

A top-down view of a dining table with various dishes. In the center, a bowl of yellow soup is being stirred. To the left, a wooden board holds several sliders, with one being held by a hand. To the right, a wooden board holds sandwiches and a pizza with salami. In the foreground, there are plates of salad, a large bread roll, and a small bowl of pickles. The text "Autumn & Winter Menu" is overlaid in the center.

Autumn & Winter Menu

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Food provenance

Local Larder

We make sure you get to enjoy menus created from your local larders in London. We love to support local businesses and are always seeking out new local food heroes to work with.

Sourced With Purpose

As a business we don't procure, we partner up. We ethically source, focus on producers and growers who care about their impact on the planet and are proud of the diverse nature of our supply partners.





Award Winning Team

At LSEG we have a team of chefs that are passionate about delicious, seasonal food and delivering experiences that will be hard to forget.

Head chef Jess is at the cutting edge of the culinary adventure and won the Craft Guild of Chefs Award Rising Star. She was recognized for being a force within the industry and is focused on not only the development of dishes but also her team. Together with Greg our Executive Chef they nurture and develop the chefs to consistently push the boundaries of corporate hospitality.



Beverage

Fairtrade tea, coffee and biscuits (146kcal)	£5.25
Soft drinks (330ml) Coke (139kcal) Diet Coke (2kcal) Coke Zero (1Kcal) Fanta (10kcal) Sprite (46kcal)	£2.40
Vivreau purified water still and sparkling (1 litre)	£4.20
Vivreau purified water still and sparkling (500ml)	£2.75
Sparkling elderflower presse	£4.75
Freshly squeezed orange (1 litre) (47kcal)	£12.50

Breakfast

Minimum 10 people

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

Breakfast buns £16.50 2 buns per person, choose 2 options

Cumberland sausage, brioche bun, Rubies in the Rubble ketchup (253kcal)

Maple cured streaky bacon, brioche bun, Stokes brown sauce (342kcal)

Clarence Court eggs, Applewood cheese, smoked chilli jam (299kcal)

Portobello mushroom, hash brown, avocado & tahini in wheat free plant-based bun (286kcal)

Healthy lifestyle breakfast £17.50 A selection of all the below

Waste Knot pear and cranberry, coconut yoghurt, LSEG granola (132kcal)

Beetroot hummus on wheat free caraway bread, boiled egg, spiced toasted seeds and Growing Underground cress (121kcal)

Freshly baked canelé (168kcal)

Carrot and turmeric juice shot (44kcal)

Freshly baked £12.50 3 mini pastries per person (plant based and gluten free options available upon request)

Selection of mini pastries and croissants (190kcal)

A la carte breakfast £24.00 (Maximum 10 people)

Middle Eastern shakshuka, sheep's milk labneh, dukkha, coriander oil (378kcal)

Forman's smoked salmon, scrambled eggs on sourdough toast, Hampshire watercress (338kcal)

Crushed avocado, toasted seeded sourdough, chilli roasted seeds (184kcal)

Full English breakfast (784kcal) (plant-based breakfast available) **(10 covers and above buffet style available)**

Breakfast additions Priced per item per person

Seasonal fruit platter (54kcal) £7.85

Morning Bircher pot (128kcal) £6.50

Yoghurt, seasonal fruit and LSEG granola (229kcal) £6.50

Freshly baked canelé (168kcal) £6.50

Hash brown bites (256kcal) £5.95



Sandwich Lunch

(Minimum 10 people)

Sandwich lunches served as 5 pieces per person with hand cooked crisps, seasonal fruit bowl or fruit platter or handmade mini cakes.

Artisan sandwich lunch £22.50 (example menu)

Tuna with lemon mayonnaise and cucumber on mini brioche (231kcal per round)

Pastrami club on malted bloomer (285kcal per round)

Plant based falafel and hummus wrap (260kcal per round)

BBQ chicken and slaw on mini brioche (285kcal per round)

Cornish brie cheese and chutney on malted bloomer (223kcal per round)

Sandwich Lunch Add-ons £5.50 *Priced per item per person*

LSEG sausage rolls (209kcal)

Squash and gorgonzola arancini (143kcal)

Forman's smoked salmon, broccoli and chive tart (188kcal)

Seasonal crudites with house hummus (157kcal)

Kale and spinach falafel and tahini dip (108kcal)

Artisan cheese board (449kcal) £12.50





Salad Lunch

(Minimum 10 people)

Choose two salads and add a salad topper from the below menus.

**Greens and Grains – light and seasonal salad selection with
homemade Wildfarmed focaccia** £16.95

Waste Knot beetroot, freekeh, fine herbs, feta, pumpkin seeds and cherry molasses dressing (214kcal)

Coriander roasted heritage carrots, rose harissa, sheep's milk labneh, crispy chickpeas, hazelnuts (222kcal)

Giant couscous, broccoli pesto, rocket, pecorino Romano, toasted pinenuts (231kcal)

Roasted cauliflower, butterbean and yeast puree, tahini and lemon, pomegranate and dukkha (ve) (225kcal)

Kale and tahini Caesar salad with za'atar crispy queen chickpeas, roasted grapes (186kcal)

Charred butternut squash, ginger tomatoes, lime coconut yoghurt (ve) (196kcal)

Salad Toppers – choose one topper to accompany your salads

Rose harissa grilled Sladesdown Farm chicken (248 kcal)

Roasted Chalk Stream trout with watercress, caper and lemon dressing (156 kcal)

Kale and spinach falafel (97 kcal)

Miso glazed aubergine, wasabi, crispy shallots (112kcal)

Waste Knot vegetable bhaji (267 kcal)

Herdwick Lamb kofta, tahini yoghurt, pomegranate (184 kcal)

Additional Topper £6.65

Elevenes or Afternoon Tea

(Minimum 8 people)

Tea and Cakes

£12.50

A selection of handmade cakes accompanied by freshly brewed Fairtrade coffee and a selection of classical and herbal teas.

Choose any three from the below example menu.
(example menu)

Honey and bergamot cake (191 kcal)

Plant based carrot cake (199 kcal)

Almond brownie (wf) (227 kcal)

Rhubarb and custard blondie (223 kcal)

Plant based sticky toffee and Biscoff cake (129 kcal)

Sea salt single origin brownie (wf) (205 kcal)

Plant based blueberry Bakewell (189 kcal)

Afternoon Tea (6 pieces per person)

£35.50

A selection of handmade cakes, artisan sandwiches and savoury bites accompanied by freshly brewed Fairtrade coffee and a selection of classical and herbal teas and a glass of prosecco. A full plant-based option available upon request.

(example menu)

Cakes (choose 3)

Mini scone with clotted cream and Tiptree orange marmalade (265kcal)

Honey and bergamot cake (191kcal)

Mini macaroons (148kcal)

Sea salt single origin brownie (205kcal)

Finger sandwiches (choose 2)

Forman's smoked salmon, cream cheese, chives on malted loaf (228kcal)

Coronation chicken in mini brioche (235kcal)

Cucumber on white bloomer

Savoury bites (choose 1)

LSEG sausage roll (209kcal)

Truffled cep and parmesan tart (85kcal)



Relaxed Group Dining

(Buffet Style) Minimum 12 People

£49.95 per person

Menu will be selected depending on the day of event offering all items

Monday

Seared Slade's Down Farm duck, caramelized celeriac puree, purple sprouting broccoli, cranberry (411kcal)
Miso Hispi cabbage, cauliflower puree, hazelnut, vinaigrette (246kcal) (ve)
Freekeh salad with roasted beetroot, kale, fine herbs, crème fraiche and capers (126kcal)
Cabbage, fennel and apple slaw with herb vinaigrette (45kcal)
Sourdough loaf with Netherend Farm butter (103kcal)
Passion fruit posset (98kcal)

Tuesday

Spiced slow cooked Herdwick lamb, charred aubergine, sheep's milk labneh (327kcal)
Rose harissa cauliflower steak, butterbean yeasted puree, tahini plant-based yoghurt, dukkha (vegan) (221kcal)
Pomegranate and herb couscous (235kcal)
Kale and tahini Caesar, za'atar crispy queen chickpeas, roasted grapes (146kcal)
Grilled flat breads (79kcal)
Roasted spiced plums, vanilla plant-based cream, ginger crumb, rose petals (234kcal)

Wednesday

Roasted corn-fed chicken, parmesan polenta caponata, basil oil (378kcal)
La Tua gnocchi, Woodland mushrooms, grilled artichoke, autumn truffle (289kcal) (vegan)
Fregola, red pesto, parmesan, rocket and toasted pinenuts (222kcal)
Roasted squash, balsamic red onions, herby quinoa, chimichurri dressing, puffed pumpkin seeds (114kcal)
Wild Farmed focaccia (114kcal)
Lemon and pistachio blonde, a selection of macarons (236kcal)

Thursday

Slow cooked Ox cheeks, truffled mash, sauté chard, honey glazed heritage carrots and beef sauce (397kcal)
Beetroot and Puy lentil Bourguignon, crushed Charlotte potatoes with olive oil and herbs (389kcal) (vegan)

Bitter leaves, baby gem, pear, crushed walnuts and blue cheese dressing (93kcal)
Charred broccoli, roasted spelt, variegated kale, tarragon, honey and lemon dressing (47kcal)
Artisan baguettes and Netherend Farm butter (84kcal)
A selection of tarts – pecan, dark chocolate, raspberry and almond (411kcal)

Friday

Murgh Malai – garlic, ginger and coriander chicken (405kcal)
Dhal Makhani, gun powder chickpeas (279kcal) (ve)
Steamed basmati rice (89kcal)
Kala chana salad – chickpeas, kale, peppers, lime, chilli and toasted almonds (54kcal)
Coconut and coriander chutney/Mango and almond chutney (45kcal)
Garlic and coriander naan (118kcal)
Coconut and cardamon rice pudding, mango and lime



Lunch and Evening Bites

(Minimum 20 people)

4 Piece per person - £24.00

6 Piece per person - £35.00

8 Piece per person - £40.00

Meat

Korean glazed chicken slider, kimchi slaw, nori mayo (234kcal)

Crispy Iberico pork shoulder, burned apple ketchup (156kcal)

Cumbrian beef tartare, confit potato, truffle mayo, smoked Malden salt (123kcal)

Slow cooked Herdwick lamb shoulder, houmous, flat bread, sheep's milk labneh (156kcal)

Fish

Seared diver scallop, curried carrot, coriander oil, buckwheat and hazelnut Bombay (68kcal)

Smoked salmon pate, sourdough croute, saffron pickled shallots (62kcal)

Fish "hot dog", crushed peas, tartar sauce, pea cress (95kcal)

Miso black cod, shiso leaf (85kcal)

Vegetarian

Parmesan sable, Stichelton, roasted walnuts, apple gel, celery (131kcal)

Truffled cep and parmesan custard wheat free tart (85kcal)

Plant power slider, Brie de Meaux, truffle mayo (98kcal)

LSEG mac and cheese bites (75kcal)

Vegan

Charred autumn squash, maple roasted fig, dukkha (42kcal)

Woodland mushroom, lentil and squash 'sausage roll', walnut ketchup (71kcal)

Jerusalem artichoke arancini (102kcal)

Panisse chips, Sriracha plant-based mayo (91kcal)

Dessert

Plant based pistachio mousse mini cone, popping candy (114kcal) (ve)

Salted caramel and vanilla ganache (124 kcal)

A selection of artisan chocolate truffles (98 kcal)

Assorted macarons (148 kcal)



Grazing

(Minimum 20 people)

Casual Grazing Menu A selection of 2 of the below

£8.95

LSEG sausage rolls (209kcal)

Grilled flat breads with baba ganoush (176kcal)

Seasonal crudites & house hummus (157kcal)

Belazu marinated olives (66kcal)

Belazu truffle roasted nuts (182kcal)

Sharing Boards

Each board offers a selection of items suitable for a light snack
(minimum order of 5 per board)

From the Field

£13.25

Cobble Lane charcuterie platter, olives & pickles, freshly baked focaccia, extra virgin olive oil, aged balsamic (336 kcal)

From the Sea

£17.50

A selection of H. Forman's fish – traditional smoked salmon, classic Gravadlax, smoked halibut, smoked salmon pate, caperberries, chive and black pepper cream cheese, rye bread, blinis, lemon (398kcal)

Artisanal Cheese

£16.50

A selection of British and Continental cheese with seasonal chutney, grapes and a selection of biscuits and crackers (435kcal)

Plant Based Mezze

£13.25

Grilled and raw vegetables, falafel, baba ghanoush, hummus, marinated olives, flatbreads and wrapped vine leaves (331kcal)

Centrepiece Sharing Boards

£25.50

(minimum order 30)

Add that WOW factor to any function with a central grazing table with a selection of artisan cheeses and British and Continental charcuterie (578kcal)



Fine Dining

2 courses £56.00 per person

3 courses £64.50 per person

4 courses £71.50 per person

Our menu includes Fairtrade coffee, classic and herbal teas, Artisan bread, English butter and a selection of dipping oils.

Please note that for dinners fewer than 10 people a surcharge fee will be applied. Additional costs for napkins and tablecloths will be incurred.

Sample menu

Starters

Chicken and Apricot Terrine – toasted brioche – apricot and carrot chutney – pickled carrot (234kcal)

Cured Chalk Stream Trout Tartare – crispy capers - avocado and lime - nasturtium-dill (145kcal)

Crispy Burford Brown Egg – Comte cream – autumn truffle (v) (267kcal)

Charred Prince Crown Squash – romesco sauce – almond vinaigrette – bitter leaves (ve) (112kcal)

Main

Slade's Down Farm Chicken – Woodland mushrooms, tarragon – cima di rapa (445kcal)

Miso Black Cod – cauliflower – spring onion – shiso (268kcal)

La Tua Gnocchi – Woodland mushroom fricassée – tarragon – truffle (ve) (389kcal)

Delica Pumpkin Risotto – gorgonzola – puffed pumpkin seeds (v) (456kcal)

Dessert

Chocolate and Salted Caramel Delice – hazelnut crunch – hackney gelato (389kcal)

Sticky Toffee Pudding – vanilla Hackney Gelato (402kcal)

Poached Spiced Pear – almond crumb – chocolate sorbetto (ve) (267kcal)

Selection Of British Cheese – quince – grapes – biscuits (435kcal)



Information

Dietary Requirements

All guests that have allergies or intolerances, must be stated 72hrs prior to the event to allow us to be able to accommodate.

We use numerous ingredients in our kitchen to produce fresh and seasonal products.

Our product range is produced using shared equipment in a busy environment where we regularly change our menus and recipes. As such, some products may not be suitable for those with severe allergies.

If you have any questions or queries, please speak with your Event Manager.

Please note the following:

Our Food Safety Policy guidelines suggest that food should be consumed within two hours of delivery.

Event requests may be subject to labour charge and equipment hire charge.

Early Breakfast or beverage service (pre 07:00) will incur additional charges.

All prices quoted are exclusive of VAT.