

C O R D

by
LE CORDON BLEU®

PRIVATE DINING & EVENTS

Drawing on Le Cordon Bleu's unique heritage spanning over 130 years, CORD was born out of a desire to create an environment where quality and excellence are second-to-none.



ABOUT CORD AND KARL O'DELL

CORD is Le Cordon Bleu's first fine dining restaurant in London, combining a restaurant, café, cooking school, and event space. Showcasing refined dining, it reflects the institute's renowned techniques, innovative spirit, and celebration of local gastronomy.

Executive Chef Karl O'Dell leads CORD's talented brigade, crafting seasonal menus that highlight the finest local produce. His distinguished career includes roles as Executive Chef at the Monarch Theatre at Park Row, Head Chef at the Michelin-starred restaurant Texture, and Senior Sous Chef at Gordon Ramsay's Michelin-starred Pétrus.

FESTIVE CELEBRATIONS AT CORD

Celebrate the festive season in the elegant surroundings of CORD. Our Grade II listed building provides a refined setting for your Christmas gatherings, from intimate dinners to grand receptions.

Executive Chef Karl O'Dell has designed a festive menu that showcases the finest winter ingredients with an innovative twist. Allow our team to create an unforgettable experience for you and your guests.





FESTIVE SET MENU

3 COURSES £87 / 4 COURSES £98

Bread & Butter

STARTER

Smoked Chicken Terrine

pistachio • sweet mustard • chives

MIDDLE COURSE

Truffle Agnolotti

celeriac • rocket pesto • parmesan

MAIN COURSE

Poached Cornish Halibut

clam chowder • dill • spinach

OR

Turkey Wellington

cranberry • brussel sprouts • heritage carrots

DESSERT

Milk Chocolate Tart

caramel • vanilla

Petit Fours

(Side dishes available upon request)

Before ordering, please make us aware of any requests, food allergies or intolerances that you may have: we will be more than happy to offer suitable alternatives. A discretionary 12.5% service charge is added to all food and beverage charges.

FESTIVE PRIVATE DINING AND TEAM ACTIVITIES

Our private dining rooms are the perfect setting for exclusive festive celebrations and team events. We offer tailored packages that can be enhanced with unique experiences, from Champagne receptions to hands-on culinary workshops.

PACKAGES CAN INCLUDE:

- A glass of Champagne for your guests upon arrival
- Culinary hands-on workshops before dining at the restaurant or in our private rooms
- Wine masterclasses before dining at the restaurant or in our private rooms

CAPACITY

Reuters - Meeting Room 1

6 people

Viceroy Meeting Room 2

16 people

Combined Reuters & Viceroy

26 people

Cookery School

14 people





FESTIVE EXCLUSIVE HIRE

For larger Christmas celebrations, CORD is available for exclusive hire. Host your event in the restaurant or the relaxed, Parisian-style café, and allow our team to create a bespoke experience tailored to your vision.

From festive canapé receptions to elegant seated dinners, we will work with you to ensure every detail is perfectly executed. To begin planning your event, please contact us at your earliest convenience to secure your preferred date via our website or call directly 020 3143 6365.

RESTAURANT CAPACITY

80 people

Seated lunch and dinner

130 people

Standing reception

CAFÉ CAPACITY

20 people

Seated dinner

50 people

Standing reception

PRIVATE DINING

CORD offers two sophisticated private dining rooms, perfect for business meetings, team events, or special celebrations.

On arrival, relax with a glass of Champagne before sitting down to enjoy a delectable meal crafted by our expert chefs.

CAPACITY

Reuters - Meeting Room 1

6 people

Viceroy - Meeting Room 2

16 people

Combined Viceroy & Reuters

26 people





EXCLUSIVE HIRE

Located in the heart of London, just moments from St. Paul's Cathedral and easily accessible by public transport, CORD is the ideal venue for your special event.

Guests can enjoy drinks and expertly crafted canapés before sitting down to a bespoke dining experience. Our team will personalise the space and tailor menus to your needs.

CAPACITY

80 people

Seated lunch and dinner

130 people

Standing reception



THE CAFÉ

Our Parisian style Café offers an airy space for relaxed get-togethers, versatile setting for drink receptions, cocktail-style gatherings, and sit-down events.

Guests can enjoy a canapé reception with expertly crafted drinks or opt for a specially curated menu tailored to suit any occasion and taste.

CAPACITY

20 people

Seated dinner

50 people

Standing reception





CORD COOKERY SCHOOL

This space offers an exceptional setting for private classes and corporate activity days—perfect for team building or client entertainment.

Workshops are led by Le Cordon Bleu Masterchefs, with all ingredients and equipment provided. Sessions can be followed by a meal in our main restaurant or private dining rooms.

CAPACITY

14 people

- Cooking stations
- Seated lunch and dinner

OPTIONAL

- Bake & Dine
- Culinary and Dining Experience



BAKE AND DINE

Enjoy a hands-on 2.5-hour baking workshop under the guidance of Le Cordon Bleu Masterchefs. You'll master essential techniques and create your own baked goods to take home.

After the workshop, relax upstairs in the CORD restaurant and indulge in a delicious 3-course set menu, making this a truly memorable culinary experience.

CHOOSE FROM

- Sweet Baking
- Gluten Free Baguette
- Sourdough & Dinner Rolls
- Seeded Heritage Bread
- Cinnamon Rolls & Oven-Baked Doughnuts
- Plant-Based Breakfast Baking
- Sweet & Savoury Soda Bread
- Apple Cinnamon Galette.
- Black Tea and Fig Soda Bread
- Apricot & Ginger Galette
- Sablé Breton
- Praline Paris-Brest





CULINARY AND DINING EXPERIENCE

Step into the kitchen with a Le Cordon Bleu Master Chef and learn essential culinary skills. Create your own starter while learning new techniques. After enjoying your creation, relax as the chef serves a crafted main course and dessert.

Perfect for groups, team-building, or client events, this experience combines culinary creativity with exceptional dining.



WORKSHOP: MAKING A STARTER

- Balsamic Shallot Tarte Tatin with Lamb's Lettuce and Goat Cheese
- Socca, Lemon Thyme Ricotta, Asparagus, Peas and Broad Beans
- Parmesan Sable, Aubergine Caviar and Confit Tomatoes
- Prawns and Saffron Risotto

MAIN COURSE

- Beef Wellington
- Crown of Lamb Racks
- Salmon Coulibiac

WINE MASTERCLASS

Discover the art of wine tasting with Jiachen Lu, our Head Sommelier and Top 100 Sommeliers 2024 honouree.

Explore up to six carefully selected wines, with each session tailored to your group. Jiachen will guide you through tasting techniques, flavour profiles, and perfect pairings for an unforgettable experience.

CAPACITY

14 people

Seated

DURATION

2.5 hours





WEDDINGS

Celebrate your special day in the elegant surroundings of CORD. For larger weddings, enjoy the exclusive use of our restaurant, and create a bespoke setting for your celebration.

For more intimate receptions, our private dining rooms provide the perfect space for a refined gathering.

Our dedicated Events Manager will be with you every step of the way, ensuring every detail is flawlessly executed, from initial planning to the big day.

CAPACITY

80 people

Seated lunch and dinner

130 people

Standing reception

IN REVIEW

"Amazing service, food and the entire staff was exceptional. We will happily return for all our group dinners in London."

Danielle L.

"I had really great feedback from the whole group - they really enjoyed the food, excellent service and general ambience of the restaurant. Please thank the team so much for looking after them so well!"

Amy K.

The team (and I) wanted to say thank you to you and your team also. They had a thoroughly enjoyable evening with good food and wine. Thanks so much for your help with organising everything and we will definitely consider CORD as a venue for future events."

Simone P.

OPENING HOURS



THE RESTAURANT

Weekdays

Lunch: 12pm – 3pm

Dinner: 5:30pm – 9:00pm

Weekends: Open for private events

info@cordrestaurant.co.uk

0203 143 6365



THE CAFÉ

Weekdays: 7:30am – 5pm

Weekends: Open for private events

info@cordrestaurant.co.uk

0203 143 6365



LE CORDON BLEU INSTITUTE

Weekdays: 7am – 7pm

Saturdays: 8am – 3pm

london@cordonbleu.edu

0207 400 3900

LOCATION

**85 Fleet Street, London,
EC4Y 1AE**

Nearest Stations:

City Thameslink - 0.1 miles

Blackfriars - 0.3 miles

St Paul's - 0.5 miles

Farringdon - 0.9 miles



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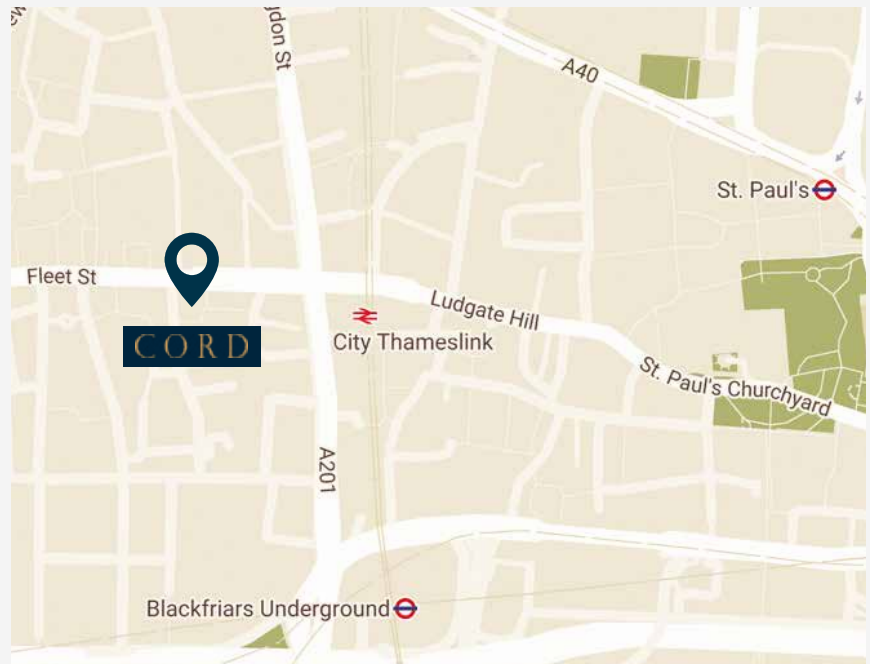
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CONTACT US

Please get in touch with us directly to discuss your event requirements,
or to arrange a personal visit.

info@cordrestaurant.co.uk

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