plantain chips, red chilli, lime (vg, gf)

Plum tomato tart
St Tola goat's cheese, basil oil (v)

Baked leek tart
Herb crumb (v)

Marmite & pistachio biscuits (v)

Veg spring rolls
Soy sauce (v)

Tempura aubergine sticks
Madras dip (vg, gf)

A cube of roasted celeriac
Elderberry compote (vg, gf)

Deep fried Brussels sprouts
Whipped chestnuts (vg, gf)

Sweetcorn & green onion fritters
Creamed corn (vg, gf)

CROQUETTES

Ham hock
Wholegrain mustard

Haggis
Neeps, tatties, whisky sauce

Cuttlefish
Ink, watercress mayo

Squash
Sumac, toasted seeds (v)

Pea and ham

Salted ox cheek & horseradish

Minted mushy pea (v)

Quinoa falafel (v)

Nut roast (v)

SWEET

Inside out cranberry & orange cheesecake (v)

Candied pink chilli grapefruit
Dark chocolate (v, gf)

Mini chocolate eclairs (v)

Mini coffee & walnut eclairs (v)

Chef Ronnie's mini apple pie (v)

Scones
Clotted cream, strawberry jam (v)

Flapjack (v, gf)

Chocolate biscuit (v)

Jammie dodger (v)

Lemon drizzle cake (v)

Turkish delight (v, gf)

Tropical fruit skewer
Basil syrup (vg, gf)

GOLD CANAPÉS

The perfect addition to your drinks reception.
Each item consists of two pieces per person. We recommend 6 pieces per person.

MEAT

Duck
Pickled radish slaw (gf)

Pigeon bruschetta
Elderberry

Lamb kofta
Tzatziki (gf)

FISH

Sevruga caviar
Blini, sour cream

Lobster skewers
Mango salsa (gf)

Dressed Portland crab
Shrimp cracker, Burford Brown egg (gf)

Oysters
Shallot vinegar, lemon (gf)

Gin & tonic jellied oysters (gf)

Angel hair fried oysters
Spiced mayo, celery salt (gf)

Crispy chicken skin
Grated egg, chives, Sevruga caviar (gf)

Smoken salmon
Soda bread, dill pickled cucumber, salmon caviar

VEGGIES

Courgette tree
Tofu, pea shoots, shaved fennel (v, gf)

Samphire pakora
Black onion seeds (v, gf)

Parmesan & pistachio sable biscuits
Whipped goat's curd (v)

Baked leek and cep mushroom tart
Black truffle oil, herb crumb (v)

CROQUETTES

Pigs head
Chervil mayo

Mac n cheese
Black truffle (v)

SWEET

Cider brandy chocolate truffle (v, gf)

Passion fruit & coconut marshmallow (v, gf)

Buttered rum boozy chocolate cake (v, gf)

Inside out salted caramel cheesecake (v, gf)

MACAROONS (v)

Strawberry

Chocolate

Coffee

Pistachio

Raspberry and gold leaf

Salted caramel



MEAT

- Bowls of chicken flavoured popcorn**
Crispy chicken skin, chives (gf)
- Moroccan smoked lamb shoulder slider**
Pickled red cabbage, BBQ sauce, cucumber
- The Six Storeys slider**
Ground rib steak, pulled sugar pit bacon, cheese, tomato relish, winter slaw
- C&H buttermilk fried chicken slider**
Baby gem lettuce, tomato relish, winter slaw
- Red Leicester mac n cheese**
Pulled sugar pit bacon
- Rocket pesto pasta**
Ham hock, crushed garden peas, pea shoots (gf)
- Lamb kofta salad**
Tabbouleh, pomegranate, tzatziki
- Steak tartare**
Raw egg yolk, melba toast
- Char-grilled lamb cutlet**
Swiss potato, green onion (gf)
- Peter Hannan’s rump of beef carpaccio**
Pickled bramble dressing, aged Parmigiano-Reggiano, wild rocket (gf)

FISH

- Whipped oak & apple smoked salmon**
Chives, grilled flatbread
- Fish dog**
A large breaded Pollock fish finger, hot dog bun, minted mushy peas, tartare sauce
- Mackerel**
Lemon cous cous, roasted green peppers (gf)
- Baba ghanoush**
Salmon caviar, soft herbs, plantain chips (gf)
- Sea bass ceviche**
Red pepper, lime, plantain crisps (gf)
- Fisherman’s pie**
Salmon, smoked haddock, prawns, cod, tarragon mashed potatoes, brioche parmesan crumb (gf)
- Fish fingers**
Minted mushy peas, chips, tartare sauce
- Fish risotto**
Saffron, chervil (gf)
- Herb roasted salmon**
Swiss potato, green onion, baby leaves (gf)
- Thai fish cake**
Sweet chilli, lime, cucumber

VEGGIES

- Muhammara hot red pepper & walnut dip**
Coriander (gf)
- Sesame sweet potato wedges**
Peanut dipping sauce (vg, gf)
- Crispy fried aubergine**
Black onion seeds, madras dip (vg, gf)
- Chestnut mushroom carpaccio**
Toasted hazelnuts, wild rocket oil (vg, gf)
- Tempura fried vegetables**
Herb mayonnaise, black onione seeds, Togarashi pepper (v, gf)
- Leek veggie spelt risotto**
Paneer, fried capers (v, gf)
- Red Leicester mac n cheese**
Berkswell, soft herb crumble topping (v)
- Beetroot hummus**
Black olive, pickled walnuts (vg, gf)
- Sweetcorn and green onion fritters**
Creamed corn, popcorn, seaweed salt (v, gf)
- Rainbow chard & barrel aged feta tart**
Spinach, white port-soaked raisins, filo pastry (v)
- Oyster mushroom stroganoff**
Red steamed rice (v)
- Roasted pumpkin**
Toasted pine nuts, feta & pomegranate salad (v, gf)

SWEET

- Chef Ronnie’s apple pie**
Clotted cream (v)
- Coconut creamed black rice**
Mango, toasted coconut (vg, gf)
- Winter mess**
Whipped cream, meringue, cranberries, clementine sauce, popping candy (v, gf)
- Tiramisu (v, gf)**
- Chocolate orange mousse**
Chocolate sauce, candied orange, chocolate shavings (v, gf)
- Coffee & walnut eclairs (v)**
- Tropical fruit cocktail**
St Clements gin (v, gf)
- Golden pineapple**
Passion fruit sorbet and lime (vg, gf)
- Sticky toffee pudding**
Toffee sauce, ginger nut crumble, crème fraiche (v)

GOLD SMALL DISHES

Why limit creativity to a bowl? Break the mould with our small dishes.

MEAT

Rabbit salad

Pink loin, crispy leg, pickled blackberries, apple, bramble dressing

Fillet of beef

Black truffled woodland mushrooms, creamed spinach, chive buttered new potatoes (gf)

FISH

Shellfish cocktail

Smashed avocado, baby gem, cucumber, Atlantic prawns, lobster, Portland white crab, brown crab mayo (gf)

Red wine cured salmon

Pear, red and white chicory, chives

Lobster thermidor tart

Winter leaves

Dressed Portland crab (gf)

VEGGIES

Winter truffled Jerusalem artichoke salad

Roasted Jerusalem artichokes, winter truffled trumpet mushrooms, artichoke puree (gf)

Pumpkin & quinoa falafel (vg, gf)

Whipped pumpkin, pumpkin seed relish, roasted pumpkin



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FOOD

MEAT

- Ground rib steak burger

Tomato relish, gem lettuce, summer slaw

Choose to add blue cheese, cheddar, smoked cheddar or brie
- The Six Storeys burger

Ground rib steak, pulled sugar pit bacon, cheese, tomato relish, winter slaw

- C&H buttermilk fried chicken burger

Baby gem lettuce, tomato relish, winter slaw

- Turkey burger

Cranberry relish, stuffing, winter slaw

- The fancy kebab wrap

Chicken shish kebab, pickled red cabbage, shredded lettuce, harissa, garlic sauce

- Hot dog

French's mustard, tomato ketchup, sauerkraut, crispy shallots

- Pulled sugar pit bacon hot dog

BBQ sauce, sauerkraut, crispy shallots

- Breaded chicken nuggets

Sriracha mayonnaise

- Buttermilk fried spicy lollipop chicken wings

Chicken salt

SAUCES

- Korma curry

Tartare sauce
- Madras dip

Herb mayo
- Sriracha hot sauce

Mayonnaise
- Garlic sauce

FISH

- Fish dog

A large breaded Pollock fish finger, hot dog bun, minted mushy peas, tartare sauce

- Cider battered Squid rings

Sriracha hot sauce

VEGGIES

- Mushroom burger

Vegan root vegetable slaw, tomato relish

- Beetroot, fennel, apple and dill burger

Tomato relish

- Mac n cheese burger

Baby gem lettuce, herb mayo, tomato relish

- Loaded nachos

Cheese, sour cream, spicy salsa, smashed avocado

- Char-grilled halloumi skewers

Red pepper, chestnut mushroom

- Crispy fried aubergine

Black onion seed, madras dip

- Tomato ketchup

- HP sauce

- BBQ sauce

SIDES

- Rosemary and garlic seasoned chips

Selection of dips

- Loaded truffle cheese chips

Smoked bacon, chives

- Sloppy beef fries

- Baked sweet potato wedges

Sumac salt

- Salt and vinegar scrumpy battered onion rings

Garlic mayo

- Summer slaw

- Minted mushy peas

- Spicy hot wings

FLATBREADS (mini pizza)

- Grilled courgette, tomato, yeast flakes

- Smoked cheese, tomato, basil

- Mozzarella & bacon, pulled sugar pit bacon, pineapple

- Meat feast

Pepperoni, pulled sugar pit bacon, ground rib steak



BRONZE

Peter Hannan’s rump of beef carpaccio

Pickled bramble dressing, aged

Parmigiano-Reggiano, wild rocket *(gf)*

Pair with: Valpolicella Ripasso

Whole side of herb baked Wester Ross salmon

Tewkesbury mustard *(gf)*

Pair with: Chardonnay/ Rebula

Sweetcorn & green onion fritters

Creamed corn, popcorn, seaweed salt *(vg, gf)*

Pair with: Viognier

SAUCES

Tartare sauce *(v)*

Salsa Verde *(vg, gf)*

SIDES

Grilled flatbread *(v)*

Pesto pasta salad *(v)*

Green leaf and herb house salad *(vg, gf)*

SILVER

Peri peri spatchcock baby chicken

Spiced cous cous, scallions, coriander *(gf)*

Pair with: Viognier

Fisherman’s pie

Salmon, smoked haddock, prawns, cod, tarragon mashed

potatoes, brioche parmesan crumb

Pair with: Saint Veran

Aubergine and sweet potato curry

Samphire pakoras, curry fried crispy shallots,

sea vegetables *(vg, gf)*

Pair with: Viognier

SAUCES

Herb sour cream *(v, gf)*

Roasted garlic mayo *(v, gf)*

Peri peri sauce *(v, gf)*

SIDES

Chive buttered pink fir apple potatoes *(v, gf)*

Steamed spinach and sea vegetables *(vg, gf)*

Green leaf and herb house salad *(vg, gf)*

GOLD

Steak tartare

Coddled egg yolk, melba toast

Pair with: Syrah

Crispy duck salad

Rare roasted breast, crispy leg, BBQ sauce, carrot batons

Pair with: Pinot Noir

Line caught sea bass ceviche

Plantain chips, red chilli, lime *(gf)*

Pair with: Verdejo

Oyster mushroom stroganoff

Steamed red rice, parsley *(v, gf)*

Pair with: Valpolicella Ripasso/ Pinot Noir

SAUCES

Green apple relish *(vg, gf)*

Rocket pesto *(v, gf)*

Wild garlic mayo *(v, gf)*

SIDES

Winter slaw *(v, gf)*

Green leaf and herb house salad *(vg, gf)*

Spelt tabbouleh with pomegranate *(vg)*

Swiss potato and green onion salad *(v,g gf)*

PLATINUM

Moons Green cured meats

A selection of 4 meats, sourdough bread,

pickled vegetables

Pair with: Fino

Fillet of beef

Black truffled woodland mushrooms, creamed spinach,

chive buttered new potatoes *(gf)*

Pair with: Valpolicella Ripasso

Salmon platter

Gravlax, oat & apple smoked, red wine cured,

salmon caviar

Pair with: Chardonnay/ Rebula

Cold shellfish platter

Atlantic prawns, dressed Portland crab, mussels, rock

oysters, samphire *(gf)*

Pair with: Albarino

Truffled artichoke salad

Jerusalem puree, black winter truffled globe hearts,

Jerusalem crisps *(vg, gf)*

Pair with: Fino

SAUCES

Saffron mayo *(v, gf)*

Sauternes soaked golden raisins *(vg, gf)*

Truffle butter *(v, gf)*

Maire rose *(v, gf)*

SIDES

Green leaf and herb house salad *(vg, gf)*

Dairyman’s potatoes *(v, gf)*

Tarragon buttered leeks *(v)*

Baskets of artisan bread *(v)*

PUDDING

Rich dark chocolate cake *(v, gf)*
Pair with: Tawny Port

Winter mess
Whipped cream, meringue, cranberries, clementine sauce, popping candy *(v, gf)*
Pair with: VBotrytis Semillon

Chef Ronnie’s apple pie *(v)*
Pair with: Botrytis Semillon

Coconut creamed black rice *(vg, gf)*
Pair with: Moscato d’Asti

SAUCES

Salted caramel *(v, gf)*

Chocolate *(v, gf)*

Mango *(vg, gf)*

Vanilla bean custard *(v, gf)*

SIDES

Whipped cream *(v, gf)*

Freeze dried strawberries *(vg, gf)*

Popping candy *(v)*

Chocolate shavings *(v, gf)*

NEAL’S YARD DAIRY BRITISH CHEESE

A selection of five seasonal Neal’s Yard Dairy British cheese

Crackers and sourdough bread *(v)*

Celery *(v, gf)*

Grapes *(v, gf)*

Dried fruits *(v, gf)*

Pickled walnuts *(v, gf)*

Chutney *(v)*

Damson cheese *(v, gf)*



SEATED LUNCH/DINNER
STARTERS

Select your starter followed by your main and pudding (found on the next two pages).
*Mix & match from each menu tier across your 3 course meal - The world is your oyster.

MEAT

BRONZE

Peter Hannan’s rump of beef carpaccio
*Pickled bramble dressing, aged
Parmigiano-Reggiano, wild rocket* (gf)
Pair with: Valpolicella Ripasso

Pulled lamb shoulder, green split pea salad
*Crispy fried lamb, heritage carrots,
elderberries, pea shoots* (gf)
Pair with: Rioja Crianza

SILVER

Steak tartare
Coddled egg yolk, melba toast
Pair with: Syrah

Crispy duck salad
*Rare roasted breast, crispy leg, BBQ sauce,
carrot batons*
Pair with: Pinot Noir

GOLD

A plate of Moons Green air-dried ham
Salsify, celery salad (gf)
Pair with: Fino

Rabbit salad
*Pink roasted loin, crispy fried leg, pickled
blackberries, apple, bramble dressing* (gf)
Pair with: Viognier

FISH

BRONZE

Cuttlefish croquettes
Watercress mayonnaise, land cress
Pair with: Fino

Whipped oak & apple smoked salmon
*Sourdough croutons, chives, bulls
blood leaves*
Pair with: Verdejo

SILVER

Mackerel pâté
*Cranberry chutney, chives, sour cream,
seeded crackers*
Pair with: Vinho Regional Branco

Line caught sea bass ceviche
Plantain chips, red chilli, lime (gf)
Pair with: Picpoul

GOLD

**Shellfish cocktail, smashed avocado,
baby gem, cucumber**
*Atlantic prawns, lobster, Portland white
crab, brown crab mayo* (gf)
Pair with: Rebula/ Chardonnay

Red wine cured salmon
Pear, red and white chicory, chives (gf)
Pair with: Viognier/ Pinot Noir

VEGGIE

BRONZE

Shaved Brussels sprouts
*Cashel blue cheese, crushed hazelnuts,
winter leaves* (v, gf)
Pair with: Chardonnay/ Rebula

Ruby beetroot hummus
*Flaxseed, chives, watercress,
grilled flatbread* (gf)
Pair with: El Coto Rosado

SILVER

Chestnut mushroom carpaccio
Toasted hazelnuts, wild rocket oil (v)
Pair with: Pinot Noir

Sweetcorn and green onion fritters
*Coconut creamed sweetcorn, roasted
sweetcorn with popcorn, seaweed salt* (vg, gf)
Pair with: Viognier

GOLD

Whipped goat’s curd
*Pickled cranberries, elderberries, golden
beetroot, soda bread croutons, chives*
Pair with: Sauvignon Blanc

Pumpkin and quinoa falafel
*Whipped pumpkin, roasted pumpkin,
pumpkin seed relish* (gf, vg)
Pair with: Saint-Veran

Additional cost may apply



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FOOD

SEATED LUNCH/DINNER
MAINS

Select your main dish - and remember, you can mix & match from each menu tier across your 3 course meal.*

MEAT

BRONZE

Chargrilled corn-fed chicken breast

Bubble & squeak, tarragon buttered leeks, chicken jus

Pair with: Rebula/Chardonnay

Honey glazed ham

Parsley sauce, parsnip mash, chervil buttered carrots (gf)

Pair with: Viognier

SILVER

Chargrilled bacon chop, laverbread, cockles

Sweet potato mash, braised savoy cabbage

Pair with: Sossego

Agave glazed spatchcock baby chicken

Butter bean tabbouleh salad, za'atar, winter leaves

Pair with: El Coto Rosado

GOLD

Goose three ways

Rare roast breast, crispy leg salad, liver and stuffing dumpling

Pair with: Valpolicella

Fillet of beef

Black truffled woodland mushrooms, creamed spinach, chive buttered new potatoes (gf)

Pair with: Pinot Noir

*Additional cost may apply

FISH

BRONZE

Roasted fillet of pollock

Rainbow chard, white port soaked golden raisins, dill (gf)

Pair with: Verdejo

Fisherman's pie

Salmon, smoked haddock, prawns, cod, tarragon mashed potatoes, brioche parmesan crumb

Pair with: Saint-Veran

SILVER

Pan fried fillet of Atlantic cod

Creamed peas and leeks, pancetta, carrot and pea shoot salad (gf)

Pair with: Albarino

Fillet of herb baked Wester

Ross salmon

Shellfish speltotto, (pearled spelt risotto), charred pointed cabbage (gf)

Pair with: Saint-Veran

GOLD

Lobster thermidor

Rosemary and garlic seasoned chips, green leaf and herb house salad (gf)

Pair with: Saint-Veran

King of the sea

Roasted turbot steak, poached rock oysters, chervil butter sauce, samphire (gf)

Pair with: Chardonnay/Rebula

VEGGIE

BRONZE

Rainbow chard & barrel aged feta tart

Spinach, white port-soaked raisins, filo pastry (v)

Pair with: Sauvignon Blanc

Squash and walnut salad

Whipped, shaved and roasted squash, pickled and toasted walnuts, walnut oil dressing (vg, gf)

Pair with: Chardonnay/Rebula

SILVER

Aubergine and sweet potato curry

Saffron and apricot pilaf, samphire (vg, gf)

Pair with: El Coto Rosado

Woodland mushroom Sharpham Park

spelt risotto

Woodland mushrooms, leeks, pea shoots, yeast flakes (vg)

Pair with: Pinot Noir

GOLD

Oyster mushroom stroganoff

Red steamed rice, grilled garlic flatbread, steamed rainbow chard, green leaf and herb house salad (v)

Pair with: Valpolicella Ripasso

Winter truffled Jerusalem artichoke salad

Roasted Jerusalem artichokes, winter truffled trumpet mushroom, artichoke puree (vg, gf)

Pair with: Fino



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FOOD

/ SEATED LUNCH/DINNER PUDDING

BRONZE

Chef Ronnie's apple pie

Vanilla custard, clotted cream, green apple crisp (v)

Pair with: Botrytis Semillon

Sticky toffee pudding

Toffee sauce, ginger nut crumble, crème fraîche (v)

Pair with: Tawny Port

Dark chocolate mousse

Honeycomb, chocolate shavings (gf)

Pair with: Tawny Port

SILVER

Rich dark chocolate cake

Soaked in boozy buttered rum, salted caramel sauce,

vanilla bean ice cream (v, gf)

Pair with: Tawny Port

Coconut creamed black rice

Mango, toasted coconut, mango sauce (vg gf)

Pair with: Moscato d'Asti

GOLD

Golden pineapple

Passion fruit sorbet and lime (vg, gf)

Pair with: Moscato d'Asti

Winter mess

Whipped cream, meringue, cranberries,

clementine sauce, popping candy (v, gf)

Pair with: Botrytis Semillon



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FOOD

MEETING PACKAGE

BRONZE COLD MENU

BREAKFAST

Granola
Cranberry, coconut yoghurt (vg)

Woodland mushroom on sourdough (v)

Smoked back bacon bap

ELEVENSES

Flapjacks (v, vg)

LUNCH

Salad
Chicken Caesar salad

Squash and walnut salad
Whipped, shaved, roasted squash, pickled, toasted, walnuts, walnut oil dressing (vg, gf)

Sandwiches
Available on gluten free bread

Coronation chicken
Mango chutney, apricot, ciabatta

Whipped cream cheese
Chive, sliced cucumber, wholegrain brown bloomer (v)

PUDDING

Sticky toffee pudding
Toffee sauce, ginger nut crumble, creme fraiche (v)

AFTERNOON TEA

Scones
Clotted cream, strawberry jam (v)

MEETING PACKAGE

BRONZE HOT MENU

BREAKFAST

A selection of fruit yoghurts (v)

Selection of bread and pastries (v)

Sausage sandwich with crusty bread

ELEVENSES

Chocolate brownies (v)

LUNCH

Lamb kofta
Tzatziki, lemon cous cous

Courgette moussaka
Cauliflower cheese sauce (vg, gf)

Kiln roast salmon quiche
Spinach, barrel aged feta

PUDDING

Chef Ronnie's apple pie
Clotted cream (v)

MEETING PACKAGE

SILVER

BREAKFAST

- Fruit salad
Torn mint (vg, gf)
- Sausage sandwich with crusty bread
- Smoked salmon, cream cheese & chive bagels

ELEVENSES

- Marmite and Keen’s cheddar, pistachio biscuits (v)
- Cranberry, pecan biscuit (v)

LUNCH

- Chestnut mushroom carpaccio
Toasted hazelnuts, wild rocket oil (vg, gf)
- Sandwiches**
Available on gluten free bread
- Salt beef bagel
French’s mustard
- Thai spiced whipped chickpea
Romesco sauce, roasted red pepper wrap (vg)

- Hot**
Courgette moussaka
Cauliflower cheese sauce (vg, gf)

- Spatchcock chicken
Pomegranate molasses, pomegranate, land cress

PUDDING

- Winter mess
Whipped cream, meringue, cranberries, clementine sauce, popping candy (vg, gf)

AFTERNOON TEA

- Protein balls (v)
- Lemon drizzle cake



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FOOD

MEETING PACKAGE

GOLD

BREAKFAST

Smoked salmon, cream cheese
and chive bagels

Cheese and ham croissants

A bowl of Greek yoghurt,
heather honey (v, gf)

A bowl of vegan coconut yoghurt,
heather honey (vg, gf)

ELEVENSES

Chilli cheese cornbread muffins (v)

Chocolate brownies (v)

LUNCH

Salad
Green leaf and herb house salad (vg, gf)

Ruby beetroot hummus
Toasted walnuts, chives, watercress,
grilled flatbread (vg)

Sandwiches
Available on gluten free bread

Black bean, portobello mushroom burger
Tomato relish, gem lettuce, tomato, red onion,
winter slaw (vg)

C&H buttermilk fried chicken slider
Baby gem lettuce, tomato relish,
winter slaw

Pastry
Quiche
Kiln roast salmon, spinach, barrel aged feta

Cumberland sausage, black pudding & Granny
Smith sausage roll

Cheese and pumpkin seed sausage roll (v)

PUDDING

Chef Ronnie's apple pie
Clotted cream (v)

Tropical fruit plate with sorbet (vg, gf)

AFTERNOON TEA

Macaroons

Chocolate cake
Whipped cream (v, gf)



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FOOD

DRINKS

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DRINKS PACKAGES

45 MINUTES

Champagne reception

Sparkling or cocktail reception

2 HOURS

Beer/wine/softs drinks package

Beer/wine/softs with whisky, gin, vodka, rum kilners

Beer/wine/softs with whisky, gin, vodka, rum kilners and magnums of prosecco

SERVING SUGGESTIONS

Camm & Hooper doesn't do lacklustre waiters standing like soldiers with endless trays of uninspired half filled glasses. We pride ourselves on the creativity and ingenuity of our drinks and endeavour to showcase them so they become the cornerstone and wow factor of your event

HOSTED POSEUR TABLES

Do away with the out of dated and stuffy tray service of every other venue. Strategically placed poseur tables give our team a stable base from which to host your arrival drinks, creating a vibrant first impression.

TO THE TABLE

Need a solution for after drinks and afraid of losing guests to the post coffee exodus? We can drop a crystal decanter of our delicious house infused digestifs to each table or pay a visit with the duchess - that's drinks trolley to you and me.

STALL EXPERIENCE

To create a real feature of the drinks for your event why not have a cocktail stall. Our booze engineers will host a stall of your chosen liquid delights giving a touch of theatre to the occasion. Ask our team about theming, flavours and impact.



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DRINKS

WORKING WINES

- WHITE**

Rojia Verdejo

El Coto, Spain
- Picpoul de Pinet

Baron de Badassière, Languedoc, France
- ‘P’ Pinot Grigio

Alpha Zeta, Veneto, Italy
- ROSÉ**

Rioja Rosado

El Coto, Spain
- RED**

Organic Monastrell

Castaña, Murcia, Spain
- Mendoza Malbec

Finca Flichman Tanguero, Argentina

HOUSE WINES

- WHITE**

‘Le Sénie’ Viognier

Mandrarossa, Sicily, Italy
- RED**

Sossego Alentejo Tinto,

Herdade do Peso, Portugal

DIRECTOR’S SELECTION

- WHITE**

Chardonnay/Rebula

Gašper, Goriška Brda, Slovenia
- Marlborough Sauvignon Blanc

Tinpot Hut, New Zealand
- ROSE**

‘Estérelle’

Côtes de Provence, Château du Rouët, France
- RED**

Pinot Noir IGP Pays d’OC

Mas La Chevalière, Languedoc, France
- Rioja Crianza

Bodegas LAN, Spain
- Syrah

Maison Les Alexandrins, Northern Rhône , France

FROM THE VAULT

- WHITE**

‘Alba Martín’ Rías Baixas Albariño

Alma Atlántica, Galicia, Spain
- Saint-Véran

Domaine Perraud, Burgundy, France
- RED**

‘R’ Valpolicella Superiore Ripasso

Alpha Zeta, Veneto, Italy
- Mendoza Cabernet Sauvignon

Kaiken Ultra, Argentina

MAGNUMS OF FIZZ

- CHAMPAGNE**

Moët & Chandon Brut Imperial

France
- Moët & Chandon Grand Vintage

France
- Veuve Clicquot Yellow Label

France
- Ruinart Brut

France
- Dom Pérignon

France
- Ruinart Blanc De Blanc

France
- ROSÉ**

Moët & Chandon Rosé Imperial

France
- Ruinart Rosé

France
- SPARKLING**

Prosecco Spumante Extra Dry

Ca’ di Alte, Veneto, Italy
- Classic Cuvée Multi Vintage

Nyetimber, Southern England
- Rosé

Nyetimber, Southern England

QUICK, TASTY AND UNIQUE

8 Litre kilners serving 40 drinks using 35ml of infused spirits
4 Litre kilners serving 20 drinks using 35ml of infused spirits

GINSPARATION

Who dares, gins

Our house infused Tanqueray gin

Pear and sage

Plum

Tossed Salad

Rosemary and lavender

Blue cheese and quince

Venison and truffle

VODKA

Trust me, you can dance

*Ketel One infused in our
City booze lab*

St Clements

Rhubarb and vanilla

MIXERS

Mr Fitzpatrick Low Sugar Cordials

Cordial selection

Blood Tonic

Cranberry, rosehip cordial, soda

St Clements Sparkle

*Fresh oj, fresh lemon juice,
clementine cordial*

Pamplemousse Pop

Pink grapfruit, rhubarb cordial, soda

Victorian Remedy

Cloudy apple, ginger ale



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DRINKS

SOMETHING STRONG

700ml Decanter serving 14 drinks of 50ml

Glasses of 50ml house infusions plus mixer

DECANTERS

Serve over ice

Camm & Hooper Plum Negroni

The one and only

Plum gin, Aperol, house vermouth

Buttered Rum

So good it should be illegal!

Appleton Signature, spices, butter

House Fashioned

99% faff free

Blood orange bourbon, Angostura bitters, Demerara

Cherry Bourbon

Stand aside coffee, this is a job for whiskey

Cherry infused Bulleit bourbon, sweet and dry vermouth, bitters



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DRINKS

SOMETHING LONG

8 Litre kilners serving 40 drinks using infused spirits

Plum and Apple Spritz

The original house infused plum gin

Apple juice, italian bitters, soda

Plum Negroni & Tonic

Plumgin no. 1 with tonic

*Plum gin, aperol, house vermouth,
light tonic water*

House Cup

*Pear & sage gin, victorian remedy,
bitters*

London Iced Tea

A blend of our house infused gin

*Plumgin, St Clements Vodka, Rhum Orange,
Pink Tequila, leaf tea infusion, soda water*

Rhubovka Punch

Rhubarb vodka, cranberry, apple, grapefruit

Rhum Orange Punch

*Dark rum, cinnamon, vanilla, orange, liquorice,
tropical fruit*

SOMETHING SHORT

8 Litre kilners serving 40 drinks using infused spirits

St Clements 50/50

Stirred, not shaken

*Orange and lemon infused Ketel One,
dry vermouth, agave*

Apple Pie Brandy

*With locally sourced apple pies. Enjoy
wistfully*

*Homemade vanilla sugar, cognac,
champagne*

Burnt Toffee Scotch

Not for sharing

*Smokey whisky, burnt sugar,
sea salt, cloudy apple*



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DRINKS

POP - ZERO ALCOHOL

8 Litre kilners serving 40 drinks

Mr Fitzpatrick Low Sugar Cordials

Cordial selection

Blood Tonic

Cranberry, rosehip cordial, soda

St Clements Sparkle

*Fresh oj, fresh lemon juice,
clementine cordial*

Pamplemousse Pop

Pink grapefruit, rhubarb cordial, soda

Victorian Remedy

Cloudy apple, ginger ale



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DRINKS

/ THE BAR

Selection may differ according to venue

GLOBAL BEER

Peroni Piccola

Ashai Super Dry

Hoegaarden

LOCAL BEER

Meantime London Lager

Meantime Pale Ale

Meantime Yakima Red

Legitimate Industries

Craft Selection

THOUGHT OF EVERYONE

Peroni Gluten Free

Bitter

CIDER

Hawkes Urban Orchard

Capel Rd Blen No. 3

CHAUFFEURS CHOICE

Lucky Saint

Peroni Libera 0%

SPIRITS

50ml including mixer

Selection may differ according to venue

IRISH & JAPANESE

Redbreast 12 Year Old

Toki Blended

Nikka from the Barrel

GIN

Tanqueray Export Strength

Jensen's Old Tom

Tanqueray Ten

VODKA

Ketel One

Belvedere

/ THE BAR

RUM

Appleton Signature

Appelton White

Gosling's Black Seal

Ron Zacapa 23 Year Old

AGAVE

Jose Cuervo Traditional

1800 Silver

Don Julio Anejo

Mezcal Creyente

Jose Cuervo Familia Reserva

COGNAC

Hennessy VS

Hennessy XO

SINGLE MALT

Highland Park 12 Year Old

Glenmorangie 10 Year Old

Ardbeg 10 Year Old

Auchentoshan Three Wood

Springbank 10 Year Old

Laphroaig QC

Glenmorangie 18 Year Old

BLENDED & BOURBON

Naked Grouse

Johnnie Walker Black Label

Bulleit Bourbon

Bulleit Rye

Maker's 46

BITTERS

Cynar

Campari

Aperol

Suze

LIQUEUR

Disaronno Amaretto

Bonhetti Coffee

Patron Café XO

Jägermeister

BOOZE EXPERIENCES

	Hosted Infusion Station	Blind Tasting Game
Duration	90 Minutes	45 Minutes
How many drinks received	3 to 4	3
Description	Hosted infusion station - a selection of our house infusions displayed in beautiful decanters featuring the major spirit categories. The Booze Engineer host will be able to give guests infusions to sample and guide them on which mixers work best with different drinks. Guests will then be able to finish off their drink with a selection of house mixers and garnishes.	Guess the infusion - Guests are asked to guess the spirit and the ingredients in a selection of our more 'out-there' infusions. Usually four different infusions are sampled. Each infusion can be served on it's own station. Prize awarded to the individual guest or team who guess correctly (or even remotely close!)
Works best for...	Bolting onto an event to bring some hosted interaction with guests rather than a classic bar.	Experiential events where guests want interaction. Also opt in / out so can work in the corner of the room and guests discover as and when they like. Events with lots of things going on for entertainment.
Not ideal for...	Anyone who wants a personal touch, this is drinks for the masses.	Shy guests or those that do not want to be engaged with or interrupted.

	The Gin Lab	Tales From The Booze Lab
Duration	60 Minutes	60 Minutes
How many drinks received	4	2
Description	Make your own infused gin - the Booze Engineer will take you through the steps to make your own infused gin at the Ginspiration table. Why not bring your own ingredient? You will also be able to blind taste some of our weird and wonderful infusions plus sample, compare and contrast your favourite commercial gins.	Our Booze Engineers will drop the knowledge on our very own unique infused spirits and give you the stories behind some of the weird and wonderful flavours. Sessions include an arrival cocktail and an infusion box with delights from the Booze Lab for you to explore. There will even be an opportunity afterwards to check out the rest of the venue and try more of our in-house creations.
Works best for...	Lots of participation. Can be chaotic and fun rather than strictly timed or well behaved depending on the guests.	
Not ideal for...	Large groups as this requires the whole room to pay attention for the lecture. Also requires space to move around and set up.	