



Events & Studios

Seasonal Menu 2018

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; allowing 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. Some requests, such as halal and kosher, may incur a supplement. Please check with your Event Manager for further details.

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.

Sustainability is part of the fabric at Vacherin and we're committed to serving delicious food, responsibly.

We hold a 3 Star Rating from the Sustainable Restaurant Association, and are recognised widely for our efforts in sustainable and ethical sourcing.

Over 90% of our animal products come from British Red Tractor Assured farms (with the exception of some continental cheeses and charcuterie) and we are committed to 100% British Free Range eggs. We work actively with the Marine Conservation Society to ensure that all of our fish is sustainably sourced, taking into account factors such as the impact of aquaculture, global fish stocks, and catch methods. We cut waste right through the supply chain by sourcing cosmetically imperfect fruit and vegetables which would otherwise have been thrown away.

Our Seasonal Menu for the London Stock Exchange in 2017 celebrates delicious, seasonal ingredients, from a select list of local suppliers who we work closely with to ensure their values align with our own and their produce is the highest quality.

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BEVERAGES

Fairtrade coffee, tea and biscuits (per person) Includes classic and herbal teas (*gluten free biscuits available on request)	£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
Freshly squeezed orange or apple juice (litre)	£9.95
Freshly made 100% apple, plum and blueberry juice (jug)	£10.95
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

BREAKFAST

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

Morning Pastries **£8.00**

Selection of freshly baked assorted mini pastries and croissants.
(2 pieces per person)

The Light Bite **£11.75**

A selection of freshly baked mini fruit Danish, butter croissant and pain au raisin.

Greek yoghurt, seasonal fruit and toasted granola tumbler.

Compressed sliced fruit platter.

Traditional Breakfast Rolls **£11.95**

A selection of traditional style mini breakfast rolls.
(2 pieces per person)

Newitts crispy smoked bacon

Lingfield Cumberland sausage

Baked omelette with vine plum tomato and Quicke's cheddar (v)

Gluten Free Breakfast **£12.50**

A selection of seeded gluten free rolls, flour baps and wholemeal rolls (2 pieces per person)

Newitts crispy smoked bacon

Free range egg and grilled mushroom

Farmhouse Cheddar and plum tomato

The Healthy Breakfast (v) **£13.75**

Seasonal fruit salad

Blueberry and banana smoothie

Berry compote with low fat natural or Greek yoghurt

Muesli / cereals / granola

Mini blueberry muffin

Mini Filled Croissants **£14.50**

A selection of freshly baked croissants au beurre.
(3 pieces per person)

Gruyère, tomato and black pepper (v)

Wiltshire ham, cheddar and tomato

Smoked salmon and cream cheese

Cooked Artisan Breakfast **£20.25**

Free range eggs cooked to your order and preference. Vegetarian options are available on request. Speak to your Event Manager to discuss serving suggestions.

Newitts dry cured back bacon

Cumberland and Lincolnshire sausages

Slow roasted Evesham tomatoes

Sautéed chestnut mushrooms

Hash brown

Pea bubble and squeak

Compressed Sliced Fruit Platter Add-on **£4.75**

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ELEVENSES OR AFTERNOON TEA

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

(Minimum of 8 people)

Sliced Loaf Cakes **£7.25**

One slice per person:

- Blueberry crumble cake
- Double chocolate cake
- Maple, pecan and banana cake

Scones **£9.25**

A selection of plain and fruit scones and rock cakes with Cornish clotted cream and strawberry jam (2 pieces per person)

Cupcakes **£9.25**

A selection of cupcakes with individual flavours and toppings (2 pieces per person)

- Carrot cake and ginger
- Vanilla and lemon
- Mixed berry

Afternoon Tea Fancies **£10.50**

A selection of the following afternoon tea fancies (2 pieces per person)

- Raspberry macaroons
- Fondant fancies
- Mini chocolate torte
- Vanilla and Yorkshire rhubarb pannacotta
- White chocolate and pistachio praline mille feuille

LSEG Afternoon Tea **£21.50**

Example menu (4 finger sandwiches per person):

- Gressingham duck egg on toasted malted grain bloomer, chive mayonnaise and parsley cress
- Hot smoked salmon, English peas, chervil mayonnaise on a chargrilled wrap
- Roast Dexter beef, red onion marmalade and horseradish on farmhouse tin loaf
- Mozzarella, tomato and basil served in tiger bread

Example menu (1 piece per person):

- Mini scones with cherry, preserves and butter
- Golden sultana flapjack
- Dark chocolate brownie, crème Chantilly, white chocolate crumbs

LUNCH

All our sandwich lunches are served with Pipers crisps, and freshly sliced compressed fruit platters. (4 pieces per person)

Gluten Free Lunch **£17.25**

Example menu:

- Hot smoked salmon, beetroot relish, basil served on a gluten free wholemeal or brown sub roll
- Free range egg mayonnaise and cress served on gluten free bread
- Free range chicken Caesar, baby gem shaved parmesan, tomato chilli jam served on gluten free wrap
- Grilled aubergine rolled with hummus, rocket, peppers, halloumi (v)
- Seared beef, sesame, yuzu, basil served on a baby gem leaf

Artisanal Sandwich Lunch **£17.25**

A selection of freshly made white and brown artisanal breads and wraps, served with Pipers crisps and freshly sliced seasonal fruit.

Example menu:

- 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)

Add-on Bites **£4.40 per item**

Enhance your working lunch with any of the following:

- Cumberland Scotch egg, tomato jam
- Black pudding, pork and apple sausage rolls, seeded pastry
- Chipolata sausages in maple syrup and sesame
- Lemon chicken skewers, pesto
- Pork shoulder bon bon, pork skin crust, rhubarb purée
- Parmesan cheese and pesto straws, herb dips (v)
- King Edward chips, Montgomery cheddar and truffle oil (v)

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Pea quiche, cottage cheese (v)

North Sea cod goujons, fennel pollen crust and smooth tartar sauce

Forman's smoked salmon and spring onion tart

Smoked mackerel pâté on toast, pickled red onion, celery

Valrhona dark chocolate and orange brownie

Fruit and nut flapjack

Working Lunch Half & Half **£24.75**

Enhance your working lunch with a mix of the Artisanal Sandwich Lunch option plus 2 items from the Add-on Bites.

Or enhance your working lunch with a mix of the Artisanal Sandwich Lunch and 2 items from the Salad Bowl selection.

Salad Bowl **£17.25 per person**

Please select 2 of the following options:

Marinated organic salmon, beetroot relish, basil, hash browns

Seared cod and line caught tuna niçoise with free range hen's egg

Organic Sutton Hoo chicken Caesar salad

Thai beef and noodle salad with crispy Asian slaw

Grilled Mediterranean vegetables on lemon and marjoram cous cous (v)

Heirloom tomato and Laverstoke Park mozzarella with fresh basil tips, olive tapenade and Secretts Farm leaves (v)

PLATTERS

Our platters make a lovely addition to any sandwich lunch. You can mix and match to fit your requirements for the day. (Minimum 5 people, charged per person)

As Add-on **£6.95**

As Main Option **£13.75**

Best of British Market

Smoked Wiltshire ham hock and parsley terrine, quails egg and Cumberland seasoned mini Scotch egg, Quicke's cheddar and sweet spicy root vegetable chutney.

The Brindisi

Chorizo, salami and prosciutto, Manchego cheese, quince, marinated olives and grilled vegetables with balsamic and chilli onion relish

The Covent Garden

Vegetarian rennet mozzarella, Heritage tomatoes and vegetable crudities with smoked aubergine dip, falafel Scotch egg and marinated grilled vegetables

The Billingsgate

Smoked Shetland salmon, halibut and Cornish mackerel, pickled vegetables, smoked haddock and chive Scotch egg with caper mayonnaise, roasted beetroot, and horseradish and apple salad

FORK BUFFET **£41.50**

All our fork buffets are served with freshly baked artisanal breads, English butter, a selection of dressings, along with Fairtrade coffee, classic and herbal teas. (Minimum of 10 people)

Please select one meat, fish and vegetarian option from the Hot or Cold Buffet lists (split 75% protein and 25% vegetarian), along with one option from both the Salad and Dessert sections.

Hot Fork Buffet

Meat

Pan roasted thyme and garlic lamb rump, roast squash, green beans, light lamb jus

Sautéed corn-fed chicken breast with chestnut mushrooms, baby shallots and white wine crème sauce

Slow braised beef cheek with ale, Portobello mushrooms and stilton mash

Fish

Baked Atlantic cod, chervil crumb, tomato and tarragon salsa

Panko crumbed salmon and haddock fishcakes with home made tartare

Lemongrass marinated king prawn skewer warm Asian noodle salad

Vegetarian

Sautéed gnocchi with wild mushrooms, garlic bread

Roast autumn vegetable and goat's cheese puff pastry lattice

Cold Fork Buffet

Meat

British and continental meat board with cornichons and caper berries, mustard aioli ciabatta croutes

Confit chicken and sage scotch eggs, sausage rolls, piccalilli

Smoked duck with watercress, chicory, pecans and cranberry's

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Fish

Platter of smoked fish, gribiche sauce, breads, lemon and pickles

Poached salmon with a celeriac and apple remoulade

Tiger prawn ceviche, tomato and avocado salsa

Vegetarian

Chargrilled Mediterranean vegetable platter with balsamic and pesto torn buffalo mozzarella

Open tart of caramelized red onion goat's cheese and walnuts

Squash, spinach, chilli and feta quiche

Salad

Please select one of the following options:

Chilli spiced braised red quinoa, puy lentil and barley salad

Orzo pasta, asparagus, sun blushed tomato and basil

Lime and mirin white cabbage, spring onion and radish salad

Za'atar spiced chickpea, chard, baby corn, roasted red pepper salad

Fattoush (celery, tomato, red onion, cucumber)

Spring leaf salad

Traditional Niçoise salad

Dessert

Please select one of the following options:

Berries, vanilla cream and meringue shards

Double chocolate brownie, cherry compote

Seasonal fruit tartlets

BOWL FOOD

£36.75

Our catering staff combines a mixture of tray and self service for this selection. Based on 4 bowls per person.

Please select 4 options from the Hot, Cold and Sweet Bowls below (Minimum of 20 people)

Hot Bowls

Herb crusted Loch Duart salmon, lemon gel, crispy wakame, Shimeji mushrooms

Chargrilled Scottish scallop, fregola, sea herb, pickled onion

Romney Marsh roast lamb cannon, coco beans, artichoke, parsley crumb, roasting jus

Crispy Suffolk pork leg bon bon, rhubarb, charred sprouting broccoli, Madeira jus

Spiced tabouleh, braised aromatic fennel, dill cream (v)

Cold Bowls

Seared tuna Niçoise

Atlantic salt cod, saffron potato pearls, new season peas, chervil, crème fraiche

Guinea fowl leg terrine, orange and kohlrabi slaw, pistachio, mustard cress

Beef carpaccio, shaved asparagus salad, Parmesan, olive oil, smoked salt, sunflower seeds

Shaved heritage carrots, red pepper salsa, chargrilled halloumi, pine nuts (v)

Tomato essence, confit tomatoes, rice granola, balsamic, basil (v)

Cold Sweet Bowls

Chocolate orange ice cream, cookie crumbs, yuzu gel

Pineapple carpaccio, coconut puree, lychees, coriander

Ginger biscuit crumble, spiced mango compote, pink pepper, piz tazz

EVENING RECEPTIONS

A selection of canapés; varying from our traditional classic range or adding a slight fusion twist with our more contemporary canapé options. Our Snack and Bite options are an ideal alternative or welcome addition to traditional receptions.

Bar Table Snacks

£6.65

Ideal accompaniments to a canapé function or drinks reception. Please select 4 from the list below.

(Minimum of 10 people)

Feta stuffed piquillo peppers

Vegetable crisps

Mini pretzel knots

Oska Japanese mix

Salted broad beans and chilli sweetcorn

Pitta bread and hummus

Pitted rustic olives marinated with chilli peppers

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Hot & Cold Bites from £19.50

(Minimum of 20 people)

5 per person	£19.50
8 per person	£28.75

Meat

- Basil scented free range Red Tractor chicken with garlic dipping sauce
- Honey glazed Cumberland cocktail sausages
- Mini Somerset beef brisket burgers with tangy tomato relish
- 'Sutton Hoo' chicken and chorizo skewers with coriander and lime dipping sauce

Fish

- Peanut crusted tempura squid goujons with mirin and soya dip
- Mini smoked Scottish haddock fishcakes with parsley sauce
- Seared line caught tuna, avocado and fine chilli beans
- Oak smoked Forman's salmon and dill on pumpernickel bread

Vegetarian

- Oven roasted red peppers and feta cheese tart with chives (v)
- Marinated artichoke, red onion and pesto crostini (v)
- Individual leek and Cheshire cheese quiche (v)
- Cucumber and crispy vegetable salad rolls with nori and soya (v)

Dessert

- Pistachio and chocolate brownies
- Lemon curd tartlets
- Shot glasses of Greek yoghurt, mixed berries, honey and toasted almonds
- Strawberry and crème patisserie tarts
- Passion fruit posset with exotic fruit salsa
- Chocolate and coffee éclair
- Warm doughnuts with dipping sauces

Classic Canapés from £19.95

(Minimum of 30 people)

6 per person	£19.95
8 per person	£25.50
10 per person	£30.50

Meat

- 'Sutton Hoo' chicken and courgette quiche (cold)
- Galia melon, Parma ham and mint skewer (cold)
- Honey and soy duck, rice paper wrap, lemon balm (cold)
- Slow cooked 'Dingley Dell' pork belly, apple pickle (hot)

Fish

- Beetroot, gravlax salmon, crème fraiche, dill (cold)
- Trout rillettes, crisp bread croûte, red onion and capers (cold)
- Thai aromatic salmon skewer, green curry salsa (hot)
- Marinated prawn won ton, lime leaf and wasabi dip (hot)

Vegetarian

- English peas, cottage cheese, crunchy tomato basket (cold)
- 'Wey Valley' asparagus, crispy filo, lemon, parsley (cold)
- Wild mushroom bruschetta, thyme (cold)
- 'Isle of Wight' tomato and mozzarella arancini with basil mayonnaise (hot)

Dessert

- Meyer lemon tart, pistachio crumb (cold)
- Baked banana bread, caramelised banana (cold)
- Chocolate and cherry ganache, coconut crust (cold)
- Blackberry fool (cold)

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Contemporary Canapés from £19.95

(Minimum of 30 people)

6 per person	£19.95
8 per person	£25.50
10 per person	£30.50

Meat

Smoked Suffock chicken, mango, rye, coriander cress (*cold*)

Salt beef pressé, sweet and sour fennel relish, pollen (*cold*)

Chargrilled flat bread confit Gressingham duck leg, crispy wakame, pickled mushroom (*hot*)

Spring Romney Marsh lamb shoulder tart, pea puree and shoots (*hot*)

Fish

Confit potato, salt cod, sorrel crème fraiche, crispy garlic (*hot*)

Yellow beetroot, beetroot salmon gravlax, caviar, lemon confit (*cold*)

Oven roast Cornish sea trout skewer, red onion and tomato salsa, dill (*hot*)

Ocean pie, crisp pastry case, creamy parsley mash (*hot*)

Vegetarian

Scorched melon and confit tomato skewer, olive crumbs, basil (*cold*)

Asparagus, avocado, pine nut, celery cress (*cold*)

Basil pesto arancini, mozzarella centre, garlic fromage fraise (*hot*)

Crispy potato rosti, onion soubise, pickled purple onion, charred sprouting broccoli (*hot*)

Dessert

Strawberries and meringue, black pepper, basil (*hot*)

Warm dark Vahlrona chocolate bon bon (*warm*)

Sticky orange cake, sweet and sour pineapple, toasted coconut (*cold*)

Verbena panna cotta, summer berries, mint cress (*cold*)

FINE DINING

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.

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 for dinners under 10 people a surcharge fee will be applied. Additional costs for napkins and table cloths will be incurred.

2 courses	£47.00
3 courses	£55.00
4 courses	£62.00

Starters

Charred Cornish mackerel, pickled pink-fleshed apple and watermelon radish, sea buckthorn dressing and wild fennel

Confit rabbit leg croquette, sand carrot puree, crispy trompette mushrooms and Alsace bacon lardons

Tartine of marinated vegetables, avocado crème fraiche, mustard cress and lime dressing

Puree of celeriac and potato, dill oil, sour cream and onion seeds (V)

Main courses

Guinea fowl 'Maryland', saffron corn puree, fried banana, sweetcorn fritters and crispy wing

Beetroot marinated brill, wild sea purslane, buttermilk potato puree, white sprouting broccoli flowers, mousserons and Lincolnshire onions

Creamed pumpkin and pearl barley risotto, caramelised salsify, candied chestnuts and milk curds

Rolled root vegetable crepe, nut butter purple potatoes and crispy cabbage, truffle oil (V)

Desserts

Chocolate and white miso brownie, miso cremeaux, poached kumquats, yuzu and shiso

Matcha ganache tartlet, fermented milk jelly, honey and lemon ice cream, verbena

Puff pastry palmiers, coffee cream, cocoa crumble and poached blackberries

Cheese

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