

CH  
&CO

SPRING | SUMMER

Events Menus

RIBA AT 66 PORTLAND PLACE  
VENUES

## FOOD IS OUR PASSION

Our culinary team is headed up by the great Gary McKechnie who brings passion for the new and innovative. Our venue specialist Executive Head Chef ensures we continue to delight and support our venue clients and customers.

We understand the role great food can play in a successful event. Our extensive menus can provide you with everything you need whether its interactive food concepts to inspire the creative or simply providing food which delights to sustain you and your guests throughout your event.

We've got you covered. Sustainability is at the heart of everything we do and plant-based dishes feature high on our menus, in fact they are top of the list! Our plant-based menus are so good, you'll never leave crying 'but where was the meat'. But if meat and dairy is your thing, then we'll make sure its high quality and welfare. Our team is on hand to discuss how the venue can support your own sustainability objectives.

Wellness is important to us, so we have incorporated healthy menus, plant-based dishes, and key information about foods to eat during the day to address issues, such as stress, concentration, and fatigue showcased through our vegan specific menus to our Fuelling not Feeding day delegate packages.


We love to be experiential and create immersive, interactive experiences for you and your guests where they will of course, enjoy a fantastic dining experience. We offer a superb wine list to enhance any occasion keeping true to our sustainability pledges.

Our food is inventive, global and memorable yet accessible to all. We're seasonal and more importantly built around local suppliers. Now more than ever supporting our supplier communities is integral to our approach and with our venues in and around London we have a fantastic ready-made supply chain and here are a few of our local suppliers featured throughout our menus.

WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK

we use our creativity  
to link our food to  
the unique nature  
of our venues





BREAKFAST AND REFRESHMENTS

RIBA AT 66 PORTLAND PLACE  
VENUES

# breakfast & refreshments

## Tea and Coffee

£3.30

*(min 2 guests)*

Our teas and coffees include a selection of classic, fruit, herbal and organic teas and Fairtrade and Rainforest Alliance certified coffee.

We work with leaders in the provision of tea and coffee and have a wide range of blends and single origin coffees, roasted in Yorkshire, to suit the varying tastes of today's sophisticated coffee consumer.

## Energise your elevenses or rejuvenate your afternoon by adding...

Classic biscuit selection (V)	£1.50
Banana bread, butter (V)	£3.50
Blueberry and chocolate mini muffins (V)	£3.50
Rainbow fruit skewers, London Honey (VE)	£6.00
Greek yoghurt, summer berries, maple roasted granola (V)	£6.00

## Why not add...

Still and sparkling mineral water (750ml)	£3.95
Tap water (1 litre serves approx. 5 guests)	£2.50
Water infused with seasonal fruits and herbs (6 litres kilner serves approx. 25 guests)	£20.00

## Drinks

Apple juice <i>per litre</i>	£7.50
Fresh orange juice <i>per litre</i>	£10.00
Cranberry juice <i>per litre</i>	£7.50
Sparkling elderflower <i>per litre</i>	£8.50
Selection of soft drinks 330ml can	£3.85
Summer mocktails <i>per serve</i> <i>Check out our cocktail menu for options</i>	£10.00

VE Vegan / Plant-based V Vegetarian (h) Healthy choice  
 \* Highly seasonal product and may be limited in availability

All prices are per person and exclude VAT



We love talking about food. If you have any special dietary requirements or allergies and want to find out more about the food and drink ingredients used, please ask your Event Manager

# breakfast & refreshments

## Light Breakfast Options

*(min 10 guests)*

For that early morning meeting or networking event, when you need a kick start to the day, a private breakfast can be the answer:

### Mini morning bakery (V) £10.00

All butter croissants  
 Glazed Danish pastries, pain au chocolate & cinnamon swirls  
 Blueberry & chocolate mini muffins v  
 Fairtrade coffee & selection of Hope & Glory teas  
 Orange juice

### Plant based (VE) £12.00

Coconut yoghurt, maple roasted oats, crushed raspberries, lemon  
 Mushroom & "feta" muffin, smoked tomato ketchup  
 Fruit skewers, London honey, coconut crumble  
 Fairtrade coffee & selection of Hope & Glory teas  
 Orange juice

### Classic breakfast baps £15.00

Portobello mushroom, spinach, tomato & mushroom ketchup (VE)  
 Dry cured back bacon & homemade tomato ketchup  
 London Cumberland sausage with classic HP sauce  
 Fairtrade coffee & selection of Hope & Glory teas  
 Orange juice

## Feeling extra hungry? Why not add...

*(min numbers apply)*

All butter mini croissants (V)	£3.00
Specialty coffee bar <small>(available from the 1st floor landing bar only)</small>	£4.00
Scottish oat & coconut Bircher, burst blueberries, sunflower seeds (VE)	£6.00
Banana bread, butter (V)	£3.50
Rainbow fruit skewers, London Honey (VE)	£6.00
Greek yoghurt, summer berries, maple roasted granola (V)	£6.00
Bacon sandwich , homemade ketchup	£7.50
H. Forman & Son salmon bagel, cream cheese and chives	£10.50
Cobble Lane pancetta, free range egg, toasted English muffin	£10.50

## Make it brunch!

Want to opt for an event that is neither lunch nor dinner?

We can enhance our breakfast menu to a tasty brunch.

Please get in touch for more information.

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LUNCH



RIBA AT 66 PORTLAND PLACE  
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# lunch

## Light Finger Buffet

£27.50

Our working lunch menu is the perfect option for when time is of the essence, and you need to work straight through.

*Please choose three items per person plus two seasonal salads*

### Plant based (VE)

Beetroot beignets, horseradish cream, smoked salt  
 Sweet pea & butterbean hummus, heritage radishes, toasted seeds  
 Ricotta, Puy lentil & summer squash tarts

### Fish

*H. Forman & Son* smoked mackerel, pickled beets, crème fraiche & dill  
 Salmon and leek arancini, caper aioli, Maldon salt  
 Sweet potato, sesame & crab falafels

### Meat

Spiced pork sliders, applewood cheese, apple jam  
 Moroccan chicken skewers, smoky baba ganoush  
 Beef & parmesan meatballs, roast tomato sauce, basil cress

## Plant Based Salads (VE)

Jewelled cous cous, roasted peppers, pomegranate, rocket  
 Ancient grains, peas, mint, balsamic onions, parsley  
 Heritage carrots, satay dressing, toasted peanuts, coriander  
 Celeriac & summer cabbage slaw, veganaise, sunflower seeds  
 Macerated tomatoes, cucumber ribbons, extra virgin rapeseed oil, land cress

## Working Sandwich Lunch

£21.50

*(4-60 guests)*

Selection of daily prepared artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings which will keep your guests sustained and focused throughout the day. Includes 1.2 rounds of sandwiches per person, one seasonal salad and fruit selection.

Mexican bean & avocado sandwich (VE)

Cheddar ploughman baguette (V)

Severn & Wye smoked salmon & lemon dill  
 cream cheese bagel

Duck & hoisin, spring onion & grated carrot tortilla wrap

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# lunch

## Why not add...

An extra finger food item	£4.35
An extra salad item	£4.95
One more round of sandwiches	£8.75
Paxton and Whitfield British cheeseboard, Peters Yard biscuits, celery, grapes	£10.00
Rainbow fruit skewers with London Honey	£6.00
Seasonal fruit tarts, vanilla custard	£6.50
Bread, butter, olive oil & balsamic vinegar	£4.95

## Extra finger food items

Sausage rolls	Pork pies
Mini quiches	Olives
Spring rolls	Popcorn chicken
Pollock goujons	Vegetable samosas
Tempura Asian vegetables	

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WE LOVE TO TELL STORIES THROUGH OUR FOOD AND DRINK

# our london larder is our secret ingredient

A SPECIALLY SELECTED GROUP OF LOCAL SUPPLIERS WHOSE  
COMMITMENT TO QUALITY IN THEIR FIELD IS UNMATCHED.

THEIR PRODUCTS GIVE OUR MENUS A SENSE OF PLACE,  
ONE THAT REFLECTS OUR LONDON HERITAGE AND BASE.



# lunch

## Bento Boxes

£24.75

*Minimum 10 guests*

Our bento boxes are the perfect touch free option and provide your delegates with a sustainable mini three course lunch packed full of flavour and energising dishes which not only taste fantastic but look great too.

*Please choose one box type for your event and advise us of any dietary requirements.*

**Why not let our Chef choose your menu for you - just £22.50 per person!**

### Plant Based (VE)

Summer squash, black quinoa, charred onions, sunflower seed dressing

Sweet pea pancake, wild rocket, pea & caper salsa

Red pepper humus, baby cucumbers, toasted buckwheat

Outdoor rhubarb, vanilla yoghurt, crushed meringues

### Indian Street Food

Spiced cod bonda, salted cucumber raita

Chana masala, tandoori carrots, coriander cress (VE)

Kachumber salad, tomato & red onion (VE)

Kulfi panna cotta, toasted pistachios, rose syrup (V)

### London Larder

£2.50 supplement

Charcuterie from Cobble Lane, house pickles

H. Forman & Son London cured smoked salmon, shaved fennel and dill

Paxton & Whitfield's cheese selection (V)

Salad of grains, seasonal vegetables from New Covent Garden Market (VE)

### Poke bowl

Hawaiian chicken, charred pineapple, chilli jam

Sticky rice, sweet peas, spring onion, coriander (V)

Asian pickles, toasted peanuts, siracha mayonnaise (V)

Coconut, mango cake, ginger syrup, coconut cream (V)

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# lunch

## Fork buffet

**£35.00**

*Minimum 30 guests*

Our fork buffet menus are designed to be enjoyed while standing up, allowing your guests to mingle and network.

*All buffets include three main dishes with accompanying seasonal salads and one pudding.*

**Why not let our Chef choose your menu for you – just £30 per person!**

## Wren Menu

*(served cold)*

Tamari glazed tofu, wild rice, toasted sesame, Asian radish (VE)

H. Forman & Son smoked salmon, pea & broad bean tart

Roast chicken, peppered peaches, baby spinach, London honey dressing

Chef's seasonal salad

New potato, butterbean & land cress salad

Coconut brûlée, passion fruit puree, crushed meringues

## Hawksmoor Menu

Sweet potato Massaman curry, sticky coconut rice, coriander chutney (VE)

Salt cod fritters, black bean salsa, charred limes, pickled chilli

Asian spiced Old Spot pork belly, kimchi greens, sweet soy glaze

Chef's seasonal salad

Carrot, fennel & summer cabbage slaw

Milk chocolate mousse, macerated raspberries,  
 confit lemon, shortbread crumble

## Martin Menu

Shallot ravioli, broad bean dressing, charred tender stem broccoli (VE)

Smoked haddock & spring onion fishcakes, Gunpowder spice mayonnaise

Lamb & feta meatballs, Greek style potatoes, roasted lemon, oregano

Chef's seasonal salad

Chargrilled courgettes, roasted peppers, wild rocket, black olive crumb

Vanilla bean tart, British strawberries, baby basil, strawberry gel

## Nash Menu

Summer squash risotto cake, wilted greens, gremolata (VE)

Roasted hake, tomatoes on toast, wild rocket

Baked cannelloni, slow cooked ragu, aged parmesan, ciabatta crumb

Chefs seasonal salad

Cracked wheat, roasted beets, green beans, parsley

Cherry Bakewell, almond cream, cherry jam

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RECEPTION / PARTY

V

RIBA AT 66 PORTLAND PLACE  
VENUES

# reception & party menus

## Nibbles

£8.25

*Choose 4 items to be served across the bar and poset tables.*

*Want your nibbles to be individually portioned?*

*Just pick 2 items per person instead and we'll take care of the rest.*

Vegetable and kale crisps (VE)

Sea salt crisps (VE)

Parmesan Shortbread (V)

Spicy Broad Beans (VE)

Montgomery cheddar & marmite straws (V)

House spiced nuts (V)

Belazu chilli mixed olives (VE)

Cornish sea salt popcorn (VE)

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RIBA AT 66 PORTLAND PLACE  
VENUES

WE LOVE TO TELL STORIES  
THROUGH OUR FOOD AND DRINK

we use  
creativity to  
link our food to  
unique natures  
of our venues

# reception & party menus

## Canapes

*Minimum 20 guests*

Our canapes are delicious bite-size delights and perfect for a pre-dinner selection or standing party.

*If you have 20 or more guests, we can present on individual plates on request.*

### Plant based (VE)

Jersey potato, asparagus cream, tarragon cress

Tomato, black olive tart, "feta", oregano

Pea & coconut arancini, spiced pea puree, Thai basil

Crispy taco, cashew butter, spiced black bean, lime

Courgette fritter, San Marzano tomato, oregano

### Vegetarian (V)

Cheese and onion gougères, toasted onion seeds, burnt leek powder

Cheddar custard, pickled cauliflower, brick pastry

Wild garlic rice cake, Baron Bigod, celery salt

Compressed melon, Graceburn cheese, dried olives, mint cress

Roast pepper tart, pesto cream, basil purée

6 choice	£30.00		Chefs' choice	£25.50
8 choice	£40.00		Chefs' choice	£33.50
Additional canape	£5.25		Chefs' choice	£4.40
<b>Pre-dinner Chefs' choice 4 canapes</b>				<b>£17.60</b>

## Meat

Cep fried chicken, tarragon emulsion, cep salt

Ox cheek bon bon, beetroot puree, horseradish powder

Smoked ham hock, pickled green strawberries, mustard cream

Poached chicken, Cobble Lane air dried ham, golden raisins, lilliput capers

Steak tartar, smoked egg yolk emulsion, pickled shallot

## Fish

*H. Forman & Son* salmon tart, caper & raisin puree, cured egg yolk

Tapioca wafer, smoked mackerel, beetroot gel, horseradish

Salt cod croquette, saffron aioli, smoked paprika

Cucumber nori roll, Chalk stream trout, British wasabi

Smoked haddock bonda, lime pickle purée, coconut yoghurt

## Pudding

Set coconut cream, British strawberries, pistachio crumb (V)

Warm chocolate and raspberry tart

Tonka and rose marshmallows

Maple brûlée tart, apricot jam

Lemon tart, Raspberry gel, candied lime

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WHETHER IT'S SIMPLY DELIVERING MENUS THAT SUSTAIN THROUGHOUT THE DAY,

creating interactive food  
concepts or fine dining at  
the highest standard

WE'VE GOT YOU COVERED.



# reception & party menus

## Small Plates / Bowl Food

*Minimum 20 guests*

Our bowl food and small plates are mini meals served from a combination of circulated trays and static buffet points depending on numbers, allowing guests to circulate and network.

For a more substantial offer why not start with our canape selection and follow with bowl foods.

### Plant based (VE)

Spring pea & Jersey royal risotto, mint oil, pea tendrils  
 Steamed bun, miso mushroom, sesame salad, coriander cress  
 Cauliflower bhaji, tamarind chutney, chickpeas & pomegranate  
 Summer squash, whipped tofu, charred broccoli,  
 pickled chillies, toasted almonds

### Vegetarian (V)

Isle of Wight tomatoes, Burrata, sunflower seed pesto, Belazu olives  
 Spinach & Ricotta dumplings, roast tomato, English Parmesan  
 Potato & paneer kofta, makhani sauce, saffron baked rice  
 Miso roasted aubergine, kimchi pancake, fried quails' egg

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<b>2 Bowls</b>	<b>£19.25</b>		<b>Chefs' choice</b>	<b>£16.50</b>
<b>3 Bowls</b>	<b>£28.05</b>		<b>Chefs' choice</b>	<b>£23.95</b>
<b>Additional Bowl</b>	<b>£9.65</b>		<b>Chefs' choice</b>	<b>£8.25</b>

## Fish

Sesame crusted salmon, pickled daikon, sticky rice, chilli jam  
 Crispy cod cheeks, pea puree, skinny nori fries  
 Watercress cream, soft boiled quails egg, cured chalk stream trout,  
 sourdough crumble  
 Heritage beets, smoked mackerel, set buttermilk, balsamic jelly,  
 Underground cress

## Meat

Summer squash and potato gnocchi, Cobble Lane Nduja, parsley oil  
 Bulgogi beef, kimchi pickles, gem leaves, toasted peanuts  
 Spiced chicken, corn tacos, black beans, avocado cream  
 Potato bondas, lamb keema, coconut yoghurt, crushed poppadum's

## Pudding

Baked chocolate custard, macerated raspberries, orange shortbread  
 Hazelnut affogato, espresso coffee, London honey  
 Mango & lime jellies, summer fruits, sansho pepper  
 Peach and Strawberry semifreddo, brown butter crumble, toasted almonds



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FOOD STALLS



RIBA AT 66 PORTLAND PLACE  
VENUES

# food stalls

## Street Food Market Stalls

Market food stalls offer a creative addition to your event. They provide an opportunity for your guests to interact with our chefs, watch their food being created and enjoy the sense of theatre involved in its preparation. Our Executive chef Robert Milligan has developed these themed menus and food stalls from around the world.

We've collated our favourite stalls here, but we have many more ideas to suit your event – please just ask.

Our food stalls are also a great alternative to a traditional seated lunch or dinner providing a real sense of theatre and occasion. With these interactive experiences, our chefs will create the food and serve your guests from market stalls.

Where you have 50 or more guests, we will also circulate the food options around the room, ensuring that all your guests experience what each food stall is offering.

<b>Two food stalls</b>	<b>£56.00</b>
<b>Party Package</b> <i>(three finger food items and one market stalls)</i>	<b>£52.80</b>
<b>Add a food stall</b>	<b>£28.50</b>

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we're seasonal  
& more  
importantly  
built around  
local suppliers

RIBA AT 66 PORTLAND PLACE  
VENUES

# food stalls

## Great British Picnic

Why not treat you and your guests to our Great British Picnic menu full of delicious classics highlighting produce from our London Larder.

New season vegetables, butterbean hummus, toasted rye crumb (VE)

Montgomery cheddar & leek tarts, chive custard (V)

Cobble Lane cured meats, house pickles, cornichons

Paxton and Whitfield cheeses, celery sticks, baby cucumbers, London honeycomb (V)

H. Forman & Son London cured Scottish smoked salmon, fennel, and celeriac remoulade

British tomatoes, Maldon salt, watercress (V)

All served with Artisan breads, selection of chutneys, dressings, and pickles

Buttermilk scones, Strawberry jam, clotted cream

## Gyros and souvlaki

A selection of traditional Greek snacks, typically served with pita bread. This stall is vibrant, fresh and one of our most popular!

Chargrilled halloumi, mint, parsley and fennel salsa (VE)

Slow cooked pork belly, oregano, garlic and smoked paprika

Chicken souvlaki, cucumber and feta salad

Soft pittas, toasted wraps, tzatziki, smoked chilli sauce, pickle red cabbage, shredded iceberg, charred lemon, red pepper hummus

## Bonda station

Classic South Indian street food of spiced masala potatoes, fried in chickpea batter and finished with Indian classic roadside dishes.

Spiced potato bondas, coriander and chickpeas (VE)

Black lentil dahl, lamb keema and slow cooked butter chicken

Mango salad, coriander chutney, lime pickle, crushed poppadom's, grated paneer (V)

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# food stalls

## Pizzeria

All our pizza bases are hand stretched to give them thin crispy textures creating the finest pizzas.

**Vegan Garden** | Artichoke, red onions, black olives, VE mozzarella, garlic oil (VE)

**Classic Margarita** | Tomato, Buffalo mozzarella, fresh basil, olive oil (V)

**Cobble Lane** | Pepperoni, tomato, mozzarella, Roquito peppers

**Funghi** | Mushrooms, tomato, buffalo mozzarella, oregano (V)

## Afternoon Tea Stall

This is a British classic, introduced in the early 1940's!  
We have chosen a few of our favourite items for you to enjoy.

A selection of plain and raisin scones, Cornish clotted cream, Kentish strawberry jam

Mini Victoria sponges, vanilla buttercream, raspberries

Salted chocolate tarts, orange jelly

Mini macaroon fingers

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we understand  
the role great  
food can play in a  
successful event

# food stalls

## How about something sweet?

### Ice-cream Bar

A meal isn't a meal without something sweet to end on, well that's what we think anyway!

A selection of Yard farm ice-creams & lollies with different toppings

### Broken Mess

Enjoy our deconstructed Eaton Mess bar full of delicious, sweet things for you to create your very own version of the classic Eaton Mess.

A selection of meringues, creams, curds, mousses, compotes, fudges, bakes and fresh fruit



### The 80's Sweet Shop

You can't beat a good old fashioned pick n mix. Choose your favourite and fill you boots (bag!)

Blue lemon sherbet

Rhubarb and custard bon bons

Dolly mixtures

Fizzy cola bottles

Flying saucers

Honeycomb

One sweet stall

£10.50

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FINE DINING

V

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# fine dining

**Why not reward your team and colleagues with a fine dining experience at The Royal Institution of British Architects**

**£61.00**

*Please choose one starter, one main course and one pudding for the group and advise us of any dietary requirements. Our fine dining menu is served with Fairtrade coffee and petits fours.*

## **Starter**

Pea panna cotta, English asparagus, broad bean gremolata, "feta" (VE)

Heritage beets, balsamic jelly, watercress pesto, avocado cream, Underground cress (VE)

Isle of Wight tomatoes, Graceburn cheese, rapeseed oil, Landcress & tomato crisp (V)

Summer vegetable salad, soft boiled quails egg, sheep's milk puree, toasted hazelnuts (V)

Watercress mousse, Burford brown egg, Chalk stream trout, sea vegetables

H. Forman & Son cured salmon, rainbow radish, bronze fennel, soda bread

Leek velouté, Oxford Blue croquette, chorizo oil, tarragon

Marinated burrata, Cobble lane ham, roasted figs, apple balsamic, rocket cress

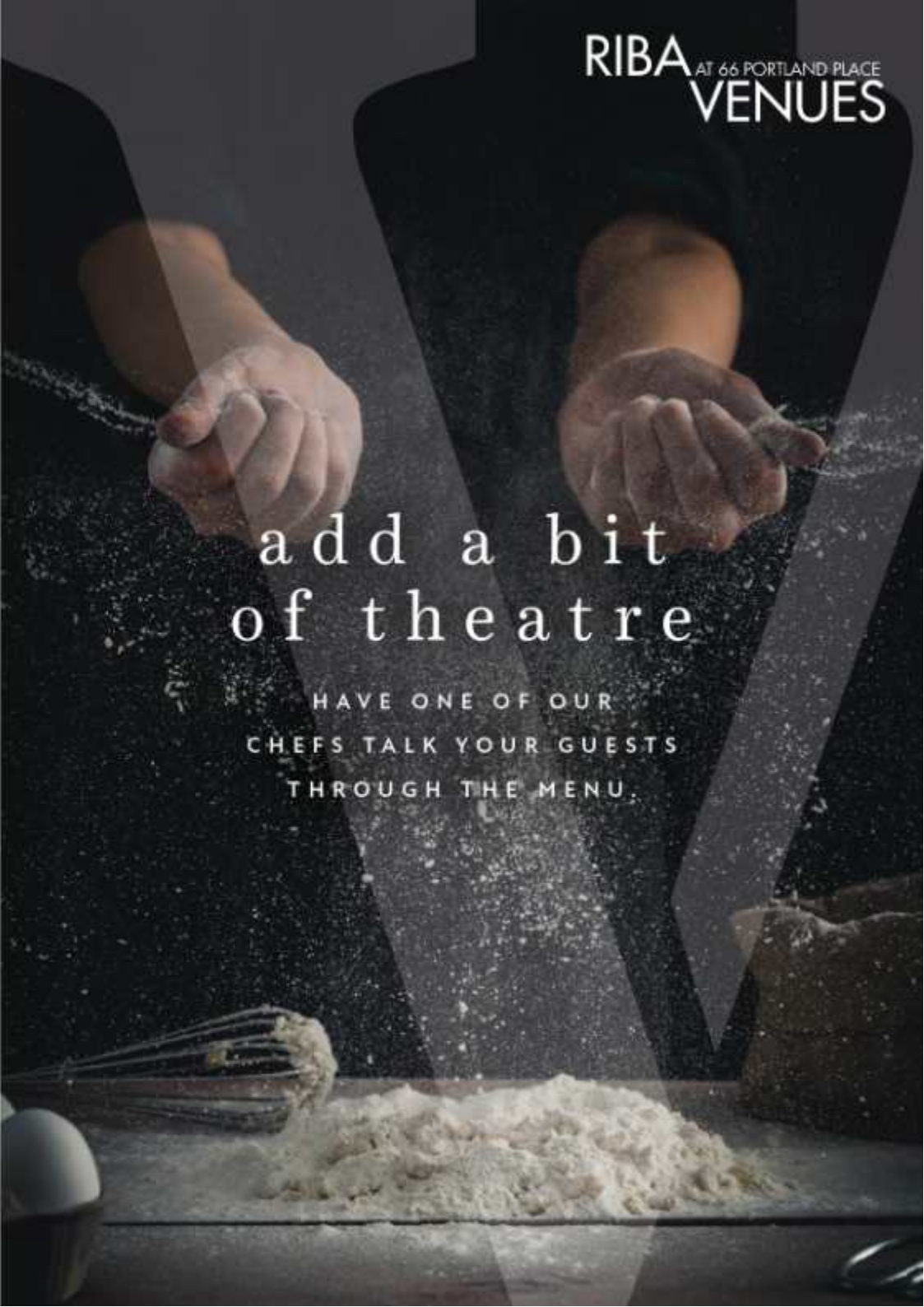
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RIBA AT 66 PORTLAND PLACE  
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add a bit  
of theatre

HAVE ONE OF OUR  
CHEFS TALK YOUR GUESTS  
THROUGH THE MENU.



# fine dining

## Mains

Pot au Feu of baby gem, basil tofu, edamame beans, fennel roasted (VE)

Summer squash ravioli, new season leeks,  
 crispy sage, toasted pine nuts (V)

Broad bean risotto, shaved English asparagus,  
 lemon oil, crispy Tunworth (V)

Salted cod, whipped potato, lemon spinach, caper butter, pinot noir

Seared sea bass, cauliflower cheese puree,  
 Summer greens, anna potato, chive oil

Maize fed chicken & spinach ballotine,  
 butter braised potato, heritage carrots, broad beans

Slow cooked pork, Jersey royals, peas, charred leeks, ham hock gnocchi

Aged sirloin, braised shin, horseradish hash,  
 beer reduction, rainbow chard (supplement of £5)

## Dessert

Poached Summer rhubarb, oat cream, orange blossom & verbena (VE)

Pepper roasted peaches, tonka bean,  
 torched meringues, raspberry gel (VE)

Whipped vanilla cheesecake, English strawberries,  
 black pepper tuille, strawberry marshmallows

Classic lemon tart, British berries, praline cream, lemon confit

Macerated cherries, buttermilk cream,  
 pistachio crumble, chocolate sorbet

Caramelised white chocolate parfait,  
 lime mousse, white chocolate tuilles

Milk chocolate tart, salted caramel, milk ice cream, Nutella beignet

Elderflower & summer berry mess, matcha meringues, prosecco jelly

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## ALLERGEN INFORMATION

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

Please speak with your event manager or 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' available at all buffet stations on your event catering floor / area should you or your guests have any questions on the day.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far 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 the food is suitable for you.



LUPIN



MUSTARD



MOLLUSCS



NUTS



PEANUTS



CRUSTACEANS



FISH



EGG



CELERY



SULPHUR DIOXIDE  
& SULPHITES



SOYBEAN



MILK



SESAME



CEREALS  
CONTAINING  
GLUTEN

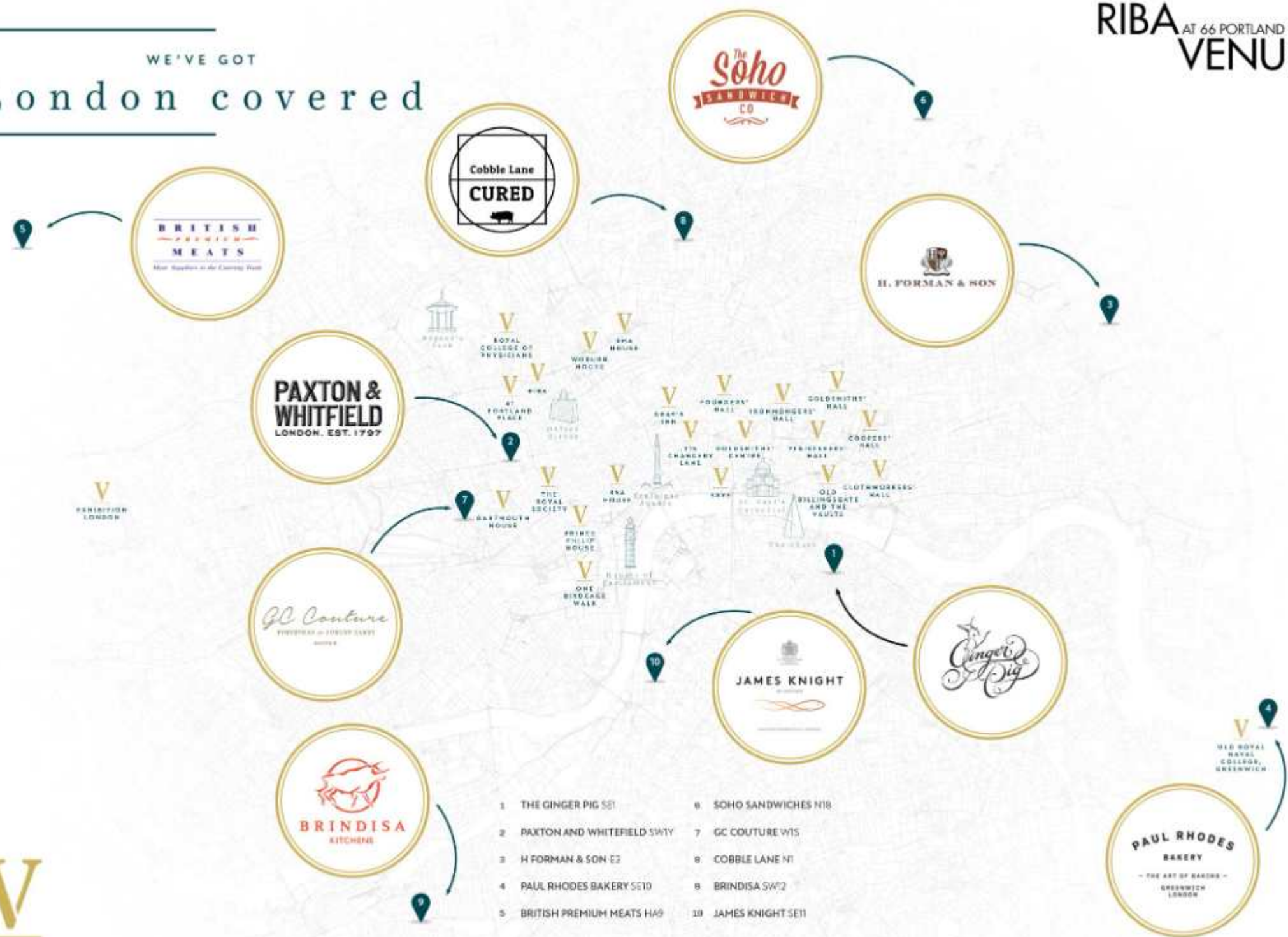
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if you have  
any concerns

PLEASE SPEAK TO A MEMBER OF STAFF

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WE'VE GOT  
London covered



- |                              |                       |
|------------------------------|-----------------------|
| 1 THE GINGER PIG SE1         | 6 SOHO SANDWICHES N18 |
| 2 PAXTON AND WHITEFIELD SW1Y | 7 GC COUTURE W15      |
| 3 H FORMAN & SON E2          | 8 COBBLE LANE N1      |
| 4 PAUL RHODES BAKERY SE10    | 9 BRINDISA SW2        |
| 5 BRITISH PREMIUM MEATS HA9  | 10 JAMES KNIGHT SE11  |



V

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VENUES