



LAUNDRY *Bespoke*
CATERING, REDEFINED

CATERING AT 100 BARRINGTON & 542 BRIXTON

Autumnal feasts & winter warmers

We believe every event should feel as magical and pitch-perfect as the season itself. As the days grow shorter and the air turns crisp, we're leaning into everything we love about Autumn and Winter - comforting flavours, seasonal ingredients, and moments that bring people together.

Through our partnership with 100 Barrington and sister venue 542 Brixton, we bring restaurant-quality dining to these beautiful hidden spaces - perfect for intimate dinners, corporate gatherings, festive parties, and everything in between.

Our bespoke seasonal menus celebrate the richness of the colder months: think fire-cooked meats, creative canapés, vibrant vegetables, and Australasian flair woven through indulgent long-table feasts. Every detail reflects our commitment to seasonality, sustainability, and exceptional flavour.

We offer more than just food - we create atmosphere. Whether you're hosting a candlelit supper or a festive celebration, our female-led team brings a personal, hands-on approach that turns your event into an experience. With honest cooking, bold flavours, and a warm hospitality rooted in our New Zealand heritage, we create celebrations that feel both thoughtful and unforgettable. From decadent desserts to show-stopping centrepieces, we design each event to reflect your vision and the spirit of the season.

Bespoke by name, bespoke by nature. Let's create something extraordinary together.



COPORATE BREAKFAST SET MENU

Seasonal fruit platters

Breakfast Pot; yoghurt, seasonal compote, The Laundry's toasted granola

Freshly baked croissants & pastries

The Laundry's chocolate chip cookies

Smoked salmon, cream cheese & dill bruschetta

Smashed roast squash, crispy chickpeas, chimichurri, bruschetta

£25pp



CASUAL FEASTING / WORKING LUNCHES

Pecorino & Truffle mixed nuts (gf)

Perelló manzanilla picante olives (gf, vg)

Petite baguette & whipped butter

Seasonal crudites & squash hummus pots (gf, vg)

Miso Marmite scrolls (vg)

Market Leaves; black bean & tomato salsa, green goddess (vg)

Roast pumpkin, spicy mayo & chickpea wraps (vg)

Salmon rilette, pickled cucumber salad (gf)

Burrata, pomegranate, blood orange & hot honey butter (gf)

Jambon de Bayonne charcuterie (df, gf)

£35pp



PLATED MENUS

Two Courses £70pp // Three Courses £90pp

STAFF 10 - 20 guests £648 / 20+ £1,252

CROCKERY, CUTLERY HIREAGE £15pp

Petite baguette & whipped butter

Clementine, saffron vinaigrette, green olives + peppercorns (gf, vg)

Beef mince, dripping toast, horseradish cream

Salmon rilette, pickled cucumber, crumpet

Smoked venison, pear + stilton, radicchio (gf)

Burrata, Jambon de Bayonne (gf)

Beetroot + red onion tarte tatin, goddess dressing (vg)

Baked cod, vadouvan sauce, crispy parsnip (gf)

Rolled pork belly, pommes anna, tamarind aioli (gf)

Confit duck, lentil cassoulet (gf)

Bavette steak, café de Paris butter, fries

Lamb rump, confit garlic, hot honey butter

House green leaves, vinaigrette (gf, vg)

Pecorino polenta (gf)

Sauteed kale, confit garlic (gf)

Crispy brussels, chestnuts (gf)

Mac & cheese, cheddar + gruyère gratin

Crème brûlée (gf)

Sticky toffee pudding, spiced rum sauce, vanilla cream

Black forest tiramisu

Dark chocolate mousse, pavlova crumb (gf)

Rice pudding brûlée (gf)



Mel and her team didn't just meet expectations—they exceeded them in every possible way. We'll absolutely be partnering with The Laundry again. They've made future event planning something to look forward to. An outstanding experience, through and through.

AIR NEW ZEALAND

SAMPLE CANAPES - COLD

Vegan

Wild mushroom, truffle + thyme tartlet (vg)

Pumpkin + oregano bruschetta (vg)

Butter bean hummus, seasonal crudites (gf, vg)

Clementine, green olives & saffron vinaigrette (gf, vg)

Veggie

Roast beetroot, mānuka smoked feta, crispy buckwheat (gf)

Roast squash + coriander frittata, lime yoghurt (gf)

Caprese skewer, balsamic reduction (gf)

Burrata, truffle thyme honey, crostini

Whipped goats cheese, caramelised onion & feijoa chutney tartlet

Pescatarian

Salmon rillette, pickled cucumber, blini

Mini prawn cocktail, pickled chilli

Potted crab, crostini

Tuna tartare, orange + ginger wonton cup (df)

Prawn + spiced mango skewer (gf, df)

Meat

Smoked venison, pear & stilton tartlet, mulled wine reduction

Boccocini + jambon skewer (gf)

Roast beef, horseradish cream, pepita pesto (gf)

Mini coronation chicken vol au vent, spiced cranberry + orange

Prosciutto wrapped fig + ricotta (gf)



SAMPLE CANAPES - HOT

Vegan

Pumpkin katsu bites (vg)

Beetroot + red onion tarte tatin (vg)

Sweetcorn fritter, goddess dressing (gf, vg)

Spiced chickpea + squash samosa, apple + feijoa chutney (vg)

Veggie

Truffled mac & cheese crôquette

Wild mushroom + truffle arancini

Roasted squash + caramelised onion pastry roll

Halloumi crusted bites, kaffir lime & mint dressing

Pescatarian

Caramelised scallop, café de Paris butter

Green lip mussel, aleppo chilli butter, green goddess

Prawn cutlet, thousand island sauce (gf)

Crab cake, lemon aioli, coriander

Meat

Pulled pork croquette, sauce gribiche

A pig in a blanket, cranberry + orange confit (df)

Beef + chilli meatball, pomodorini ragu (df)

Crispy chicken, katsu sauce (df)

Lamb rump skewer, hot honey + mint glaze (gf)

Pork + fennel sausage roll (df)





SAMPLE BOWL FOOD - COLD

Vegan

Clementine, saffron vinaigrette, green olive, winter leaves (gf, vg)

Pasta salad, crispy tofu, miso vinaigrette (vg)

Winter Tomatoes, fried bread + crispy capers (vg)

Wild mushroom pâté, truffle + thyme, crostini (vg)

Gazpacho soup, celery oil (vg)

Veggie

Roasted beetroot, mānuka smoked feta, mixed grains, pomegranate glaze (gf)

Persian herb couscous, olives + confit tomato (df)

Pear, stilton + radicchio, crispy buckwheat (gf)

Bocconcini, black bean + tomato salad, coriander, sumac dressing (gf)

Pescatarian

Lobster roll, pickled chilli

Salmon gravlax, horseradish + grains (gf)

Scallop ceviche; lime, coconut + coriander (gf, df)

Miso-cured trout poke bowl, pickled cucumber (gf, df)

Meat

Smoked lamb, beetroot, hot honey vinaigrette, winter leaves (gf, df)

Steak tartare, crispy capers (df)

Charcuterie cup (selection of 3 cured meats in cone) (gf, df)

Duck confit roulade, cranberry & pistachio compôte (df)

SAMPLE BOWL FOOD - HOT

Vegan

- Fries with truffle dust or rosemary salt (vg)
- Pumpkin katsu bites, basmati rice (vg)
- Mushroom + chestnut bourguignon (gf, vg)
- Squash + chickpea Thai red curry (gf, vg)
- Caponata, squash hummus, courgette & basil (gf, vg)

Veggie

- Mac & cheese, cheddar + gruyère gratin
- Crispy gnocchi, squash hummus, sage
- Pumpkin + sage risotto, wasabi crème fraîche (gf)
- Vadouvan parsnips, tzatziki dressing (gf)
- Pecorino polenta bites, candied chestnut (gf)

Pescatarian

- Smoked haddock, prawn + salmon pie
- Fish & chips - fish goujons, house-made tartare sauce
- Prawn risotto with lemon + pea (gf)
- Roast trout, vadouvan sauce, crispy parsnip (gf)

Meat

- Slow-cooked beef short rib, pecorino polenta (gf)
- Turkey parmigiana bites, cranberry aioli (df)
- Steak frites, café de Paris butter
- Duck confit, cucumber + moromi miso (gf, df)
- Raclette Tartiflette; potatoes, lardons + cream (gf)





SAMPLE FEASTING

Roasted squash, chimichurri, crispy chickpeas salad (gf, vg)

The Laundry's potato salad, green goddess (gf, vg)

Clementine, saffron vinaigrette, green olives + peppercorns (gf, vg)

Hispi cabbage, pepita cream, orange + ginger dressing (gf, vg)

Herb-crusted halloumi fingers, salsa verde (gf, vg)

Sesame crusted tofu, satay aioli (vg)

Winter tomato, burrata, jambon + basil salad (gf)

Roast beetroot, mānuka smoked feta, mixed grains, pomegranate glaze (gf)

Charred corn niblets, garlic butter, shichimi togarashi (gf)

Caramelised new potatoes, smoked salt (gf)

Grilled king prawn skewers with chilli + garlic butter (gf)

Teriyaki Salmon, pickled cucumber, sweet-chilli sauce (gf, df)

Chicken kebabs, green goddess dip (gf, df)

Roast Lamb rump, roast beetroot, confit garlic, hot honey butter (gf)

Sticky pork ribs, carrot + apple slaw (gf)

Grilled dino tomahawk, café de Paris butter

BBQ pork & apple sliders, remoulade

SWEETS

Miniature rice pudding brûlée (gf)

Miniature pavlova, seasonal compôte

Sticky toffee pudding, spiced rum sauce

Dark chocolate mousse, pavlova crumb (gf)

The Laundry's own Christmas pudding, brandy cream

Tiramisù





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Email us for a quotation, or book your discovery call today

BOOK YOUR DISCOVERY CALL



FISHER & PAYKEL



Penguin
Random
House



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thelaundrybrixton.com | [@laundry.bespoke](https://www.instagram.com/laundry.bespoke)