

# Spring/Summer Menu





# Contents

3	Food Provenance
5	Beverages
6	Breakfast
7/8	Lunch
9	Elevenes & Afternoon Tea
10	Relaxed Group Dining
11	Canapes
12	Hot and Cold Bites
13	Grazing
14	Fine Dining
15	Information

# 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
All Day Fairtrade Tea & Coffee refreshed every 2 hours (2kcal)	£12.50
Half Day Fairtrade Tea & Coffee refreshed every 2 hours (2kcal)	£8.50
Soft Drinks (330ml) Coke (139kcal) Diet Coke (2kcal) Coke Zero (1Kcal) Fanta (10kcal) Sprite (46kcal)	£2.40
Vivreau Purified Water Still and Sparkling (1litre)	£4.20
Vivreau Purified Water Still and Sparkling (500ml)	£2.75
Sparkling Elderflower Presse (275ml) (55kcal)	£4.75
Freshly Squeezed Orange Juice (1litre) (47kcal)	£12.25

# 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 £14.75

### Two buns per person, choose two options

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

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

Clarence Court eggs, smoked Applewood cheese, chipotle relish (299kcal)

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

## Healthy lifestyle breakfast £15.25

### A selection from the below

Acai smoothie bowl (132kcal)

Crushed avocado on sourdough, boiled egg, savoury granola and Growing Underground cress (121kcal)

Super seed oat bar (152kcal)

Green Goddess juice (54kcal)

## Freshly baked pastries £10.75

### Three per person

Selection of mini pastries and croissants (190kcal)

*(plant based and gluten free options available)*

## A la carte breakfast £21.00

(Maximum 20 people)

Eggs benedict with Clarence Court eggs, maple cured bacon & hollandaise (378kcal)

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

Crushed avocado, toasted rye bread, chilli roasted seeds (184kcal)

Full English breakfast (784kcal) (plant-based option available)

## Breakfast additions Priced per item per person

Seasonal fruit platter (54kcal) £6.85

Morning Bircher pot (128kcal) £5.75

Yoghurt, fruit and granola (229kcal) £5.75

Freshly baked mini pastries (143kcal) £7.75

Hash brown bites (256kcal) £5.50



# Lunch

(Minimum 10 people)

Sandwich lunches served as five pieces per person with hand cooked crisps, seasonal fruits or handmade mini cakes.

## Premium sandwich lunch £19.95 (example menu)

New Yorker sandwich on malted bloomer (285kcal)

Harissa chicken, houmous, spinach and slaw wrap (260kcal)

Tuna with lemon mayonnaise and cucumber on bloomer (231kcal)

Sweet potato Gobi wrap with slaw and mango chutney (285kcal)

Vegan falafel and houmous wrap (223kcal)

## Sandwich Lunch Add-ons £4.95 *Priced per item per person*

LSEG sausage rolls (209kcal)

Tomato, mozzarella and basil arancini (143kcal)

Forman's smoked salmon, pea, crème fraiche and chive quiche (188kcal)

Seasonal crudites with house hummus (157kcal)

Falafel and tahini dip (128kcal)

Artisan cheese board (449kcal) £10.95





# Lunch

(Minimum 10 people)

**Choose your greens and grains base and add any salad topper for a buffet style service**

**Greens and Grains – light and seasonal salad selection with Artisan bread (example menu)** £14.75

Giant couscous, grilled courgette, red chard, samphire and pecorino (221kcal)

Caprese salad with heritage tomatoes, Buffalo mozzarella, toasted pinenuts (222kcal)

Charred aubergine, toasted quinoa, sorrel yoghurt and pickled radish (147kcal)

Pea, broad bean and edamame salad with spiced seeds and feta (225kcal)

Queen chickpeas, rose harissa roasted sweet potatoes, spinach, pomegranate, labneh, hazelnut dukkha (186 kcal)

New season potato salad with peas, capers, herbs, gretot onions, mustard crème fraiche, Hampshire watercress (298 kcal)

**Salad Toppers – choose one protein item to accompany your salad (example menu)**

Biber Salcasi grilled chicken (248 kcal)

Forman's hot smoked salmon (140 kcal)

Kale and spinach Falafel (85 kcal)

Chilli miso tofu (117 kcal)

Waste Knot wonky vegetable frittata (267 kcal)

Miso roasted salmon (164 kcal)

**Mix and Match** £26.75

Enhance your working lunch with a mix of the Premium sandwich lunch option plus 2 items from the Sandwich add-on menu or 2 salads from the Greens and Grains menu.

**Mix and Match including topper** £30.75

# Elevenses or Afternoon Tea

(Minimum 8 people)

## Tea and Cakes

£10.95

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:

*(a full plant-based option available upon request)*

Courgette, Lemon & Pistachio Cake (191 kcal)

Carrot, Spelt & Cinnamon Cake (199 kcal)

Almond & Raspberry Bakewell (227 kcal)

Lemon & Poppy Seed Cake (173 kcal)

Plant-based Banana Bread (129 kcal)

Flourless Chocolate Brownie (246 kcal)

Freshly baked Scones with Jam & Clotted Cream (267kcal)

## Afternoon Tea (6 pieces per person)

£33.60

A selection of handmade cakes, artisan sandwiches and savoury bites accompanied by freshly brewed Fairtrade coffee and a selection of classical and herbal teas.

Chef selection of 3 cakes, 2 sandwiches and 1 savoury item (674kcal)





# Relaxed Group Dining

(Minimum 12 People)

**£47.95 per person**

*Menu (served buffet style) will be selected depending on the day of the event*

## Monday

Makhani chicken (411kcal)  
Lentil and cauliflower dhal (246kcal) (ve)  
Pilau rice (126kcal)  
Poppadum, raita and mango chutney (45kcal)  
Naan bread (103kcal)  
Mango lassi, pistachio (98kcal)

## Tuesday

Rose harissa Herdwick lamb, spiced heritage carrots, mint yoghurt (387kcal)  
Kale falafel, muhammara and za'atar (124kcal) (ve)  
Tabbouleh (235kcal)  
Fattoush salad (146kcal)  
Grilled flat bread (79kcal)  
Lemon and pistachio cake (234kcal)

## Wednesday

Heritage bread beef lasagne, Grana Padano (478kcal)  
La Tua artichoke and parmesan ravioli, brown butter, sage, grilled artichokes, wild garlic oil (279kcal) (vegan option available)  
Caprese salad (222kcal)  
Rocket and semi dried tomato, olive oil, pine nuts and garlic (114kcal)  
Focaccia (114kcal)  
Lemon meringue tart (236kcal)

## Thursday

Grilled chicken, charred broccoli, toasted seeds, chimichurri (246kcal)  
Halloumi, roasted Romero peppers, charred spring onions, Hilltop honey, orange blossom vinegar, dill (389kcal) (vegan option available)  
New season potato salad with mustard vinaigrette (143kcal)  
Garden salad of baby gem, radish, cherry tomato, grelot onions, herb and lemon dressing (62kcal)  
Wild Farmed bread (84kcal)  
Wild berry and lemon yoghurt mousse (211kcal)

## Friday

Boneless Korean fried chicken, Gochujang glaze, kimchi (405kcal)  
Crispy tofu, shitake, broccoli, sesame & ponzu sauce (179kcal) (ve)  
Jasmine rice (89kcal)  
Wasabi seasoned slaw (54kcal)  
Vegetable gyoza (118kcal)  
Yuzu posset, pineapple carpaccio (246kcal)

# Canapes

(Minimum 20 people)

**6 piece per person - £ 21.50**  
**8 piece per person - £ 27.50**  
**Additional items per person - £ 3.75**

## Meat

Free-range chicken and apricot terrine, chutney, smoked almonds (58kcal)

Glazed pork fillet, puffed sesame, wasabi (126kcal)

Cumbrian beef tartare cone, egg yolk pure, crispy shallots (113kcal)

Spiced Herdwick lamb croquette, tahini, lemon and yoghurt dip (156kcal)

## Fish

Seared diver scallop, sauce Vierge (68kcal)

Wild seabass ceviche, avocado, mango, lime (62kcal)

Tempura mussel, wakame seaweed, miso (95kcal)

Dressed Cornish crab croustade (134kcal)

## Vegetarian

Parmesan and black olive cone (131kcal)

Roscoff onion custard tart, Comte, burned leek (85kcal)

Crispy quail egg, plant based Nduja emulsion (98kcal)

Snowdonia Black Bomber and Branston pickle palmier (75kcal)

## Vegan

Heritage tomato gazpacho, basil oil (42kcal)

Pea tart, tahini, chilli, mint (71kcal)

Tempura tofu, gochujang, miso mayo (102kcal)

Panisse, Espalette pepper, lemon mayo (91kcal)

## Dessert

Raspberry and chocolate pot (114kcal) (ve)

Salted caramel and vanilla ganache (124 kcal)

A selection of artisan chocolate truffles (98 kcal)

Assorted macarons (148 kcal)



# Hot and Cold Bites

(Minimum 20 people)

**4-Piece per person - £ 22.75**

**6-Piece per person - £ 34.00**

**Additional items per person - £ 6.00**

## Meat

Aged beef and marrow slider, smoked gherkins, Barbers cheddar, LSEG house sauce, gem, plum tomato (367kcal)

Confit duck leg, waffle, maple butter (178kcal)

Merguez and apricot sausage roll, dukkha (160kcal)

Tandoori chicken skewers, raita, micro coriander (117kcal)

Crispy pork belly, sweet chilli glaze, lime, coriander (205kcal)

## Fish

Cajun monkfish Po Boy, crispy lettuce, remoulade sauce (378kcal)

Crispy coconut prawn skewer, sweet chilli & lime dip (106kcal)

Fried cod bites, warm tartar sauce (119kcal)

Red miso salmon skewers, toasted sesame (161kcal)

Tuna tataki, wasabi mayonnaise and Furikake seasoning (98kcal)

## Vegetarian

Quorn slider, Applewood cheese, lettuce, tomato, sriracha mayo (236kcal)

Courgette, feta and dill fritters (178kcal)

Jalapeno mac and cheese bites, mojo dip (196kcal)

Fried mozzarella sticks (313kcal)

Parmesan polenta, caponata, basil (219kcal)

## Vegan

Pea tartlet, tahini, chilli, mint (96kcal)

Korean fried cauliflower, gochujang glaze, spring onion, sesame (186kcal)

Samphire & onion bhaji, mint chutney (167kcal)

Chipotle jackfruit tacos, avocado and mango salsa, lime (69kcal)

Spicy vegetable gyoza, ponzu, sesame (118kcal)



# Grazing

(Minimum 20 people)

## Casual Grazing Menu

A selection of two below

LSEG sausage rolls (209kcal)

Grilled flat breads with babaganoush (176kcal)

Seasonal crudites & House hummus (157kcal)

Belazu marinated olives (66kcal)

Belazu truffle roasted nuts (182kcal)

## Sharing Boards

(Minimum 5 people per board)

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

### Charcuterie

Cobble Lane charcuterie platter, picos, olives & pickles (236 kcal)

### Artisanal Cheese

A selection of British and continental cheese with homemade chutney, grapes and a selection of biscuits (435kcal)

### Mezze

Chickpea and kale falafel, babaganoush, hummus, tzatziki, mixed olives, flatbreads and wrapped vine leaves (531kcal)

### Centrepiece Sharing Boards

(Minimum 30 people)

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

£7.75

£11.95

£15.95

£13.25

£24.50



# Fine Dining

**2 courses £54.00 per person**

**3 courses £62.50 per person**

**4 courses £69.50 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**

**Ham Hock and Pea Terrine** – rye sourdough – piccalilli – cornichons (234kcal)

**Forman's Tuna Tataki** – wasabi emulsion – shinremei – lime (145kcal)

**Burrata and Heirloom Tomato Salad** – pine nuts – basil (v) (267kcal)

**Ajo Blanco** – crushed almonds – grape – mint (ve) (112kcal)

### **Main**

**Corn Fed Chicken** – girolles – broad beans – tarragon – chicken butter (445kcal)

**Wild Sea Bass** – pressed artichoke terrine – foraged sea vegetables – citrus Beurre Blanc (268kcal)

**Aubergine Moussaka** – sun blushed tomatoes – wild rocket – sourdough crumb (ve) (389kcal)

**La Tua Spinach Gnocchi** – asparagus – peas – sorrel cream – Ragstone goat's cheese (v) (456kcal)

### **Dessert**

**Chocolate Delice** – candied pistachio – pistachio Hackney gelato (389kcal)

**Vanilla Cheesecake** – passion fruit – white chocolate crumb (402kcal)

**Raspberry Mousse** – wild mint – plant-based meringue (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.

All prices quoted are not inclusive of VAT