



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

Non-Gluten Containing	NG
Vegan	VG
Vegetarian	VT

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.



BEVERAGES

Fairtrade coffee, tea and biscuits (per person) 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>	£4.95
Guarana energy drink (330ml)	£3.05
Premium Aloe Water (500ml) <i>(Vegan, Lactose free, Halal)</i>	£3.55
Soft drink cans (330ml)	£2.20
Vivreau purified water (Large)	£4.05
Vivreau purified water (Small)	£2.75
Sparkling elderflower presse (275ml)	£3.55
Freshly squeezed orange or apple juice (Litre)	£10.50
Freshly made coconut water with pineapple and banana juice (Litre)	£10.95
Freshly made 100% Guava, carrot and melon smoothie (Jug)	£10.95

HEALTHY TREATS

Goji and cranberry or cacao and cashew quinoa nutritious energy bar <i>(NG, VG)</i>	£1.95
Nine pumpkin and sunflower seed bar	£1.95
Mixed fruit Oat Bars <i>(VG, NG)</i>	£1.95
Cacao and Orange protein ball	£2.10
Coconut and macadamia treat	£2.10
Fulfil (chocolate and orange) protein and vitamin bar	£4.15

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 mini Danish pastries and croissants (2 pieces per person)

The Light Bite **£12.25**

A selection of freshly baked mini Danish and mini butter croissants

Vegan coconut yoghurt, fruit compote and mixed homemade granola pot *(VG, NG)*

Seasonal fruit skewers

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 British pork sausage

Roast tomato and mushroom *(VG)*

The Healthy Breakfast *(VT)* **£13.95**

Bowl of seasonal fruit salad

Open smoked salmon on toasted rye, low fat cream cheese

Vegan coconut yoghurt and homemade granola *(VG, NG)*

Mixed seasonal fruit compote

A La Carte 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, pork sausage, plum tomato, flat mushroom, hash brown and choice of freshly cooked eggs

Scrambled egg, avocado and smoked salmon

Free range egg omelette of your choice

All served with a selection of artisan breads *(VT)*

Fresh porridge, Oakchurch berries and toasted seeds

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



ELEVENSES OR AFTERNOON TEA

An assortment 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 2 of the following options (1-piece per person):

- Orange and almond
- Banana and poppy seeds
- Classic carrot cake and white frosting (NG)
- Fruit and nut flapjack, yoghurt and white chocolate (NG)
- Double chocolate and buckwheat (NG, VG)
- Polenta, lemon and frosted flaked almonds
- Jamaican ginger cake

Cookies & Madeleines £9.00

A selection of 2 cookies with individual flavour (2 pieces per person):

- White chocolate and cranberry
- Buckwheat and ground almond (NG, VG)
- Double dark chocolate and pistachio (VG)
- Honey oats and raisin
- Jar of flavoured madeleines

Scones £9.50

A selection of plain and fruit scones with Cornish clotted cream and strawberry preserve. (2 pieces per person)

Afternoon Tea Cakes £10.50

Please select 2 of the following afternoon tea cakes. (2 pieces per person):

- Double chocolate and hazelnut tart (NG)
- Carrot cupcake with white frosting
- Pistachio and almond (NG)
- Individual mini lemon meringue tartlets (NG)
- Double chocolate and buckwheat brownie (NG, VG)
- Treacle tart

LSEG Afternoon Tea £22.25

A chef selection of finger sandwiches served on fresh malted, soft grain and white sliced bread alongside a chef's selection of tea cakes.

Example menu (4 pieces per person):

- Hot Smoked salmon, cream cheese and cucumber
- Honey roasted gammon ham, English mustard and wild rocket
- Free range egg mayo and mustard cress
- Coronation chicken and rocket
- Freshly baked scone, Devonshire clotted cream and strawberry preserve
- A selection of 2 Tea Cakes



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 served with a seasonal sliced fresh fruit platter and selection of lightly salted kettle crisps or vegetable 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

Severn and Wye smoked salmon, lemon dill cream cheese 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)

Houmous, falafel, spinach, grated carrot on plain wrap (VT)

Non-Gluten and Vegan 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, served with a seasonal sliced fresh fruit platter and lightly salted kettle crisps.

Example menu (4 pieces per person):

Severn and Wye smoked salmon, lemon dill cream cheese on a seeded roll

Line caught tuna and sweetcorn on sliced breads

Free range chicken Caesar, baby gem and cherry tomatoes wrap

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

Roast red and yellow peppers, cucumber and hummus in a seeded roll (VG)

Houmous, falafel and spinach, grated carrot on a plain wrap (VG)

Add-on Bites **£4.60 per item**

Enhance your sandwich lunch with any of the following bites:

Pork and apple sausage roll, apple compote

Tempura tiger prawn lemon aioli

Lemon, herb chicken skewer, broccoli pesto (NG)

Lamb kofta and smoked aubergine caviar (NG)

Chili salmon skewers, seaweed emulsion

Onion bhaji with mango chutney (VG, NG)

Moroccan Tricon, toasted cumin seed, coconut yoghurt (VG)

Devonshire crab cake, saffron aioli

Individual mini lemon meringue tartlets (NG)

Double chocolate and buckwheat brownie (NG, VG)

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:

Free range Suffolk chicken Caesar with gluten free croutons (NG)

Greek salad, feta cheese and rosemary crumble (NG)

Steamed salmon, green beans, new potatoes and herb dressing (NG)

Heritage tomatoes, mozzarella, basil and onion (NG)

Marinated tiger prawns, Thai salad, crispy capers

Roasted broccoli, rainbow quinoa, citrus, toasted almonds and seeds (NG, VG)

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)

Freshfields market meat Platter **£7.25 per person**

Sliced chorizo, salami and prosciutto, marinated olives, chargrilled artichokes, grilled vegetables. Rustic bread with rapeseed oil and balsamic vinegar, selection of condiments

East End Fish Platter **£7.25 per person**

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

Cheese Board Platter (VT) **£7.25 per person**

Selection of British cheeses, grapes and celery, rustic breads, homemade seasonal chutney and cheese crackers

New Covent Garden Crudité Platter (VG) **£6.50 per person**

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



Fork Buffet

£44.25

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 80% protein and 20% vegetarian), along with 2 options from the salad and 1 option from the dessert section.

Meat

Lemon and herb Suffolk chicken thigh, fruit and nut brown rice, roasted spring tomatoes

48 hours slow cooked beef cheeks, hispi cabbage, pomme puree, red wine and mushroom jus (NG)

Grilled Guinea fowl, tender stem broccoli, spinach, roasted Cornish new potatoes and tarragon cream (NG)

Pulled Kentish lamb shoulder lasagne, sautéed cauliflower and green beans

Fish

Crispy fish cakes, spinach, grilled fennel and caviar cream sauce

Asian marinated salmon stir fry vegetable, wild rice, chili and coriander salsa (NG)

Guilt head sea bream, sautéed potatoes, greens and crispy caper dressing (NG)

Classic fish and pea pie, roasted broccoli and almonds

Vegetarian

Herb gnocchi, tenderstem broccoli, sweetcorn and lemongrass volute, broccoli gremolata

Sweet potato and courgette tagine, lemon cous cous, coriander red onion salad (NG, VG)

Sesame coated tofu, sweet chili, glass noodle and stir fry vegetables (NG, VG)

Leek and goats cheese quiche with pickled colored cauliflower

Salad

Garden mixed salad and mustard dressing (VG)

Isle of Wight tomatoes, basil and red onion (VG)

Salt baked heritage beetroots, feta cheese and pumpkin seeds (NG)

Roasted Cornish new potatoes, spring onions and grilled peppers (VG)

Pickled red cabbage, wild rocket and Heritage carrots (VG)

Dessert

Seasonal sliced fruits and Oak church farm berries

Individual Yorkshire rhubarb cheesecake (NG)

Coconut rice pudding, mango and lime (VG, NG)

A selection of British cheese and seasonal chutney

Double chocolate buckwheat brownie (VG, NG)



EVENING RECEPTIONS

A selection of canapes, bar snacks and hot and 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 and cold bite functions and drinks receptions. Please select 4 of the following options (Minimum of 10 people)

- Feta stuffed piquillo peppers
- Vegetable crisps
- Selection of bar nuts
- Pinzatelli and seeded supergreen pesto
- Breadsticks with rosemary and flavoured hummus
- Pitted rustic olives marinated with chilli peppers

Hot & Cold Bites **from £20.10**

(Minimum of 20 people)

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

Meat

- Lamb kofta and smoked aubergine caviar (NG)
- Chorizo hot dog, onions and English mustard
- Lemon and herb chicken skewer, broccoli pesto (NG)
- Pork and apple sausage roll, Yorkshire rhubarb compote
- Side walk beef burger, smoked cheese and tomato

Fish

- Paignton crab cake and saffron aioli
- Chili marinated salmon skewers served with a seaweed emulsion (NG)
- Smoked haddock arancini and curried yoghurt
- Herb breaded tiger prawn and chef's tartar sauce
- Smoked salmon and leek tartlet (NG)

Vegetarian

- Onion bhaaji and mango chutney (VG, NG)
- Sweetcorn and pepper fritter, pineapple salsa (VG, NG)
- Mini Spanish omelette, spring tomato relish (NG)
- Goats cheese and spinach tartlets (NG)
- Moroccan Tricon, toasted cumin seed yoghurt

Dessert

- Fruit and nut flapjack, white chocolate and yoghurt
- Pistachio and almond cake
- Double chocolate and buckwheat brownie (NG, VG)
- 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 canapes can be made with non-gluten containing ingredients. Please enquire if you have any dietary requirements.

Meat

Cold

- Cured Kentish lamb, carrot and crispy sage
- Pulled ham hock, celeriac remoulade, crispy capers (NG)
- Tea smoked Suffolk chicken, chicory and Yorkshire rhubarb (NG)
- Duck ham, red cabbage sauerkraut, orange and pumpnickel
- British beef carpaccio with truffle oil, parmesan and chive blini

Hot

- Marinated aged beef kebabs, coriander pesto (NG)
- Veal sweet breads, warm mushroom jam
- Corn fed chicken skewers and sriracha emulsion (NG)

Fish

Cold

- Cured sea trout, sour cream keta caviar and bronze fennel (NG)
- Yellow fin tuna Nicoise (NG)
- Smoked salmon, gruyere onion tartlet (NG)
- Paignton crab and citrus rilette, toasted croute & caviar

Hot

- Cockle popcorn and nori mayonnaise
- Charred mackerel ceviche, carrot jam and fennel
- Fish cake and smoked chipotle relish



Vegetarian

Cold

- Devon blue cheese custard, sesame corn and apple
- Cherry tomato, black olive tapenade and basil (VG, NG)
- Courgette and almond quiche (NG)
- Smoked tofu and chimichurri sauce (VG, NG)

Hot

- Sundried tomato, mozzarella croquette and lovage pesto
- Mixed quinoa fritter, rocket, hummus and tomato (VG, NG)
- Beetroot arancini and cumin yoghurt
- Potato chips, tomato ratatouille and basil

Dessert (Cold)

- Mini Oakchurch farm berry tartlet (NG)
- Vanilla shortbread, lemon mascarpone and blueberry
- Chocolate, hazelnut and orange tart
- Pineapple and melon fruit skewers (VG, NG)
- Mixed fruit and nut energy balls with coconut (VG, NG)

FINE DINING

Our fine dining menu includes a serving of Fairtrade coffee, classic and herbal teas. English butter and artisanal bread rolls.

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 linen napkins and table cloths will be incurred.

2 courses	£48.95
3 courses	£56.95
4 courses	£63.95

Starters

- Line caught tuna tartar, Yorkshire rhubarb, quail egg and pickled onions
- Crispy veal sweetbreads crushed broad beans, yuzu, fennel and pine nut jus
- Confit guinea fowl, heritage carrots, sauce gribiche and sourdough croute
- Paignton crab and English courgette cannellini, caviar, lemon cream fraiche
- Wye valley asparagus, black pepper polenta, Dorset blue cheese and walnuts (VT)

Main courses

- Suffolk chicken, tea infused chicken consommé, grelot onions, Cornish spring greens and purple potato crisp
- Confit lock duart salmon, jersey royals, asparagus, isle of Wight tomatoes and yellow bean salsa
- Salt marsh lamb chop, braised lamb neck croquette, peas, wild garlic, goat's cured and split jus
- Cornish brill, Dorset black garlic, Evesham radish, swiss chard and crispy fish cake
- Ricotta gnocchi, English cauliflowers, morels, Essex baby fennel and lovage pesto (VT)

Dessert

- Gairgutte strawberry and lemon verbena panacotta, honey oats, compressed strawberries
- Pistachio and almond cake, cherry sorbet, sweet pineapple and pickled cherries
- Valrhona chocolate and blood orange tart, hazelnut brittle, honeycomb and candied orange

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