



Events

Seasonal Menu 2019

Introducing you to the Seasonal menu brochure, delivered for your enjoyment by Vacherin at London Stock Exchange. Within this brochure you will be able to choose from a range of menus to suit all occasions from a working breakfast to formal dining.

Our aim is to deliver exceptional service and standard to our clients both internal and external. 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 London Stock Exchange with a truly bespoke service.

Should your event require a bespoke menu to suit the profile of your event then please speak to your Event Manager about creating something distinct and the hospitality team will design a unique menu of your choice.

Please note that a 72-hours notice period is required for any special dietary request, and we respectfully ask that you observe the minimum notice period on all deliveries. Some requests, such as halal and kosher, may incur a supplement. Please check with your Event Manager for further details.

Kosher meals can only be prepared in a kitchen certified exclusively for kosher food preparation. All our kosher food is bought by our supplier partner Hermolis. We encourage a 5 day lead time should you have a kosher meal request for your event.

Cancellations within 72 hours to the event date will incur the full charge.

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.

Whilst every care is taken to ensure our olives do not contain any stones or stone fragments, we cannot guarantee there will be none.

Please be advised that our menu items may contain allergens or may have come in contact with items containing allergens. Dishes from the menu may contain traces of nuts

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 food or have any special dietary requirements, please do check with our catering team on site who will be happy to guide you in making safe food choices.

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 are 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 London Stock Exchange in 2019 celebrates delicious, seasonal ingredients, from a selected list of local suppliers who we work closely with to ensure their values align with our own and their produces is of the highest quality.

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BEVERAGES

Fairtrade coffee, tea and biscuits (per person)	£4.95
Includes classic and herbal teas	
<i>*Last-minute requests should allow a 30 minute delivery time</i>	
<i>*Non-gluten containing biscuits available on request</i>	£1.55
Soft drink cans (330ml)	£2.20
Vivreau purified water (Large)	£4.05
Vivreau purified water (Small)	£1.60
Sparkling elderflower presse (275ml)	£2.95
Freshly squeezed orange or apple juice (Litre)	£10.50
Freshly made coconut water with pineapple & banana juice (Litre)	£8.50
Freshly made 100% Guava, carrot & melon smoothie (Jug)	£9.50
Freshly made 100% Mango & passion fruit super smoothie (Jug)	£9.50

BREAKFAST

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

Morning Pastries **£9.00**

A selection of freshly baked assorted mini Danish pastries and croissants (2 pieces per person)

The Light Bite **£12.25**

A selection of freshly baked mini Danish selections and mini butter croissants.

Greek yoghurt, fruit compote and mixed granola pot.

Seasonal sliced fresh fruit platter.

Traditional Breakfast Rolls **£12.75**

A selection of traditional style mini breakfast rolls served on floured, sesame and plain buns **Can be served in non-gluten containing rolls.* (2 rolls per person)

Grilled smoked back bacon

Baked premium British sausage

Roast tomato and mushroom (VG)

Baked cheese and chive omelette, slice of vine plum tomato

The Healthy Breakfast (VT) **£13.95**

Bowl of seasonal fruit salad

Granola bar of oats, seeds and dried fruit

Low fat yoghurt

Swiss style muesli/ granola/ cereal

**Non-gluten containing granola available on request*

Mixed berry compote

Mini Filled Bagels and croissants **£14.50**

A selection of freshly baked croissants and mini bagels filled with a choice of 3 of the following options (3 pieces per person):

Emmental cheese, tomato and rocket (VT)

Wiltshire ham, cheddar cheese and tomato

Smoked salmon, cream cheese and dill

Crispy streaky bacon and brie cheese

Baked omelette and mushroom (VT)

Cooked Artisan Breakfast **£20.50**

Free range eggs cooked to your order and preference. Vegetarian options are available on request. Please liaise with your event manager to discuss serving suggestions.

Grilled smoked back bacon (2 slices)

Baked premium British pork sausages (2 pieces)

Thyme roasted vine tomato with rock salt (VG)

Lincolnshire style meat free sausage (VG)

Portobello mushroom (VG)

Hash brown (VT)

Baked beans (VT)

Toast white/ granary slice bread (VT)

Seasonal sliced fresh fruit platter **£4.85** Add-on

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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 and Tray Bakes **£7.75**

Please select 3 of the following options (1 piece per person):

- Blueberry crumble cake
- Lemon and poppy seed
- Banana honey and pecan
- Classic carrot cake
- Cherry bakewell tray bake
- Double chocolate chip brownie
- Salted caramel brownie (NG)
- Coconut and lemon mini loaf cake (NG)
- Individual carrot cake (VG)

Scones **£9.50**

A selection of plain and fruit scones 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
- Banana and pecan

Afternoon Tea Fancies **£10.50**

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

- Assorted flavour macarons
- Assorted mini fondant fancies
- Mini double chocolate chip and pistachio brownie bites
- Individual mini lemon meringue tarts
- Assorted flavour mini eclairs

LSEG Afternoon Tea **£22.25**

A chef's selection of finger sandwiches served on fresh malted, soft grain and white sliced bread alongside chef's selection of sweet bites

Example menu (4 pieces 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, creme Chantilly, white chocolate crumbs

LUNCH

Artisanal Sandwich Lunch **£17.85**

Assorted sandwiches on a selection of white, granary and seeded artisanal breads with a variety of meat, fish and vegetarian fillings including simple classics and well presented favourites served with a seasonal sliced fresh fruit platter and lightly salted kettle crisps

Example menu (4 pieces per person)

Beef pastrami, vine ripened tomato, Swiss cheese, sliced gherkins and wholegrain mustard mayonnaise on seeded roll

Free range roast chicken breast, nut free pesto, vine ripened tomato, baby spinach on focaccia bread

Tuna bound in a lemon and parsley mayonnaise, sliced cucumber and rocket on a multi seed bagel

Atlantic prawn, mayonnaise, rocket and cracked black pepper on seeded roll

West Country mature cheddar cheese, vine ripened tomato, seasoned mayonnaise, sliced red onion and mix leaf on ciabatta (VT)

Focaccia filled with cream cheese, red and yellow peppers, spring onions, black olives and mix leaf (VT)

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Non-Gluten Containing Sandwich Lunch **£17.85**

Brown and white non-gluten containing bread, ciabatta style rolls and wraps with a variety of meat, fish and vegetarian fillings, including simple classics and well presented favourites

The non-gluten containing sandwich lunch is served with a seasonal sliced fresh fruit platter and lightly salted kettle crisps

Example menu (4 pieces per person)

Hot smoked salmon, citrus crème fraiche, sliced cucumber and baby watercress in ciabatta style roll

Tuscan tuna, tomato, spinach and black olives in non gluten containing sliced bread

Free range chicken caesar, baby gem and cherry tomatoes in non gluten containing wrap

Ham and sliced cheddar cheese, sliced tomato, cucumber, mix leaf and pickle in non gluten containing sliced bread

Roast red and yellow peppers, cucumber spinach and hummus in ciabatta style non-gluten containing roll (VT)

Free range British egg, mayonnaise, mustard cress and sliced vine tomato in ciabatta style non gluten containing roll (VT)

Add-on Bites **£4.60 per item**

Enhance your sandwich lunch with any of the following bites:

Cumberland Scotch egg tomato with red onion chutney

Free range cajun chicken skewers with lime mayo

Caramelised red onion and pork sausage roll

Hoisin duck spring rolls

Haddock goujons with smooth tartare sauce

Teriyaki salmon skewers

Smoked haddock and prawn fish cakes

Mini vegetarian quiches

Mini vegetable samosas with mango chutney dip (VG)

Falafel bites with baba ganoush dip (VG)

Seasoned baked potato wedges, served with garlic aioli (VG)

Double chocolate chip brownie

Salted caramel brownie (NG)

Raspberry frangipane bites (VG, NG)

Working Lunch Half & Half **£25.40**

Enhance your working lunch with a mix of the Artisanal sandwich lunch option plus 2 items from the Add-on bites or 2 items from the Salad bowl selections.

Salad Bowl **£15.00 per person**

Please select 2 of the following options:

Smoked Mackerel, lemon Israeli couscous and pink onion, plum tomato and parsley vinaigrette.

Celeriac and butternut remoulade, Muscat grapes, Greek yoghurt, mustard shoots and amaranth.

Home made falafel with a shawarma chickpea salad and toasted flat bread

Free range chargrilled chicken with a rainbow quinoa salad, pomegranate, spring onion, coriander and lime dressing (NG)

Poached salmon, baby spinach, Swiss chard and artichoke salad, soft herbs and rapeseed oil dressing (NG)

Pulled Moroccan lamb, spiced chickpea, roast pepper and kale, pea shoots and tahini (NG)

ADD-ON PLATTERS

Our platters make a lovely addition to any sandwich lunch. You can mix and match to fit your requirements for the day. All platters can be made as non-gluten containing platters. (Minimum 5 covers)

£7.25 per person

Tapas Sharing Platter

Rustic breads with olive oil and aioli, cured ham, manchego cheese, marinated olives, chorizo, fire roasted peppers and sun blush tomatoes.

Charcuterie Sharing Platter

Rustic bread with rapeseed oil and balsamic vinegar, pickled silver skin onions and mini gherkins. Sliced chorizo, salami and prosciutto, marinated olives, chargrilled artichokes and grilled vegetables.

Middle Eastern Sharing Platter

Flat breads with baba ganoush and hummus, selection of chargrilled vegetables, sun blush tomatoes and marinated olives, fire roasted peppers and stuffed vine leaves.

East End Fish Platter

Rustic bread selection with butter, smoked salmon and beetroot gravalax, roll mop herring, smoked trout and mackerel and individual prawn cocktail in a baby gem cup

Cheese Board Platter (VT)

Selection of British and Continental cheeses, grapes and celery, rustic breads, chutneys, cherry tomatoes and cheese biscuits

Crudité Platter (VG)

Selection of raw and cooked vegetables with marinated olives and artichokes, sun blush tomatoes, piquillo peppers, hummus and baba ganoush

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Fork Buffet

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

Please select 1 meat, 1 fish and 1 vegetarian option from the below list (split 75% protein and 25% vegetarian), along with 2 options from the salad and 1 option from the dessert section.

£44.25

Meat

Panko crusted pork escalope, braised red cabbage, brussel tops and apple compote

Lamb shoulder tagine, lemon and mint couscous with charred flat bread.

Blanquette of free range chicken, field mushrooms, steamed brown rice and truffle (NG)

Slow cooked salt beef, herbed new potatoes, capers, cornichons and English mustard (NG)

Free range Chicken thigh coq au vin, pearl onions, heritage carrots and wilted hispi cabbage (NG)

Fish

Dorset crab and pea risotto with sea purslane and chive oil. (NG)

Baked fillet of salmon, swiss chard, roast marrow, caviar and crème fraiche (NG)

Fricassee of hake and red mullet, medley of seasonal kale and Chantenay carrots (NG)

Classic seafood paella, see beets and saffron aioli (NG)

Steamed sea bream, baby bok choy, edamame bean and sesame soy dressing.

Vegetarian

Heirloom tomato ratatouille, crispy black cabbage with balsamic vinegar and olive oil (NG)

Feta and black garlic stuffed mushrooms, olives and shaved courgette ribbons (NG)

Crispy spiced Paneer, roast squash and okra, curry oil and onion seeds (NG)

Heritage beetroot and pearl barley risotto, ricotta and horseradish cream

Cauliflower and red onion bhaji, pickled red cabbage cucumber yogurt and mango chutney

Squash, pepper and coconut curry served with steamed rice and mini naan breads (VG)

Salad

Seasonal leaf salad with cucumber and tomatoes (VG)

Pasta salad with sun blushed tomatoes and pesto

Thai noodle salad with pak choy and sprouting broccoli, soy and sesame (VG)

Raw broccoli salad with dried cranberries, shaved almonds, and toasted sunflower seeds (VG)

Farro with roasted red pepper, pitted black olives, feta cheese and fresh oregano

Dessert

Seasonal fruit tartlets

Individual chocolate and hazelnut torte

Clotted cream and vanilla cheesecake with seasonal berries

Chocolate and coconut tart (VG, NG)

Raspberry frangipane tart (VG, NG)

British cheese board with chutney and cheese biscuits

EVENING RECEPTIONS

A selection of canapes, bar snacks and hot & cold bites will be an ideal accompaniment to evening drinks receptions. Please mix and match to create your own combination.

Bar Table Snacks

£6.95 per person

Ideal accompaniments to canape and hot & cold bites functions and drinks receptions. Please select 4 of the following options (Minimum of 10 people)

Feta stuffed piquillo peppers

Vegetable crisps

Mini pretzel knots

Osaka Japanese mix

Pitta bread and hummus or baba ganoush

Pitted rustic olives marinated with chilli peppers

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Hot & Cold Bites from £20.10

(Minimum of 20 people)

5 pieces per person	£20.10
8 pieces per person	£29.50

Meat

- Korean-style chicken pieces served with gochujang mayonnaise
- Braised lamb, steamed hirata buns with shaved peanuts
- Berkshire pork and apple meatballs with mustard dip
- Parma ham and remoulade parcels
- Tandoori spiced chicken skewers and lime yogurt
- Smoked duck and charred pineapple skewers

Fish

- Chilli and coriander prawn skewers
- Tempura squid, chive and lemon dip
- Smoked mackerel rilette on sourdough toast
- Seared tuna, nori mayonnaise and crispy shallots
- Herb breaded salmon bites accompanied by green pesto

Vegetarian

- Chargrilled haloumi skewers with sundried tomato dip
- Spiced cauliflower fritters with mango chutney
- Triple cooked truffle fries and pecorino powder
- Roast pepper and artichoke skewers
- Selection of vegetarian dim sum (VG)

Dessert

- Selection of macaroons
- Individual lemon meringue pie
- Pistachio and double chocolate brownie
- Salted caramel brownie (NG)
- Pineapple and melon fruit skewer (VG)

Canapés from £20.50

(Minimum of 30 people)

6 per person	£20.50
8 per person	£26.25
10 per person	£31.25

Most of the following canapés can be made with non-gluten containing ingredients. Please enquire if you have any dietary requirements.

Meat

Cold

- British beef carpaccio with truffle oil and parmesan on a chive blini
- Salt beef, celeriac remoulade, crispy capers and bagel crisp
- Smoked chicken, avocado and mango on mini poppadum, crème fraiche and coriander
- Crisp tortillas with chorizo, corn salsa, sour cream and smoked paprika

- Rosemary and tomato bruschetta with Parma ham and manchego

Hot

- Confit of Kentish lamb shoulder, crisp potato and redcurrant sauce
- Char siu pork, spring onion, ginger and sweetcorn fritter
- Lamb skewer with minted hollandaise sauce

Fish

Cold

- Beetroot cured salmon topped with sour cream, pumpernickel croute, keta caviar and dill
- Fresh tuna, avocado, carrot, basil and mint rice paper roll with spicy dipping sauce
- Smoked salmon, gruyere onion and apple scone
- Bloody Mary prawns in a tomato basket

Hot

- Tempura prawns with nori mayonnaise
- Tiger prawn skewer, chilli lemon and parsley
- Salt and pepper squid with sweet chilli dipping sauce

Vegetarian

Cold

- Whipped goats cheese apple and pickled walnut
- Cherry tomato and olive tapenade (VG)
- Thai mango salad on cucumber (VG)
- Vietnamese rolls (VG)

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Hot

Sun blushed tomato frittata topped with homemade pesto and mozzarella

Butternut squash and feta falafel with smoked chilli mayo

Confit tomato and golden cross arancini

Wild mushroom and Taleggio cheese on herb croute

Dessert

Cold

Caramelised Choux profiterole with praline cream

Mini scones, clotted cream and homemade strawberry jam

Vanilla short bread, lemon mascarpone, curd and blueberry

Mini pavlova with mango and passion fruit

Pineapple and melon fruit skewers (VG)

Cannelloni of roast squash, wilted rainbow chard, squash puree, burnt Lincolnshire onion and fried sage (VT)

Slow cooked rib of beef, brown butter mash, grilled cabbage wedge, black garlic and onion jus.

Pan-roasted cannon of lamb, white bean puree, glazed heritage baby carrots, cavalo nero and wild mushrooms.

Steamed red mullet, braised fennel, sautéed shitake mushrooms, baby bok choi and soy sesame glaze.

Roast monkfish, chargrilled artichoke, red pepper fondue, parsley root knuckles, curly kale and sea beets.

Desserts

Stewed Russet apples, bourbon vanilla custard, cobnut crumble, wild blackberries and lemon cress

Carpaccio of chilli infused pineapple, lime yogurt sorbet, gingerbread crumb and shiso

Pinot noir poached pear, bitter chocolate creme au, sweet crème fraiche, anise cress and spiced syrup

Brioche pain perdu, roast figs and soft berries, quince puree and baby basil

Cheese

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

FINE DINING

Our fine dining menu includes a serving of Fairtrade coffee, classic and herbal teas, hand cut freshly baked bloomer, English butter and a selection of dipping oils

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

from £48.95

2 courses £48.95

3 courses £56.95

4 courses £63.95

Starters

Ceviche of sea bream, pickled heritage beetroot, purslane and shaved cucumber salad

Veloute of parsnip, sautéed wild mushrooms, rapeseed oil and mustard shoots (VG, NG)

Charred and smoked duck, caramelised pineapple, marinated golden turnips, brussel leaves and sorrel

Rillettes of Dorset crab, sourdough thins, caviar, ice plant and citrus carpels

Seasonal mushrooms a la grecque, seared baby gem, toasted flat bread and confit tomatoes (VG)

Main courses

Barbequed spiced cauliflower, Romanesco flowers, pickled red cabbage, crispy paneer and baby coriander (VG, NG)