



Events

Seasonal Menu 2020

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 3-working-day 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-working-day lead time should you have a kosher meal request for your event.

Cancellations within 3 working days 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 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 £1.65 |
| 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>(NG, VG)</i> | £1.95 |
| Cacao and Orange protein balls | £2.10 |
| Coconut and macadamia treat | £2.10 |
| Fulfil (Chocolate and Orange) protein and vitamin bar | £4.15 |

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

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 *(NG, VG)*

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**

Stewed Winter fruits

Open smoked salmon on toasted rye, low fat cream cheese

Vegan coconut yoghurt and Chef's homestyle fruit and nut
granola *(NG, VG)*

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



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 (NG)
- 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

Cornish Cream Tea £9.50

A selection of plain and fruit scones with Cornish clotted cream and spiced winter jam. (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
- Suffolk coronation chicken, crispy iceberg lettuce
- 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

British smoked ham, celeriac remoulade, wild rocket and ripped tomato

Severn and Wye smoked salmon and lemon dill cream cheese

Tuna mayonnaise with wild rocket

West Country mature cheddar cheese, vine ripened tomato, seasonal chef's chutney (VT)

Hummus, falafel, spinach and pickle red cabbage 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):

Beef pastrami, vine ripened tomato, Swiss cheese, sliced gherkins with wholegrain mustard (NG)

British smoked ham, celeriac remoulade, wild rocket and ripped tomato (NG)

Severn and Wye smoked salmon, lemon dill cream cheese (NG)

Tuna mayonnaise, wild rocket (NG)

Roasted mushrooms, onion and wild rocket (NG, VT)

Hummus, falafel, spinach, pickle red cabbage, plain wrap (NG, VT)

Add-on Bites **£4.60 per item**

Enhance your sandwich lunch with any of the following bites:

Pork and apple sausage roll, apple compote

Pork and black pudding sausage roll with spicy pear relish

Tempura tiger prawn skewers, lemon aioli

Mini crispy chicken burger, tomato relish and smoked cheese

Smoked haddock scotch egg with celeriac remoulade

Lamb aubergine skewer with smoked mushroom relish (NG)

Cauliflower & onion bhaji, mango chutney (NG, VG)

Vegetable halloumi kebab and coriander salsa (NG)

Devonshire crab beignets with dill mayonnaise

Cinnamon doughnuts with plum gel

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:

Smoked trout, purple potatoes, kale and capper dressing (NG)

Honey roasted cauliflower, almonds and wild rocket (NG, VT)

Free range chicken, pickled celeriac, kohlrabi, radicchio (NG)

Classic Panzanella (VT)

Salt baked beetroots, Cornish new potatoes, soused mackerel (NG)

Soy glazed beef, Asian salad, glass noodle with peanut dressing (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 people)

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**

Smoked salmon, beetroot gravadlax, smoked trout, mackerel and potted shrimps, Gentleman's relish with a Rustic bread selection

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

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

Free range chicken thigh chasseur, crispy polenta and sautéed kale (NG)

Braised beef bourguignon, olive oil mash, sautéed mushrooms and onions (NG)

Lamb rump, fruit and nut couscous, cucumber yoghurt with flat bread

Cider and apple pork belly, celeriac, hispi cabbage with mustard jus (NG)

Fish

Smoked haddock arancini, sautéed spinach, grilled fennel, curried velouté

Pan fried sea bream, parmentier potatoes, cavolo nero kale with citrus butter (NG)

Salmon and leek pie, mustard mash, chantenay carrots (NG)

Tiger prawn Thai curry, wild rice with Thai prawn crackers (NG)

Vegetarian

Aubergine, pepper and courgette moussaka, grilled chef's sourdough

Root vegetable with coco bean stew, black bomber cheese scone (NG)

Marinated vegetable kebab, lemon brown rice, hummus and minted yoghurt (NG, VG)

Mushroom, leek and Dorset blue cheese, gnocchi with parsley gremolata

Salad

Garden mixed salad and mustard dressing (VG)

Roasted root vegetables, mixed bean salad (VG)

Brown rice, cranberries, roasted celeriac and shaved fennel (VG)

Orzo pasta, heritage beetroots, roasted pumpkin seeds with lemon dressing (VG)

Purple potatoes, wild rocket and butternut (VG)

Dessert

Seasonal sliced fruits with soaked, dried fruits (NG, VG)

Lemon posset (NG)

Chilled apple crumble, vanilla cream (NG, VG)

A selection of British cheese & homemade chutney (VT)

Double chocolate Marble brownie, compressed plums (VT)



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

- Peri peri chicken skewers, coriander salsa (NG)
- Chorizo hot dog, onions and English mustard
- Scottish venison burger, chocolate and hazelnut
- Pork and black pudding sausage roll, spicy pear relish
- Crispy chicken fingers Chilli emulsion

Fish

- Smoked salmon and leek tartlet (NG)
- Beer battered fish Chef's homestyle tartar sauce with potato chips
- Marinated salmon kebabs and coriander salsa
- Smoked haddock arancini with curried yoghurt
- Tiger prawn in filo with chili syrup

Vegetarian

- Confit potato, trompette mushroom and truffle quiche (NG)
- Spicy potato wedges, tarragon hollandaise (NG)
- Halloumi chips, pickled Chilli syrup with sour cream (NG)
- Roasted red pepper, sweetcorn beignet with charred sweetcorn puree
- Cauliflower and onion bhaji caramelised pineapple salsa (NG, VT)

Dessert

- Chocolate and Earl Grey tart with orange (NG)
- Lemon and orange tart (NG)
- Dried fruit and nut energy ball rolled in coconut
- Double chocolate and buckwheat brownie (NG)

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 (NG)
- Pork and peppercorn terrine, butternut squash chutney (NG)
- Scottish venison carpaccio, roasted hazelnuts and celeriac
- Duck ham, red cabbage sauerkraut, orange and pumpnickel

Hot

- Hot smoked chicken Caesar
- Crispy pulled pork, sweet raisin gel, puffed potato
- Lemon chicken kebab, pepper emulsion (NG)
- Roasted Cornish potato, Guinness braised beef cheek (NG)

Fish

Cold

- Cornish lobster with orange rilette en croute
- Smoked haddock and leek quiche (NG)
- Prawn cocktail and caviar (NG)
- Sesame crusted tuna, Asian salad with green nam jim (NG)

Hot

- Tempura tiger prawn skewers with Chilli sauce
- Peri-peri spiced salmon skewers with mint (NG)
- Crispy Cornish cod cheeks with smoked hollandaise sauce

Vegetarian

Cold

- Smoked Welsh rarebit with sweet onion relish
- White bean and truffle dip, homemade pitta chips (VG)
- Goat's curd, black olive, sun dried tomato (NG)



Hot

- BBQ pulled jackfruit tacos, avocado & chili (VG)
- Pumpkin with lemon thyme arancini and beetroot gel
- Kale, shallot and pine nut quiche (NG)

Dessert (Cold)

- Mini winter bakewell tartlets
- Pistachio biscotti & chocolate dipping sauce
- Mixed fruit and nuts energy balls with coconut (NG, VG)

Dessert

- Valrhona chocolate mousse, yuzu pink grapefruit, chocolate crumb and popcorn (NG, VT)
- Chilled Barley with coconut rice pudding, alphonso mango and lime-infused pineapple (VG)
- Brogdale apple crumble, chickweed custard foam, blackberries with toffee apples (VT)

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 (VT)

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

- Devonshire scallops, cauliflower, black pudding crumb and preserved lemon
- Herefordshire beef cheek ravioli, hispi cabbage, wild mushrooms, liquorice and beef consommé
- Corn fed chicken, compressed rhubarb, Lancashire pink onions, onion ash and sourdough croute
- Hot smoked halibut, Dorset black garlic, purple sprouting broccoli with almonds
- Pulled mozzarella, heritage beetroots, black olive powder with lemon verbena dressing (VT)

Main courses

- Slow cooked lamb belly, nettles, new season garlic, morels, pickled baby carrots with braising liquor
- Cornish plaice, game chips, grilled fennel, swiss chard with crispy caper dressing
- Guilt head sea bream, seaweed, mussel & clam chowder, Gentleman's relish and chive oil
- Quinoa and sweetcorn fritter, hispi cabbage, burnt chicory, compressed blood orange and sage emulsion (NG, VG)
- Pork tenderloin, toffee celeriac, spring greens, sweet potato fondant with calvados Brogdale apples