

Autumn Winter Menu





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Food provenance

Local Larder

We make sure you get to enjoy menus created from your local larders in London. We love to support local businesses and are always seeking out new local food heroes to work with.

Sourced With Purpose

As a business we don't procure, we partner up. We ethically source, focus on producers and growers who care about their impact on the planet and are proud of the diverse nature of our supply partners.





Award Winning Team

At LSEG we have a team of chefs that are passionate about delicious, seasonal food and delivering experiences that will be hard to forget.

Head chef Jess is at the cutting edge of the culinary adventure and won the Craft Guild of Chefs Award Rising Star. She was recognized for being a force within the industry and is focused on not only the development of dishes but also her team. Together with Greg our Executive Chef they nurture and develop the chefs to consistently push the boundaries of corporate hospitality.



Beverage

Fairtrade tea, coffee and biscuits (146kcal)	£5.25
<i>Half day</i> Fairtrade tea, coffee and biscuits (refreshed every two hours) (2kcal)	£8.00
<i>All day</i> Fairtrade tea, coffee and biscuits (refreshed every two hours) (2kcal)	£12.00
Soft drinks (330ml)	£2.35
Coke (139kcal) Diet Coke (2kcal) Coke Zero (1Kcal) Fanta (10kcal) Sprite (46kcal)	
Premium aloe water (10kcal)	£3.50
Vivreau purified water still and sparkling (1 litre)	£4.05
Vivreau purified water still and sparkling (500ml)	£2.75
Sparkling elderflower presse	£4.50
Freshly squeezed orange (1 litre) (47kcal)	£11.95
Forest fruits smoothie (1 litre) (36kcal)	£11.95
Tropical Smoothie (1 litre) (70kcal)	£11.95
Virgin strawberry cocktail (1 litre) (29kcal)	£11.95

Breakfast

(Minimum 10 people)

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

Breakfast buns £14.50 *2 buns per person, choose 2 options*

Cumberland sausage, brioche bun, Rubies in the Rubble ketchup (253kcal)

Maple cured streaky bacon, brioche bun, homemade brown sauce (342kcal)

Clarence Court eggs, smoked Applewood cheese, chipotle relish (299kcal)

Portobello mushroom, hash brown, avocado & sesame in wheat free plant-based bun (286kcal)

Healthy lifestyle breakfast £15.00 *A selection of all the below*

Chia bircher with poached pear and toasted almonds (102kcal)

Crushed avocado on sourdough, boiled egg, savoury granola and Growing Underground cress (121kcal)

Cranberry, fig and banana muffin (154kcal)

Freshly cut seasonal fruit (54kcal)

Freshly baked £10.50 **3 mini pastries per person** (plant based and gluten free options available)

Selection of mini pastries and croissants (190kcal)

A la carte breakfast £21.00 **(Maximum 20 people)**

Eggs benedict with Clarence Court eggs, maple cured bacon & hollandaise (378kcal)

Forman's smoked salmon, scrambled eggs on sourdough toast, Hampshire watercress (338kcal)

Crushed avocado, toasted rye bread, chilli roasted seeds (184kcal)

Full English breakfast (784kcal) (plant based option available)

Breakfast additions *Priced per item per person*

Seasonal fruit platter (54kcal) £6.75

Morning bircher pot (128kcal) £5.50

Yoghurt, fruit and granola (229kcal) £5.50

Freshly baked mini pastries (143kcal) £7.75

Hash brown bites (256kcal) £5.50



Lunch

(Minimum 10 people)

Sandwich lunches served as 5 pieces per person with hand cooked crisps, seasonal fruits or handmade mini cakes.

Premium sandwich lunch £19.80 (example menu)

Tuna with lemon mayonnaise and cucumber on bloomer (231kcal per round)

Sweet potato Gobi wrap with slaw and mango chutney (285kcal per round)

Harissa chicken, houmous, spinach and slaw wrap (260kcal per round)

New Yorker sandwich on malted bloomer (285kcal per round)

Vegan falafel and houmous wrap (223kcal per round)

Sandwich Lunch Add-ons £4.75 *Priced per item per person*

LSEG sausage rolls (209kcal)

Beetroot, goats cheese & chervil arancini (143kcal)

Forman's smoked salmon, crème fraiche and chive quiche (188kcal)

Seasonal crudites with lemon and white bean hummus (157kcal)

Falafel and tahini dip (128kcal)

Artisan cheese board (449kcal) £10.75





Lunch

(Minimum 10 people)

Choose your greens and grains base and add any salad topper. Groups over 10 can choose a selection of salads and toppers for a buffet style service

Greens and Grains – light and seasonal salad selection (example menu)

£14.50

Fregola, charred cauliflower, pickled red onion, apricot harissa, cashews & coriander (339kcal)

Toasted pearl barley, roasted butternut squash, kale, grilled shallot, sage & pepita pesto (304kcal)

Sour cherry celeriac carpaccio, chicory, Rosary goat's cheese, rosemary roasted walnuts (212kcal)

Maple roasted swede, Watercress, clementine, cobb nut, cranberries (238 kcal)

Miso & Jerusalem artichoke hummus, smoked aubergine, pine nuts, shizo oil, red vein sorrel (215 kcal)

Honey roasted Heritage beetroot, merlot pickled blackberry, thyme, chestnut & rocket (234 kcal)

Salad Toppers – choose one protein item to accompany your salad (example menu)

Lemon & tarragon grilled chicken (248 kcal)

Forman's smoked mackerel (140 kcal)

Sweet potato Falafel (85 kcal)

Chilli miso tofu (117 kcal)

Waste Knot wonky vegetable frittata (267 kcal)

Miso roasted salmon (164 kcal)

Mix and Match

£26.50

Enhance your working lunch with a mix of the Premium sandwich lunch option plus 2 items from the Sandwich add-on menu or 2 salads from the Greens and Grains menu.

Mix and Match (Incl. topper)

£30.00

Elevenses or Afternoon Tea

(Minimum 8 people)

Tea and Cakes

A selection of handmade cakes accompanied by freshly brewed Fairtrade coffee and a selection of classical and herbal teas.

Choose any two from the below selection:

Courgette, lemon & pistachio cake (191 kcal)

Carrot, spelt & cinnamon cake (199 kcal)

Raspberry Bakewell (227 kcal)

Lemon & poppy seed cake (173 kcal)

Chocolate & beetroot cake (204 kcal)

Banana bread (129 kcal)

Pecan & banana cake (162 kcal)

Flourless chocolate brownie (246 kcal)

Freshly baked scones with jam & cream

Cornish Cream Tea (2 pieces per person)

A selection of freshly baked scones accompanied by freshly brewed Fairtrade coffee and selection of classical and herbal teas. (556kcal) Cornish clotted cream (258kcal) and strawberry jam (39 kcal)

£10.75

£9.50





Relaxed Group Dining

(Buffet Style) Minimum 12 People

£47.50 per person

Menu will be selected according to the offer of the day

Monday

Butter chicken curry (411kcal)

Sweet potato & chickpea curry (246kcal) (ve)

Pilau rice (89kcal)

Poppadum, raita and mango chutney (45kcal)

Mango lassi, pistachio (98kcal)

Tuesday

Lamb kofta, roasted Romano pepper, mint yogurt (387kcal)

Kale falafel, muhammara and za'atar (124kcal) (ve)

Bulgar Pilavi (235kcal)

Fattoush salad (279kcal)

Lemon and pistachio cake (234kcal)

Wednesday

Heritage bread beef lasagne, Grana Padano (478kcal)

La Tua pumpkin & goats cheese ravioli, sage butter sauce, roasted roots, herb oil and pecorino cheese 279kcal) (vegan option available)

Roasted garlic & parmesan polenta (204kcal)

Rocket and semi dried tomato, olive oil, pine nuts and garlic (114kcal)

Espresso & mascarpone tiramisu pot (236kcal)

Thursday

Roasted chicken, heritage carrots, white wine jus (246kcal)

Portobello mushroom, Tunworth Hampshire cheese, sourdough crumb, black truffle (389kcal) (vegan option available)

Thyme roasted potatoes (143kcal)

Bitter leaf salad (102kcal)

Black forest gateau with morello cherry (211kcal)

Friday

Boneless Korean fried chicken, Gochujang glaze, kimchi (405kcal)

Crispy tofu, shitake, broccoli, sesame & ponzu sauce (179kcal) (ve)

Jasmine rice (89kcal)

Wasabi seasoned slaw (54kcal)

Lychee and stem ginger trifle (246kcal)

Canapes

(Minimum 20 people)

6 Piece per person - £21.25
8 Piece per person - £27.25
Additional items per person - £3.75

Meat

Ham hock terrine, cornichon, shallot, Pommery mustard (58kcal)

Venison & cep croquette, salsify, fried thyme (126kcal)

Barbary duck rilette, tamarind & damson jam, brioche (219kcal)

Confit chicken wing, black garlic emulsion, micro tarragon (112kcal)

Fish

Smoked cod roe, keta, tapioca crisp, lemon & dill preserve (158kcal)

BBQ langoustine, bisque emulsion, pickled celery (66kcal)

Beetroot gravadlax, apple, wasabi cracker, dill (95kcal)

Cornish crab beignets, malt vinegar, smoked salt (181 kcal)

Vegetarian

Leek & potato croquette, whipped Godminster (131kcal)

Crown Prince squash and Brighton Blue custard tart (85kcal)

Jerusalem artichoke custard, crisp, miso, truffle (66 kcal)

All things celeriac, salt baked, crisp, puree & fudge (44kcal)

Vegan

Crispy Gordal olives, plant based Nduja (90kcal)

Beetroot, roasted almond, quinoa crisp (90kcal)

Whipped plant-based feta, cucumber, spiced seed granola (53kcal)

Truffled potato croquette, mushroom ketchup, porcini powder (91kcal)

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Dessert

Black forest, morello cherry shot (136 kcal)

Fig leaf cheesecake, caramelized fig, honeycomb (144 kcal)

A selection of artisan chocolate truffles (98 kcal)

Assorted macarons (148 kcal)



Hot and cold Bites

(Minimum 20 people)

4-Piece per person - £22.50

6-Piece per person - £33.75

Meat

LSEG slider – buttermilk fried chicken, hash brown, cheese and chipotle mayo (388kcal)

Cumbrian beef fillet, Yorkshire pudding, red onion compote, horseradish (110kcal)

Venison & cranberry sausage roll, pistachio, stone fruit chutney (160kcal)

Tandoori chicken skewers, raita, micro coriander (117kcal)

Hoi sin duck pancakes, cucumber, spring onion (181kcal)

Fish

Lobster & crayfish roll – bridge bun, lemon and chive mayo, pea shoots (247kcal)

Crispy coconut prawn skewer, sweet chilli & lime dip (106kcal)

Fried cod bites, warm tartar sauce (119kcal)

Red miso salmon skewers, toasted sesame (161kcal)

Calamari, confit garlic aioli, lemon (233kcal)

Vegetarian

Quorn slider, Applewood cheese, lettuce, tomato, sriracha mayo (236kcal)

Beetroot, goats' cheese & chervil arancini (110kcal)

Truffled mac and cheese bites, parmesan (174kcal)

Crispy Baron Bigod, rosemary honey, walnut (313kcal)

Chestnut & parsnip brulée, cultured butter shortbread (219kcal)

Vegan

Sweet potato falafel, tahini and roasted pepper dip (96kcal)

Plant-based kofta, coconut yoghurt, micro mint (123kcal)

Swede & onion bhaji, mango chutney, nigella seed (167kcal)

Plant-based cheese & pumpkin tartlet, crispy sage (56 kcal)

Spicy vegetable gyoza, ponzu, sesame (98kcal)



Grazing

(Minimum 20 people)

Casual Grazing Menu

£7.50

Selection of two

LSEG sausage rolls (209kcal)

Grilled flat breads with baba ganoush (176kcal)

Seasonal crudites & white bean hummus (157kcal)

Belazu marinated olives (66kcal)

Belazu harissa roasted nuts (182kcal)

Sharing Boards

Each board offers a selection of items suitable for a light snack
(minimum order of 5 per board)

Charcuterie

£11.95

British and Continental charcuterie platter, picos, olives & pickles (236 kcal)

Artisanal Cheese

£15.75

A selection of British and continental cheese with homemade chutney, grapes and a selection of biscuits (435kcal)

Mezze

£13.25

Chickpea and kale falafel, baba ganoush, hummus, tzatziki, mixed olives, flatbreads and wrapped vine leaves (531kcal)

Centrepiece Sharing Boards

£24.50

(minimum order 30)

Add that WOW factor to any event with a central grazing platter with a selection of artisan cheeses and British and Continental charcuterie



Fine Dining

2 courses £54.00 per guest

3 courses £62.50 per guest

4 courses £69.50 per guest

Our menu includes Fairtrade coffee, classic and herbal teas, freshly baked bloomer, English butter and a selection of dipping oils.

Please note that for dinners fewer than 10 people a surcharge fee will be applied. Additional costs for napkins and tablecloths will be incurred.

. Sample menu

Starters

Treatly Farm air dried ham – Fig – Hazelnut – Sussex Charmer (340kcal)

Nori cured salmon – Pickled cucumber – Caviar – Wasabi citrus dressing (267kcal)

Crispy Clarence court egg – Winter truffle – Comte – Watercress (134kcal)

Jerusalem artichoke velouté – Savoury granola – Verdamanda (ve) (197kcal)

Main Courses

Cumbrian beef fillet – Pressed potato – Shallot puree – Variegated kale (598kcal)

Stone Bass – Basil mash – Seared scallop – Bisque sauce (436kcal)

Delica pumpkin risotto – Gorgonzola – Chive oil (623kcal)

Wild mushroom pativier – Charred cabbage – Black garlic (ve) (278kcal)

Desserts

Pear and almond bakewell – Vanilla ice-cream – Almond crumb (589kcal)

Warm plum crumble - pumpkin seed crumb – brandy crème (637kcal)

Manjari chocolate cremeux – Passion and vanilla gel – Pecan praline (456kcal)

Cardamon Crème Brulee – Glazed fig – Honey Tuiles (277kcal)



Information

Dietary Requirements

All guests that have allergies or intolerances, must be stated 72hrs prior to the event to allow us to be able to accommodate.

We use numerous ingredients in our kitchen to produce fresh and seasonal products.

Our product range is produced using shared equipment in a busy environment where we regularly change our menus and recipes. As such, some products may not be suitable for those with severe allergies.

If you have any questions or queries your Event Manager will be on hand to assist.

Please note the following

Our Food Safety Policy guidelines suggest that food should be consumed within two hours of delivery.

Event requests may be subject to labour charge and equipment hire charge.

All prices quoted are not inclusive of VAT

Contact

Should you require any assistance, please contact your Event Manager