

Food moments

Spring – Summer
Sample menu

fulham_pier

Welcome



to Fulham Pier

Fulham Pier is London's newest premium riverside destination, aiming to deliver exceptional experiences to be savoured by every visitor. Fulham Pier is an escapist oasis, a haven of calm in an otherwise busy world.

At Fulham Pier we believe great food starts with the finest ingredients. That means fresh, seasonal and sourced with care. But it's the hand that prepares it that makes all the difference and that's why our team of expert chefs bring passion and precision to every dish, to ensure every bite is as exceptional as the last.

Whether it's a perfectly finished canapé, flavour-packed bowl or meticulously crafted three-course feast, each menu dish is designed

to impress. There's no shortcuts or compromises just thoughtfully crafted food, balanced flavours and a dining experience that feels effortless yet extraordinary.

This brochure includes sample menus to inspire your event, but they're just the beginning. Our team will work closely with you to create a bespoke menu that perfectly suits your vision and taste.

Let us take care of the details, so you can sit back, savour and enjoy. While we always strive to accommodate your preferences, certain bespoke requests may be limited for last-minute bookings. We recommend early planning to ensure the fullest experience.



Contents

Elegant beginnings	6	Canapés & bowl food	14	Grab, graze & go	20	Seated & served	26
Pastries		Canapés		Buffet style		Three-course menu	
First servings		Bowl food		Working lunch			
Folded & filled				Pier Pantry		Fulham Pier food philosophy	30
Breakfast buffet						About the team	30
						Food for all	31
Shots, juices, smoothies	11						
Mid-morning treats	12						



Seasonal,
considered
and beautifully
crafted dishes

Elegant beginnings

Designed to set the
tone for the day, every
bite is crafted to fuel,
refresh and delight.





Start your day with warm, flaky pastries – almond croissants, buttery danishes, and sweet cinnamon rolls. Perfectly paired with a hot cup of coffee or tea.





Pastries

Croissant

Almond croissant **ve** available

Pain au Chocolat **ve** available

Apricot & almond Danish

First serving

Banana & peanut butter overnight oats, maple rippled yoghurt, toasted pecan loaf **v**

Coconut milk chia pudding pots

– Passion fruit curd **ve**

– Kiwi and mango **ve**

House granola pot – summer berry and vanilla compote, lemon curd yogurt, Fulham Pier granola, orange & lavender macerated strawberries **v**

Matcha, date & almond energy balls **ve**

Peanut butter, dried banana & honey energy balls **v**

Goji berry, pistachio, chia seed & maple energy balls **ve**

Folded & filled

Bacon & egg croissant, cheese, homemade ketchup

Earl Grey cured salmon 'gravadlax', dill cucumbers, smoked crème fraîche, caviar, English muffin



Delicious & seasonal

Breakfast buffet

From fresh pastries to seasonal fruit and warming breakfast classics, our buffet is designed to welcome the day in good taste.

Our team will work with you to tailor the selection and create a package that best suits your event.







Shots, juices and smoothies

Shots

Apple, cucumber, parsley, celery,
spirulina & matcha

Ginger, lemon & turmeric

Juices

Watermelon, strawberry, apple &
passionfruit

Mango, apple, passionfruit & ginger

Smoothies

Mixed summer berries, honey, granola,
yoghurt, apple & milk

Pineapple, banana, mango & coconut
yoghurt **ve**

Caramelised banana, salted peanut butter
smoothie, chocolate brownie rocks

Mid morning treats

Nourishing bites
designed to bring
balance to your
morning.





Lemon, poppy seed, amaranth & cashew butter granola bar **ve**

Raspberry, chia seed, almond & maple granola bar **ve**

Goji berry, pistachio, chia seed & maple energy ball (2 per person) **ve**

Chocolate brownie **ve**

Carrot cake **v**

Mixed fruit pots **ve**

Upgrade

Brown butter & almond cake, citrus glaze **v**

Lemon & poppy seed muffin **v**

Chocolate & raspberry muffin **v**

Coffee & walnut cake **v**

Canapés and bowl food





Small bites bold flavours

Artfully prepared
canapés & perfectly
portioned bowls.





Canapés

Meat

Steak haché, rosti potato, tarragon emulsion, confit yolk, pickled shallot & beurre noisette

Grilled pork belly, sesame cabbage, fermented Korean chilli, toasted seeds

Coronation chicken popadom tostada, Earl Grey sultanas, smoked apricot, almond puree, coriander

Chicken liver parfait tart, fennel & grapefruit salsa, dried corn, popcorn shoots





Freshness

Fish

Grilled oyster, Guinness, malt
pickled shallots

Wasabi & salmon cone, shiso emulsion,
puffed rice

Crab taco, cucumber, satay sauce,
pickled chilli, yuzu gel, nori powder

Seared tuna, ceviche pearls, jalapeños,
cucumber jelly, avocado, corn

Veggie & vegan

British veg & cottage cheese tartlet,
nasturtium oil & summer truffle 

Torched baby sweetcorn, konbu, lime
soured cream, dehydrated parmesan 

Avocado & nori cone, Tajin seasoning,
margarita gel & hibiscus flowers 

Vegan 'foie gras' tartlet, quince puree,
shaved macadamia 

Sweet

Basil panna cotta, macerated strawberry
& olive oil powder 

Mini doughnut, lemon curd, elderflower
sherbet meringue 

Dehydrated almond sponge, cherry liquor
gel, lavender sugar 

Roasted pineapple carpaccio, coconut
tapioca crisp, candied chilli & mint 

Upgrade

Beef fat Yorkshire pudding, Wagyu, truffle
emulsion, cep crumble, pickled shimeji

Seared scallop, cauliflower puree,
yuzu gel, XO butter, pickled purslane

Mushroom parfait, enoki mushroom,
pickled wild ramps & borage 

Warm honey, yuzu & rosemary
madeleines 



Effortlessly impressive



Bowl food

Meat

Slow braised beef, truffle buttered potato, honey glazed baby carrots, smoked bone marrow, beef & Muscatel vinegar dressing

Pressed ham hock & Foie Gras terrine, pickled girolle mushrooms, brioche croutons, celeriac & apple remoulade, cider jelly

Aged beef tartare, smoked bone marrow puree, parmesan, balsamic pearls, beef dripping sourdough, olive oil powder

Fish

Cured salmon & sushi rice, horseradish buttermilk, shiso oil, ginger pickled compressed cucumber, puffed rice

Tequila battered cod, seaweed rosti chips, 'smacked' cucumber, warm tartare sauce

Chilli & garlic tiger prawns, toasted hazelnut, courgette & basil, green olive tapenade, pickled yellow courgette

Veggie & vegan

Pulled jackfruit Pibil, corn taco, Tajin roasted Delica pumpkin, pink pickled onions, toasted pumpkin seeds **ve**

Truffle 'mac and cheese' souffle, pickled girolle mushrooms, courgette corn salsa, toasted corn **v**

Fried artichoke hearts, fennel & grapefruit salad, dressed broad beans, saffron aioli **v**

Sweet

Crème brulee, poached apricots, honeycomb, rosemary sugar crisp **v**

Chocolate mousse, miso caramel, frozen sable pastry, cocoa nib & brown butter **v**

Coconut panna cotta, mango gel, roasted pineapple, toasted coconut tuille, candied chilli & passionfruit sorbet **ve**



Upgrade

Roasted chicken breast, coco beans, leek, summer truffle, tarragon emulsion, smoked egg yolk & chicken crackling

Miso & black vinegar marinated heritage tomatoes, whipped tofu, smoked beetroot gel, toasted nori, pine nuts, basil **ve**

Crab satay beignets, fermented cabbage, yuzu dressing, toasted peanuts and XO emulsion

New York cheesecake, compressed rhubarb, dehydrated almond sponge, orange sherbet meringue & raspberry sorbet **v**



Grab, graze and go

Power through the day with
fresh, flavourful options
designed for convenience.
No compromises, just perfectly
packed to be easily enjoyed.







Buffet style

Protein

Lamb	Roasted leg – lamb jus
Pork	Grilled belly, puffed crackling – pesto mayo, pork jus, romesco
Chicken	Roasted breast – chicken gravy mayo, chicken jus
Veggie	Roasted squash, grilled aubergines, roasted courgette (skewers) – cumin and tahini coconut yoghurt, ezme 
Fish	Tray baked salmon – green beans, tomato & basil sauce



Sides

Minted new potatoes, grilled courgette & samphire salad **ve**

Moroccan spiced chickpeas **v**

Brown butter dressed hispi cabbage **v**

Honey roasted heritage carrots, carrot top pesto **v**

Earl Grey tabbouleh – steeped golden raisins, dried apricots, dill, coriander, mint, smoked almonds, dried mulberries, spring onions **ve**

Raw kale & heritage carrot salad, sesame & ginger dressing, toasted macadamia **ve**

Heritage tomato, red onion & burrata salad, purple basil, toasted pine nuts & pickled wild garlic flowers **v**

Crispy Ratte potatoes with garlic & parsley butter, dried olives, crispy capers & fresh chives **v**

Corn on the cob, Old Bay seasoned butter, dried pecorino cheese **v**

Mixed leaf salad, shaved fennel, herbs & croutons **ve**

Sweet

Tiramisu **v**

Chocolate mousse, salted caramel sauce, peanut praline **v**

Summer fruit, custard & prosecco jelly trifle **v**

Rice pudding mousse, poached rhubarb, gingerbread crumb **v**

Pantry delights



Pier Pantry

Think of it as your personal snack station. The Pier Pantry is stocked with drinks, snacks and nibbles to keep energy levels high and spirits even higher.

It is solely yours for the entire duration of your event, so you and your guest are free to graze away. For a full list of the current contents please reach out to a member of the team.



Working lunch

Sandwiches

Coronation chicken, tea-soaked golden raisins, smoked almond & coriander cress

Truffled egg & artichoke mayo, baby watercress **v**

Avocado, lettuce & fragrant herb salad, seeded dukkah **ve**

Prosciutto, fig, beetroot, truffled mascarpone cheese, rocket

Crab satay, yuzu pickled cucumber, sesame mayo, Asian slaw

Crayfish tails, lemon aioli, chive & nori oil, shaved baby gem

Served with mixed vegetable crisps

Flavours of the season

Sides

Minted new potatoes, grilled courgette & samphire salad **ve**

Earl Grey tabbouleh – steeped golden raisins, dried apricots, dill, coriander, mint, smoked almonds, dried mulberries, spring onions **ve**

Raw kale & heritage carrot salad, sesame & ginger dressing, toasted macadamia **ve**

Heritage tomato, red onion & burrata salad, purple basil, toasted pine nuts & pickled wild garlic flowers **v**

Caesar dressed baby gem wedges, grated egg, shaved parmesan **v**

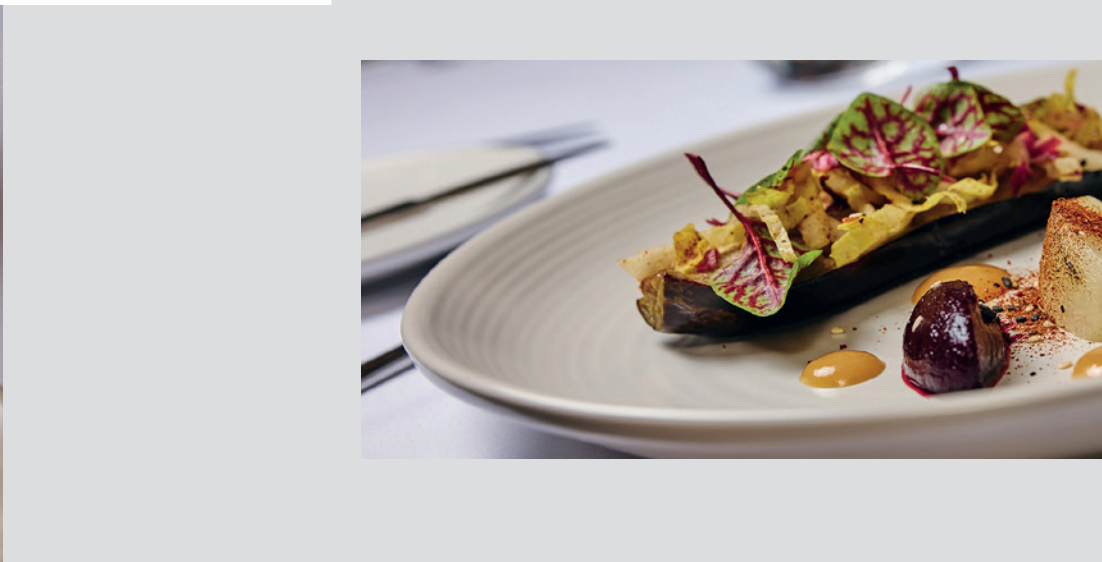
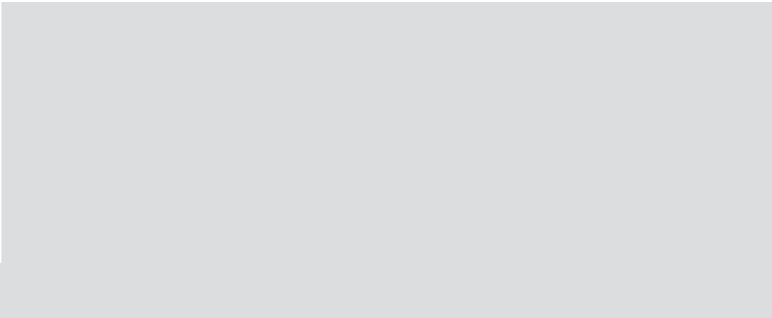
Mixed leaf salad, shaved fennel, herbs & croutons **ve**



Seated and served

A dining experience
to savour. Thoughtfully
curated dishes served
with care for a meal
to remember.





Three course

Starters

Fish

Torched mackerel, ginger pickled rhubarb, leche de tigre, orange, togarashi, toasted hazelnuts, hazelnut oil & coriander cress

Cod brandade, golden beetroot, toasted buckwheat, chilled ajo blanco, chive oil, borage flowers

Meat

Chicken liver parfait, golden raisins, chicory, herb salad, shaved fennel, sourdough croutons

Veggie & vegan

Roasted courgette, pesto, pickled yellow courgette, toasted pine nuts, herb salad 

Looking for something extra special?

Treat your guests to a bespoke three-course dining experience. Work with our chef to select the perfect dishes from our curated menu, creating a meal that's perfectly tailored to your event.





Mains

Fish

Salmon, warm salad of seasonal greens, Jersey royal potatoes, torched corn, sweetcorn butter sauce, keta caviar

Grilled cod loin, Scottish girolles, peas, broad beans & asparagus, potato gnocchi with a smoked fish sauce

Meat

Rosemary roasted chicken breast, artichoke barigoule, king oyster mushroom, sweet potato puree, cep crumb, chicken fat sauce

Beef sirloin, golden beets, smoked marrow mash, beef jus

Veggie & vegan

Miso glazed aubergine, compressed nashi pear, chicory leaf salad, fig & beetroot puree, togarashi **ve**

Roasted cauliflower steak, fried polenta, "Caesar" gem, pickled shallots, yeasted cauliflower puree, smoked almonds, chive oil **ve**

Desserts

Chocolate mousse, miso caramel, frozen sable pastry & blood orange sorbet **v**

Coconut panna cotta, mango puree, roasted pineapple, toasted coconut crisp, candied chilli & passionfruit sorbet **ve**

Making a splash

At Fulham Pier we believe in making every moment count, for the guests we serve and for our team members.

Fulham Pier food philosophy

Whether creating dishes for corporate events, personal celebrations or once-in-a-lifetime occasions, our love of honest, well sourced and expertly crafted food and drink and the exceptional moments and lasting memories it creates, is at the heart of what we do. Underpinning this passion is our food philosophy which allows us as chefs, cooks and food service heroes to think about the food we source, create, present and the impact this has on our business, customers, communities and the environment. From recruiting rising stars to embracing technology to tackle food waste, Fulham Pier are leading the way in delivering great tasting food that takes pride of place and exceptional service with confidence.

About the team

Behind every dish is a team of highly accomplished chefs, each bringing a wealth of experience from some of the world's most renowned kitchens. With backgrounds spanning prestigious five-star hotels, Michelin-recognised restaurants, and international culinary stages, they have honed their craft in London, Canada, and beyond. Their expertise ensures every plate is thoughtfully curated, beautifully presented, and, above all, delicious.

Food for all

If you have an allergy or intolerance please speak to a member of our team before you choose any food or drink.

Our meals are made in a kitchen where allergens are present, so let us know and we'll help you to make a choice. Even if you have visited us before, please check again as our recipes and ingredients may have changed.

Please note, the written allergen information that we provide, details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice.



Where exceptional events begin...

Ready to create a dining experience
your guests will remember? Contact
us today and let's craft a menu that's
perfectly tailored to your event.

Spacestohire@fulhampier.com

