



Events & Studios

Seasonal Menu 2017

Introducing you to the Seasonal menu brochure, delivered for your enjoyment by Vacherin at the London Stock Exchange.

We aim to create imaginative tailor-made food and catering solutions for our clients, delivered with exceptional service and standards. We believe great food comes from great ingredients, so we use fresh, seasonal produce, cook it simply and let the food speak for itself. We then deliver with passion, enthusiasm and flexibility, which allows us to provide the London Stock Exchange with a truly bespoke service.

The following menus have been created as a core guideline in the day-to-day hospitality offering at the London Stock Exchange. The hospitality team is however more than happy to design a unique menu of your choice, so feel free to talk to your event manager at the earliest opportunity about creating something distinct.

Please be aware that a 72-hour notice period is required for any special requests, and we respectfully ask that you observe the minimum notice periods on all deliveries. Cancellations 72 hours within the event date will incur the full charge.

Dishes from the menu may contain traces of nuts.

Whilst every care is taken to ensure our olives do not contain any stones or stone fragments, we cannot guarantee there will be none.

Prices are per person unless otherwise stated. All prices listed are exclusive of VAT.

Please note; any catering requested prior to 07:00 will incur an additional charge.





ALLERGEN ABBREVIATION KEY

Allergen	Abbreviation
Gluten containing cereals	GL
Crustaceans	CR
Molluscs	MO
Fish	FI
Peanuts	PN
Lupin	LU
Tree Nuts (such as walnut, hazelnut, almond, etc.)	TN
Soya	SOY
Eggs	EG
Milk	MI
Celery	CE
Mustard	MU
Sesame	SE
Sulphur dioxide	SO2

CUSTOMER INFORMATION NOTICE

ALLERGENS AND SPECIAL DIETARY REQUIREMENTS

We are committed to meeting the needs of customers who have food allergies or special dietary restrictions and recognises that many of our customers may also adhere to a vegetarian or vegan diet.

Please be advised that our menu items may contain allergens or may have come in contact with items containing allergens.

Ingredients may vary due to changes made by suppliers in product formulation, recipe substitutions, portion size and other factors. These changes may be made without our prior knowledge.

If you are allergic to any foods or have any special dietary requirements, please do check with our catering team on site who will be happy to guide you in making a safe food choice.

Fish Consumption Guidance:

Please be aware that certain species of fish like mackerel, tuna, bluefish, mahi-mahi, bonito, sardines and anchovies can carry the risk of elevated levels of histamine. This may cause symptoms akin to an allergic reaction in certain individuals.

Menus



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All breakfasts are served buffet style, with Fairtrade coffee, a selection of teas, freshly squeezed orange and apple juice.

Continental Breakfast **£10.95**

A selection of freshly baked mini croissants and Danish pastries

Greek yoghurt, blossom honey, berry compote and house made granola

Freshly sliced seasonal fruits

Bagel Breakfast **£12.25**

A selection of seeded, wholemeal and granary bagels, freshly baked and lightly toasted, filled with:

Lemon cream cheese and chives, Scottish smoked salmon and baby watercress

Sliced Kent plum tomato, mature smoked cheddar and wild rocket (v)

Freshly sliced seasonal fruits

Working Breakfast **£13.25**

A selection of freshly baked mini Danish pastries and croissants

A selection of mini Artisan rolls filled with:

Grilled Lingfield sausage

Crispy streaky bacon (Red Tractor certified)

Slow cooked Kent plum tomatoes and Westcombe cheddar (v)

Freshly sliced seasonal fruits

Healthy Breakfast **£13.50**

Greek yoghurt, blossom honey, berry compote and house made granola.

Seasonal fruit salad

House made flapjack bites

Dried fruits and banana chips

Blueberry and wholemeal mini muffin

Apple bircher

A selection of homemade energising power shot juices and smoothies

Premium Breakfast **£17.00**

A selection of sliced Wiltshire ham, English cured meats, Scottish smoked salmon and two types of English cheese garnished with grape compote

Freshly baked Artisan bread rolls and English butter

Freshly baked croissants served with a selection of Tiptree preserves and hazelnut chocolate spread

Freshly sliced seasonal fruits

Formal Breakfast Options **£19.95**

Free-range eggs cooked to order and your preference. For parties of 10 or more eggs will be served scrambled. Vegetarian options available on request.

Please select one of the following options:

Paternoster Square English Breakfast

Grilled Lingfield sausage, crispy back bacon (Red Tractor certified), grilled Portobello mushroom, Kent tomato, served with granary toast, Tiptree preserves, English butter and classic sauces

Paternoster Square Classic Breakfast

Lincolnshire black pudding or Lingfield sausage, with scrambled duck eggs served on chargrilled Artisan sourdough bread

Paternoster Square Eggs Benedict

Two poached free range eggs on a toasted English muffin, served with Wiltshire ham and hollandaise sauce

(Forman's gin and tonic cured smoked salmon with wilted baby leaf spinach also available on request with a supplement).

Breakfast Platters **£8.25**

Our breakfast platters are a lovely addition to any one of our breakfast selections. Please select one of the following:

(Minimum ten people)

British Cured Meat Platter

English wild boar and venison salami, Serrano ham and mortadella

Fish Platter

Smoked mackerel, flaked salmon and gravadlax.

Cheese Platter

Sussex organic cheddar, Cornish brie, Bath organic soft cheese

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Beverages

Fairtrade coffee, tea and biscuits (per person) Includes classic and herbal teas	£4.50
Soft Drinks (330ml can)	£1.85
Vivreau purified water (large)	£3.95
Vivreau purified water (small)	£2.75
Sparkling elderflower cordial (small)	£3.25
Newtons Applie Fizzics Sparkling Apple Juice (330ml)	£3.25
Newtons Applie Fizzics Sparkling Apple Juice (750ml)	£9.95
Freshly squeezed orange or apple juice (litre)	£9.95
Freshly made 100% mango, rosehip and goji berry smoothie (jug)	£10.95
Freshly made 100% kiwi, carrot and spinach super smoothie (jug)	£10.95
Freshly made 100% mango, bell pepper, carrot and cucumber smoothie (jug)	£10.95

Healthy Break Bites **£7.50**

Vivreau purified still and sparkling water, with sliced lemons and elderflower cordial, served alongside a selection of four of the following healthy bites:

- Edamame beans
- Yoghurt coated raisins
- House made popcorn
- Assorted crudités with avocado and hummus dip
- Luxury fruit and nut mix
- Japanese rice crackers
- Vegetable crisps

Beverage Bites **£7.95**

Fairtrade coffee and a selection of classic and herbal teas served alongside a selection of three of the following beverage bites.

- Blueberry bakewell
- White chocolate and cranberry shortbread
- Butterscotch pecan slice
- Black forest brownie
- Cherry macaroon bake
- Chocolate and praline brownie (gluten free)
- Chocolate and caramel shortbread (Gluten free)

Afternoon Tea **£13.95**

Fairtrade coffee, a selection of classic and herbal teas

Classic finger sandwiches including: Chalk Farm smoked salmon, free-range egg and cress, cucumber and cream cheese, Suffolk ham and English mustard

Buttermilk scones with Devonshire clotted cream and raspberry jam

A selection of mini classics such as: Victoria sandwich, chocolate éclair, fruit tart, macaroon and fruit cake

Baguette Lunch **£17.25**

A selection of freshly made white and brown baguettes (3 pieces per person), served with Pipers crisps and freshly sliced seasonal fruit.

A sample menu of the following selection based on seasonality:

Poached and smoked salmon, crème fraiche and pickled cucumber

Lemon crayfish, tartar and mixed leaf

Poached ham hock, piccalilli and baby gem

Smoked turkey, cranberry, brie and rocket

Free range sliced egg smoked paprika mayonnaise, mustard cress (v)

Falafel, sun blushed hummus, roasted vegetables (v)

Wrap Lunch **£17.75**

A selection of freshly made wraps in speciality tortillas (4 pieces per person), served with Pipers crisps and freshly sliced seasonal fruit.

A sample menu of the following selection based on seasonality:

Chargrilled chicken, pesto and rocket

Shaved Suffolk ham, dolcelatte and wood roasted peppers

Poached salmon and crayfish tails, crème fraiche and rocket

Thai Tuna and crunchy vegetable

Falafel, spinach and carrot (v)

Smoked Applewood cheddar, vine tomato and basil (v)

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From the Deli Lunch **£20.50**

A selection of freshly made sandwiches/rolls in speciality and artisan breads (3 pieces per person), served with Pipers crisps and freshly sliced seasonal fruits.

A sample menu of the following selection based on seasonality

- Rare roasted beef, creamed horseradish and
- Honey roasted gammon, piccalilli, tomato and leaf salad
- Flaked tuna, wasabi mayonnaise and crunchy vegetables
- Prawn Marie Rose with bloody Mary flavours
- Roasted vegetables, sun-blushed hummus and rocket (v)
- Smoked cheddar, semi-dried tomatoes and crispy onions (v)

Working Lunch Half & Half **£24.00**

A selection of freshly house made sandwiches in speciality and artisan breads (1 piece per person), served with a choice of two hot finger items from the hot bites menu, a chef's choice beverage bite and Pipers crisps (please refer to page 7 in the brochure)

A sample menu of the following selection based on seasonality:

- Rare roasted beef, creamed horseradish and watercress
- Honey roasted gammon, piccalilli, plum tomato and leaf salad
- Flaked tuna, wasabi mayonnaise and crunchy vegetables
- Prawn Marie Rose with bloody Mary flavours and pea shoots
- Roasted vegetables, sun-blushed hummus and rocket (v)
- Smoked cheddar, semi-dried tomatoes and crispy onions (v)

Platters **£6.25**

Our platters make a lovely addition to a sandwich lunch; maximum of two different platters can be chosen and if two are selected, an even split between the two will be provided (Minimum ten people).

Healthy platter

A selection of freshly cut crudités, pesto marinated mozzarella, pickled cucumber and radish, roasted red pepper with toasted pine nuts and wild rocket. Served with red pepper, hummus, chive sour cream, avocado dip and charred house made sun-blushed tomato focaccia

Winter picnic platter

Smoked cheddar, dried figs and walnuts, English charcuterie beer sticks, marmite cheese straws, Gloucester Old Spot and apple sausage roll. Served with roasted squash, chilli, rosemary, toasted pine nut and rocket salad

Fish platter

Potted shrimps, mace butter, beetroot cured trout, London smoked eel, poached salmon, cream cheese and chive, pumpernickel and black rye bread, charred lemons, roasted fennel and sweet pickled radish

Meaty platter

Hand carved bacon loin, picked smoked chicken with parsley and truffle oil, liver parfait, smoked sirloin of beef, brioche toast, blushed tomatoes, piccalilli, gherkins, olives and horseradish and watercress salad

Home Counties cheese platter

A selection of locally sourced and produced cheeses served with fruit crackers, dried fruits, walnuts and celery (v)

Sweet platter

A Chef's selection of sweet bites

Sushi

Sushi lunches are created to meet your requirements and produced by our own Sushi Chef. Prices and options available on request.

72 hours in advance and minimum order of 40 pieces of sushi.

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Fork buffets **£40.95**

Please select one cold and two hot dishes, two salads and one dessert (hot option split 75% protein and 25% vegetarian).

Two hot meat options are available with a supplement according to choice.

All our buffets are served with hand cut freshly baked bloomer, English butter and a selection of dipping oils and include Fairtrade coffee, classic and herbal teas. (Minimum ten people)

Cold dishes

Pulled ham hock served with three-pea salad and Meyer lemon vinaigrette

Chicken 'superfood' salad – quinoa, beetroot, broccoli and cucumber with sprouting peas, watercress and a lime dressing

Hot smoked salmon, chargrilled green beans, oven roasted peppers, blushed tomatoes, red onion and chicory

Air dried heritage tomatoes, crispy basil, marinated feta, olives, toasted fennel seeds and pine nuts (v)

Roasted butternut squash and beetroot, ash rolled goats cheese, baby cress and smoked almond (v)

Hot dishes

Free range corn fed chicken, beetroot and sweet potato pan haggity, roasted carrots and green beans, crispy pancetta with a butter cream sauce

Slow cooked lamb tagine, char grilled aubergines and courgettes with jewelled cous cous

Braised shin of beef, roasted baby onions and mushrooms, creamed grain mustard potato, spiced red cabbage and tarragon jus

Miso marinated salmon, blanched and charred spring onion, bok choy, pickled radish udon noodles and miso broth

Steamed sole, vanilla, saffron and mussels stew, roasted baby leeks and parsley steamed potatoes

Monkfish scampi, pont neuf, crushed minted peas, red onion crème fraiche tartar, mango salsa and smoked tomato ketchup

Pumpkin and peanut curry, sugar snap peas and jasmine rice (v)

Wild mushroom gnocchi, pesto cream and parmesan biscuit (v)

Salads

Please pick two from the selection below:

Caesar salad, garlic croutons, shaved parmesan, roasted root vegetable, rigatoni pasta, rosemary oil and shaved parmesan

Baked mushroom, chargrilled green beans, spinach and pearl barley

Tri coloured quinoa, roasted squashes, broccoli and toasted seeds

Spelt wheat, beetroot and roasted carrots

Mixed leaf salad

Desserts

Chilled apple and pear crumble, toasted oats and ginger custard

Dark chocolate panna cotta, salted caramel cream

Spiced pumpkin meringue pie

Lemon posset, caramelised pineapple

Plum tarte tatin, sweet spiced mascarpone and vanilla syrup

Warm ginger cake, butterscotch sauce

Fruit platter

Canapés **from £18.95**

Our canapés are designed for a minimum of fifteen people. Your Event Manager can assist you with your selection.

6 canapé £18.95

8 canapé £24.75

Additional canapé £3.75
(Per item)

Meat

Hereford beef fillet, mini Yorkshire pudding and horseradish cream (hot)

Chicken liver parfait, brandy jelly, crispy shallot ring on brioche toast (cold)

Venison carpaccio, red onion chutney and baby rocket on black rye (cold)

Potato and chive pancake, slow cooked ham hock, mustard pickle puree (cold)

Quails egg benedict, chive hollandaise (hot)

Asian pork balls, chilli and lime dipping sauce (hot)

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Fish

- Potato crumpet with dill crème fraiche and hot smoked salmon (hot)
- Crab cakes with tomato remoulade (hot)
- Swordfish brochettes with Moroccan spice and preserved lemon yoghurt (hot)
- Smoked haddock and sweetcorn bon bon with pea puree and pea shoots (hot)
- Smoked salmon, lemon cream cheese and chive pancake stack (cold)
- Nori wrapped tuna, oyster gel and pickled ginger (cold)

Vegetarian

- Pecorino and porcini mushroom arancini (hot)
- Tortilla with red pepper hummus, cured cherry tomato and basil (hot)
- Feta, olive and rosemary tartlets (cold)
- Rolled ricotta, sage and parmesan balls with rocket pesto and pine nuts (cold)
- Pumpkin velvet, mixed spice foam (hot)
- Beetroot shortbread with goat's cheese mousse, cherry tomato and basil cress (cold)

Sweet

- Warm treacle tart, cinnamon clotted cream
- Lemon meringue pie
- Cherry and almond frangipane tartlet
- Chocolate mousse, rolled chocolate cocoa nib and hazelnut praline
- Vanilla and strawberry cheesecake in a cone, toasted pistachio nuts (served cold)
- Popping mini Jaffa cake cup

Bar Table Snacks

£6.00

Ideal accompaniments to a canapé function, or drinks reception. Please choose four from the list below. (Minimum ten people)

- Feta stuffed piquillo peppers.
- Vegetable crisps
- Mini pretzel knots
- Oska Japanese mix
- Salted broad bean and chilli sweet corn
- Pitta bread and hummus
- Pitted rustic olives marinated in chilli peppers

Hot Bites

£10.25

Our hot bites are an ideal alternative, or welcome addition, to traditional served canapés. They can be combined with our snacks and placed on our bar tables to enhance your function. Choose three from the list. (Minimum ten people).

- South coast plaice goujons, house made ketchup
- Smoked haddock and chive tart
- Cottage pie, double Gloucester and thyme mash
- Thai crab and prawn sesame toast
- Crispy tempura king prawns, chilli and hoisin dip
- Free range jerk spiced chicken skewer, mango and lime sauce
- Lingfield pork and sage sausage roll, English apple and tarragon sauce
- Mini beef burger, smoked cheddar and onion chutney
- Triple cooked Pont Neuf, bearnaise sauce, smoked rock salt (v)
- Vegetable samosas, mango chutney (v)

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Fine Dining **from £47.00**

Our team can help create a bespoke menu based on the best seasonal ingredients available. Please discuss menus with your Event Manager. Sample options shown below.

Please note, additional costs for napkins and table cloths will be incurred.

2 courses	£47.00
3 courses	£54.50
4 courses	£61.00

Starters

Shellfish ravioli, fennel broth, crisp leek, champagne foam

Chicken, hazelnut and baby leek terrine with tomato and ginger chutney

Smoked duck breast, bitter greens, red pepper jelly, glazed goat's cheese and balsamic dressing.

Chargrilled vegetables, balsamic onions, Laverstoke mozzarella and rocket pesto

Wild mushroom and truffle velouté (v)

Main courses

Roast baby chicken, fondant potato, carrot purée, buttered leeks, parsnips, crisp sage and pan juices.

Featherblade of beef, salt baked carrots, wild mushrooms, squash purée and celeriac cream

Medallions of pork with balsamic figs, Yukon gold potato purée, wilted spinach and madeira jus

Poached salmon fillet, broccoli, caper berries, buttered new potatoes, fennel cream

Seared grey mullet, lentil and pancetta fricassée, baby carrots, chive and mustard sauce

Pressed potato with wild mushrooms and creamy Jerusalem artichokes (v)

Desserts

Mulled cherry Cambridge cream, lemon shortbread

Fig cheesecake shortbread biscuit, baked figs

Chocolate brownie, honeycomb, salted caramel mousse

Braeburn apple tart, butterscotch sauce, vanilla cream

White chocolate cheesecake, honeycomb, strawberries, candied nuts

Cheese

Selection of British cheeses from Neal's Yard, served either individually, as a board with oatcakes, celery and quince jelly, or as a sharing plate on the table

Our fine dining menu includes a serving of Fairtrade coffee, classic and herbal teas and hand cut freshly baked bloomer, English butter and a selection of dipping oils.