

INTRODUCTION

September 2022 – July 2023

About Grocers' Hall

The Grocers' philosophy combines a commitment to excellence and meticulous attention to detail, so guests experience not only one of the finest events venues in the heart of the City of London, but the highest standards of food and service.

In-House Team

Our in-house team offer a wealth of experience. Head Chef Graham Pratt has been in the hospitality industry for 30 years, joining Grocers' Hall in 2008 before taking the reigns as Head Chef in 2019. Graham is supported by Sous Chef, Arturas Pauza and Chef de Partie Ben Martin.

Front of House is led by Chris Warden who brings a strong hospitality background to the role. He is supported by a dedicated team of Butlers, Silver Service Waiters and hospitality professionals.

Using our history with spice to influence our dishes

The Grocers can claim a heritage that goes back to at least 1180, when, as the Pepperers, they were already supplying the insatiable appetite in the West for spices from the East. By 1345 they had formed a Fraternity, and thirty years later were known as Grossers, or Grocers, as they dealt 'en grosse', or wholesale.

Many of our dishes respond to our unique history, and incorporate locally-sourced British produce as its staple, complemented with subtle seasoning flavours.

A note from our Head Chef

Our produce is selected from the finest suppliers with full traceability and provenance.

The menus contained in this brochure are just suggestions of what we can produce from our kitchen. My experienced and talented team will be happy to design a bespoke menu for you to accommodate special requests or include seasonal ingredients, such as game through the autumn and winter, English asparagus in spring, and British strawberries in summer.

I very much look forward to working with you for your next event.

Graham Pratt, Head Chef

Allergy Information

The Grocers Company takes allergy requirements extremely seriously, with the health and safety of our guests paramount.

We ask guests to provide information about whether they have an allergen to foods. Whilst we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that all 14 allergens as listed in the Food Information (Amendment) (England) Regulations 2019 are used at our premises. Please ask the Events Manager for further information.

