

Spring/Summer Menu



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.



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)	£12.50
Soft Drinks (330ml) <i>Coke (139kcal), Diet Coke (2kcal), Coke Zero (1kcal), Dalston's Soda (45kcal)</i>	£2.75
KayTea 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

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

Chia seed and coconut yoghurt pudding with fresh berries, maple syrup and crunchy topper (132kcal)

Chilli and lime crushed avocado on wheat free toast with slow roasted tomato and basil (105kcal)

Raw chocolate, date and almond brownie (168kcal)

Kiwi, apple and spirulina cleansing 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

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 (example menu)

£22.50

Plant based falafel and hummus wrap (87kcal)

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

Chicken salad on malted bread (71kcal)

Coronation chicken and egg in mini brioche (72kcal)

Chicken salad on malted bread (71kcal)

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

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

£5.50

Padron peppers with Malden sea salt (45kcal)

Kale and spinach falafel and tahini dip (108kcal)

LSEG sausage roll (209kcal)

Miso Chalk stream trout skewer (188kcal)

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 Wild farmed focaccia £16.95

Harissa roasted sweet potatoes, crispy queen chickpeas, harissa tahini, coriander and mint (ve) (225kcal)

Lemon quinoa, green beans, mangetout, parsley, tarragon and hazelnut vinaigrette (ve) (196kcal)

Roasted squash and courgettes, whipped feta and pistachio nuts (214kcal)

Isle of Wight tomatoes, Bufalo mozzarella, grilled courgettes, basil, Verdamanda olive oil and pinenuts (222kcal)

Queen butter beans, piquillo peppers, Gordal olives, parsley, Manchego cheese and salsa Verde (221kcal)

New season potato, asparagus, radish, pickled shallots, dill and black garlic emulsion (216kcal)

Salad Toppers – choose one topper to accompany your salads

Butter bean, goat's cheese and spring vegetable frittata (185kcal)

Gochujang and sesame glazed tofu and spring onions (167kcal)

Grilled lemon chicken and a chimichurri dressing (248kcal)

Tuna tataki, radish, ponzu dressing and crispy onions (156kcal)

Chalk stream trout roasted with lemon, capers and herbs (154kcal)

Additional Topper

£6.65



Elevenes or Afternoon Treats

(Minimum of 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 menu below:
(example menu)**

Pastel de nata (167 kcal)

Plant based carrot cake (199 kcal)

Sea salt brownie using single origin 70% Tanzanian dark chocolate (wf) (205 kcal)

Berry and yoghurt flapjack (wf) (147 kcal)

Mini coffee eclairs (126kcal)

Strawberry and matcha tea Battenburg (143 kcal)

Mini tart selection (189 kcal)

Energy balls (86 kcal)





Relaxed Group Dining

(Buffet Style) Minimum 12 People

£49.95 per person

Please discuss which seasonal menu will be available with your Event Manager

Example 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)

Example 2

Roast butternut squash, cashews and herb crust, burnt aubergine yoghurt, apricot puree, rose petals and pomegranate (ve) (221kcal)
Roast Persian Herdwick lamb rump, burnt aubergine yoghurt, apricot puree, rose petals and pomegranate (327kcal)
Harissa roasted sweet potatoes, crispy queen chickpeas, harissa tahini, coriander and mint (225kcal)
Green herb salad, roast almonds, sage and lemon dressing (146kcal)
Grilled flatbread (79kcal)
Strawberry and rose Eton mess (274kcal)

Example 3

Pea and shallot tortellini, pea and parmesan velouté, pea cress (vegan available) (289kcal)
Red wine braised beef cheek, olive oil mash, charred Roscoff onions, garlic and chilli seasonal greens (422kcal)
Isle of Wight tomatoes, Buffalo mozzarella, grilled courgettes, basil, Verdemanda olive oil and pinenuts (222kcal)
Rocket, radicchio, San Marzano tomatoes, olives, dressing and toasted pumpkin seeds (102kcal)
Wildfarmed flour focaccia (114kcal)
Classic Tiramisu (236kcal)

Example 4

White bean, lemon, garlic and spring green gratin, sourdough and herb crumb and Lincolnshire poacher (vegan available) (339kcal)
Slow roasted sirloin of Cumbrian beef, herb roasted new season potatoes, Chimichurri, tender stem broccoli with Espelette and caper butter (397kcal)
Garden salad with baby gem, IOW tomatoes, heritage radish, Grelot onions and cucumber with lemon and mustard dressing (93kcal)
Lemon quinoa, green beans, mange tout, tarragon and hazelnut vinaigrette (87kcal)
Artisan bread with Netherend Farm butter (84kcal)
A selection of tarts – pecan, dark chocolate, Bakewell or lemon (411kcal)

Lunch and Evening Bites

(Minimum 12 People)

4 Pieces per person - £24.00

6 Pieces per person - £35.00

8 Pieces per person - £40.00

Meat

Satay chicken skewer, peanut chilli dip and crushed peanuts (234kcal)

Smoked ham hock terrine, piccalilli and celery (156kcal)

Slow cooked beef sliders, smoked pickles, red cabbage slaw and blue cheese sauce (423kcal)

Saffron, lamb and preserved lemon arancini (176kcal)

Fish

Cornish crab beignets, chilli and lime mayo (68kcal)

Lobster cocktail, tomato cone, Oscietra caviar and pea shoots (62kcal)

Sashimi grade tuna tartare, wasabi, finger lime and nori seasoning (65kcal)

XO prawn skewer with Kewpie mayo (85kcal)

Vegetarian

Tandoori paneer skewers, mint and coriander chutney (131kcal)

Broccoli and whipped feta wheat free tart (85kcal)

Plant based slider, Applewood cheddar, tomato, smoked pickles and chipotle mayo (98kcal)

LSEG mac n' cheese bite (75kcal)

Vegan

Avocado and plant base salmon tartare with lime and capers (42kcal)

Steamed shiitake mushroom gyoza with crispy chilli oil (91kcal)

Espelette pepper corn ribs and lime mayo (92kcal)

Cashew ricotta, slow roasted tomato, basil and cashew pesto Val au Vent (101kcal)

Dessert

Vanilla cheesecake with macerated berries (ve) (114kcal)

Plant based raspberry mousse, chocolate crumb, fresh raspberries and pistachio nuts (ve) (134 kcal)

A selection of artisan chocolate truffles (98 kcal)

Assorted macaroons (148 kcal)





Grazing

(Minimum 20 people)

Casual Grazing Menu

£8.95

A selection of two of the 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

Cobble Lane and continental charcuterie platter, olives and pickles, freshly baked focaccia, extra virgin olive oil and 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 (minimum order 30)

£25.50

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

(Minimum 10 people)

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.

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

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.