

Winter Menu 2025/2026



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, our culinary team is committed to delivering exceptional, seasonal food that elevates every guest experience.

Our Executive Chef Greg is undertaking the Level 5 - Culinary Leadership Programme, focused on developing future-focused leadership and driving innovation within our kitchens. Alongside him, our Head Chef, Kyle, is currently advancing through the Chef Academy Level 5 – Culinary Arts Programme, honing his expertise in the science, craft, and creativity of modern cuisine.

Together, they cultivate and develop our chef team, continuously raising the standard of corporate hospitality and ensuring every dish reflects excellence, precision, and passion.



Beverages

Fairtrade tea, coffee and biscuits (146kcal)	£5.25
Vivreau purified water still and sparkling (1litre)	£4.20
Vivreau purified water still and sparkling (500ml)	£2.75
Fresh apple or orange juice (47kcal) (1litre)	£12.50
Soft Drinks (330ml) <i>Coke (139kcal), Diet Coke (2kcal), Coke Zero (1kcal), Dalston's Soda (45kcal)</i>	£2.75
Firefly Cold Brew Iced Tea 330 ml (53kcal)	£4.75
Sparkling Elderflower Presse 270ml (55kcal)	£4.75

Beverage packages *Refreshed every 2 hours*

All Day Fairtrade Tea, Coffee, Water and Biscuits (146kcal)	£15.25
Half Day Fairtrade Tea, Coffee, Water and Biscuits (146kcal)	£11.25





Breakfast

Available from 08:00 – 10:30

All breakfast packages are served buffet style, with Fairtrade coffee, a selection of teas, and freshly squeezed orange or apple juice. Orders under 10 people to choose only one menu option plus additions.

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

St Ewe eggs, Barbers cheddar and Sriracha sauce (299kcal)

Wilted spinach, pea protein patty, plant based smoked Applewood cheese and Stokes BBQ sauce in wheat free plant-based bun (286kcal)

Cumberland sausage, brioche bun and Stokes brown sauce (253kcal)

Maple cured streaky bacon, brioche bun and Rubies in the Rubble ketchup (342kcal)

Healthy lifestyle breakfast £17.50 A selection of all the below

Apple, golden raisin, cinnamon & chia overnight oats (132kcal)

British fava bean & sesame fritter, avocado, coriander, chilli and lime salsa (105kcal)

Butter bean, peanut butter & white chocolate blondie (168kcal)

Beetroot, apple and Willy's cider vinegar shot (44kcal)

Freshly baked pastries £10.50 2 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)*

Egg Benedict, Royale or Florentine (489kcal)

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

Crushed avocado, toasted seeded sourdough poached St Ewe eggs with Hampshire watercress (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

Coconut yoghurt, seasonal fruit and LSEG granola (229kcal) £5.95

Selection of mini pastries and croissants (190kcal) £5.95

Hash brown bites (256kcal) £5.95



Sandwich Lunch

Available from 11:00 (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

Chef's choice selection including a variety of vegan, vegetarian, meat and fish options (example menu)

Plant based falafel & hummus wrap (87kcal)

Cornish brie cheese & chutney on malted bloomer (56kcal)

Free range egg & mustard cress in mini brioche (77kcal)

Coronation chicken with free-range mayonnaise in mini brioche (72kcal)

Chicken salad on malted bread (71kcal)

Pastrami club (68 kcal)

Hot smoked salmon & pickle in mini brioche (58kcal)

Sandwich Lunch Add-ons

£5.50

Priced per item per person

Sweet potato falafel & coconut yoghurt dip (108kcal) 2 pp

LSEG sausage roll (209kcal)

Orange, Soy & Maple Chalk stream trout skewer (188kcal)

Artisan cheese board (449kcal)

£12.50

Salad Lunch

Available from 11:00 (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 Wild farmed focaccia**

£16.95

Karela curry spiced cauliflower, lemon bean puree, chaat masala roasted black beans, crispy curry leaves (ve) (219kcal)

Roasted heritage carrots, mung beans, sheep's milk labneh, sour cherry harissa (214kcal)

Charred broccoli, oyster mushrooms, black barley, miso dressing, tarragon, crispy shallots (ve) (192kcal)

Green tabbouleh with freekeh, broccoli, edamame beans, peas, soft herbs, pomegranate and lemon dressing, feta (219kcal)

Salad Toppers – choose one topper to accompany your salads

Kale falafel with tahini dressing (98kcal)

Peanut satay tofu & coriander cress (ve) (167kcal)

Yassa chicken with tomato and chilli sambal (110kcal)

Teriyaki Chalk Stream trout with sesame (132kcal)

Additional Topper

£6.65



Elevenes or Afternoon Treats

Available all day (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 3 from the example menu below:

Pastel de nata (167 kcal)

Plant based walnut & hazelnut carrot cake (ve) (199 kcal)

Almond Bolo De Fajao (147 kcal)

Chocolate, Almond & Orange Battenburg (143 kcal)

Selection of chocolate or lemon mini tarts (189 kcal)

Sea salt brownie crafted with single origin 70% Tanzanian dark chocolate* (205 kcal)

*No wheat containing ingredients





Relaxed Group Dining

Available from 12:00 (served Buffet Style) - Minimum 12 people

£49.95 per person

Menu rotates weekly to bring variety and seasonal flavour. Contact your Event Manager to find out which menu is available for your event.

Menu Week 1

Sri Lankan roasted aubergine, mustard seeds, curry leaves and crispy chickpea (246kcal) (ve)

Kerala chicken breast, red lentil, coconut and spinach dhal, tamarind chutney, crispy onion and coriander cress (411kcal)

Cumin seed and honey roasted heritage carrot's, puy lentil, baby spinach and pickled red chilli (126kcal)

Kachumber salad with fresh herbs and chaat masala dressing (45kcal)

Paratha (103kcal)

Mango and lime posset with cardamon shortbread (98kcal)

Menu Week 3

Pumpkin & sage ravioloni, roast squash & parmesan volute, green oil & crispy sage (vegan available) (289kcal)

Chicken cacciatore, braised chicken, tomato, olives, capers, red peppers, green oil & crispy basil with pecorino polenta (422kcal)

Queen butter bean, piquillo pepper, baby spinach, basil, parsley, gordal olives, pecorino cheese & toasted pinenuts (222kcal)

Menu Week 2

Smoked aubergine, braised Esme lentils, picked herbs, pomegranate, toasted pine nuts & lemon tahini (221kcal)(ve)

Apricot harissa, queen butter beans & lamb stew, picked herbs, pomegranate, toasted pine nuts & lemon tahini (327kcal)

Biber salcasi cracked wheat, cucumber, tomato, wood roasted peppers, pomegranate seeds, parsley, dill & lemon (225kcal)

Cucumber, green leaves, mint, nigella seeds & lemon yoghurt dressing (146kcal)

Sumac flatbread (79kcal)

Roasted fig, pistachio, rose mascarpone & crushed amaretti biscuit (274kcal)

Rocket, spinach, radicchio, cucumber & oregano, lemon & olive oil dressing & toasted seeds (102kcal)

Rosemary and sea salt focaccia, Arbequina olive oil (114kcal)

Affogato chocolate mousse, hazelnut biscotti crumb (236kcal)



Relaxed Group Dining

Menu Week 4

Spinach, wild mushroom, ricotta & parmesan lasagna Bianca (vegan available) (339kcal)

Braised beef feather blade, truffle pomme puree, honey & rosemary glazed roots, red wine jus (397kcal)

Roasted heritage carrots, mung beans, sheep's milk labneh, rose harissa oil (214kcal)

Bitter leaf & fennel salad with Willy's apple cider vinegar dressing (87kcal)

Wildfarmed bread rolls with Netherend Farm butter (84kcal)

A selection of tarts – pecan, dark chocolate, Bakewell or lemon (411kcal)

Menu Week 5

Cannellini beans and artichoke creamy barigoule, sourdough and Comte croutes (vegan available) (289kcal)

Sladesdown's Farm duck, Provencal lentils, sautee rainbow chard & port jus(422kcal)

Chicory and radicchio leaf, spiced pears and grapes, caramelized walnuts, Beauvale blue cheese (221kcal)

Celeriac remoulade with cornichon, caper, whole grain mustard and herb dressing(102kcal)

Warm mini baguettes with Netherend Farm butter (84kcal) (114kcal)

Vanilla and white chocolate cheesecake, Biscoff crumb, passion fruit (236kcal)

Evening Bites

Available from 16:00 (Minimum 20 people)

4 Pieces per person	£24.00
6 Pieces per person	£35.00
8 Pieces per person	£40.00

Vegan

Salt baked Heritage beetroot tartare, buckwheat, smoked emulsion (ve) (91kcal)
British fava bean & sesame fritter, avocado, coriander, chilli & lime salsa (ve) (101kcal)

Vegetarian

LSEG mac n' cheese bites (135kcal)
Beetroot arancini, goat's cheese

Meat

Chicken "cotoletta" slider, Calabrian chilli mayo, baby gem, smoked cucumber pickles (324kcal)
Duck and truffle terrine, blackberry gel, wood sorrel (87kcal)

Fish

Loch Duart smoked salmon rillette, pumpernickel croute, Royal Roe (110kcal)
Filo pastry prawns, sweet chilli, sesame & coriander relish (131kcal)

Dessert

Assorted macaroons (148kcal)
Vanilla cheesecake with macerated berries (ve) (114kcal)

****Chef's Choice** selections will be tailored to allergen and dietary requirements*

*****Bespoke Menu** available on request, priced per event*





Grazing

(Minimum 20 people)

Casual Grazing Menu *(Available after 16:00)*

£8.95

A selection of two options below

Savoury nut free snack mix (136kcal)

Tomato and smoked paprika picos (67kcal)

Seasonal crudites and house hummus (56kcal)

Salted pretzels (45kcal)

Belazu olives (66kcal)

Belazu Espelette nut mix (182kcal)

Emily seaweed crisps (98kcal)

Sharing Boards

Each board offers a selection of items suitable for a light snack

(Minimum order of 5 persons per board)

From the Field

£13.25

British Iberica and continental charcuterie platter, olives & pickles, freshly baked focaccia, extra virgin olive oil & aged balsamic (336 kcal)

Artisanal Cheese

£16.50

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

From the Sea

£17.50

A selection of H. Forman's fish – traditional smoked salmon, beetroot Gravadlax, smoked tuna, prawn cocktail, caperberries, chive crème fraiche, rye bread, blinis and lemon (398kcal)

Plant Based Mezze

£13.25

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

Centrepiece Sharing Board

£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

Available for lunch and dinner

2 courses £56 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.

To make sure we deliver the most seasonal and sustainable dishes, our menus for fine dining are changed every month. Please contact your Event Manager for the latest menu

For dinners fewer than 10 people a surcharge fee will be applied.

Additional costs for napkins and tablecloths will be incurred.



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.