

Spring Summer 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
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

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 guest, choose 2 options

- Cumberland chicken sausage, brioche bun, Rubies in the Rubble ketchup (253kcal)
- Maple streaky bacon, brioche bun, homemade brown sauce (342kcal)
- Clarence Court eggs & smoked applewood cheese, chipotle relish in brioche bun (299kcal)
- Portobello mushroom, hash brown, avocado & sesame in wheat free plant based bun (286kcal)

Healthy lifestyle breakfast £15.00
Chef's selection from the below

- Chia bircher with Alphonso mango and passionfruit (102kcal)
- Crushed avocado on sourdough, boiled egg, savoury granola and Growing Underground cress (121kcal)
- Oat, raspberry, banana and white chocolate muffin (154kcal)
- Freshly cut seasonal fruit (54kcal)

Freshly baked pastries £10.50
3 mini pastries per guest

- Selection of mini pastries and croissants (190kcal)
- Plant based and gluten free options available on request

A la carte breakfast £21.00
Maximum 20 guests

- 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 guest

- 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



Elevenes and Afternoon Tea

Tea and Cakes

A selection of handmade cakes accompanied by freshly brewed Fairtrade coffee and a selection of classical and herbal teas. Minimum 8 guests.

Choose 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 (556kcal)

Cornish clotted cream (258kcal) and strawberry jam (39 kcal)

£10.75

£9.50



Lunch

Sandwich lunches served as 1.5 rounds per person with hand cooked crisps, seasonal fruits or handmade mini cakes. Minimum 10 guests.

Premium sandwich lunch £19.75
Sample 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 guest

LSEG sausage rolls (209kcal)

Pea, feta and basil 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

**Choose a Greens and Grains base and add any Salad Toppers served buffet style.
Minimum 10 guests.**

**Greens and Grains – light and
seasonal salad selection**
Sample menu

£14.50

Giant couscous, wild garlic pesto, grilled asparagus, vegan feta and broad beans with lemon dressing (290kcal)

Cracked wheat, grilled aubergine, piquillo peppers, parsley, pomegranate and labneh (304kcal)

Roasted courgettes, sorrel yoghurt, pickled radish and chilli seed granola (212 kcal)

Kearalan cauliflower, chickpeas, golden raisins and spinach (238 kcal)

Miso roasted broccoli, oyster mushrooms, miso dressing and tarragon (215 kcal)

Heritage tomatoes, pickled red onions, basil, pine nuts and mozzarella (234 kcal)

**Salad Toppers – choose one
protein item to accompany your
salad**
Sample menu

Lovage pesto grilled chicken (248 kcal)

Forman's smoked mackerel (140 kcal)

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.



Relaxed Group Dining

£47.50 per guest served buffet style. Menu will be selected depending on the day of the event. Minimum 12 guests.

Monday

Butter chicken curry (411kcal)

Sweet potato & chick pea curry (246kcal)

Pilau rice (89kcal)

Poppadum, raita and mango chutney (45kcal)

Mango lassi, pistachio (98kcal)

Tuesday

Charred chicken shawarma, roasted Romano pepper (387kcal)

Kale falafel, muhammara and za'tar (124kcal)

Bulgar Pilavi (235kcal)

Fattoush salad (279kcal)

Lemon and pistachio cake (234kcal)

Wednesday

Heritage bread beef lasagne, Grana Padano (478kcal)

La Tua pea and shallot ravioli , wild garlic cream, asparagus, herb oil and pecorino cheese 279kcal)

Roasted garlic & mascarpone polenta (204kcal)

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

Coconut panna cotta, mango & lime compote (236kcal)

Thursday

Corn fed chicken, wild garlic, pea and asparagus fricassee (246kcal)

Roasted Aubergine, lovage pesto, sorrel, feta and toasted seeds (389kcal) (vegan option available)

Grilled heritage carrots (143kcal)

Baby leaf salad (102kcal)

Summer berry pavlova (211kcal)

Friday

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

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

Jasmine rice (89kcal)

Pickled ginger slaw (54kcal)

Passion fruit and mango mochi (246kcal)

Canapes

6 Piece per guest - £21.25

8 Piece per guest - £27.25

Additional items per guest - £3.75

Minimum 20 guests

Meat

Ham hock and pea terrine, capers, shallot, brioche (147kcal)

Iberico ham croquettas, saffron aioli (187kcal)

Cumbrian beef bob bon, wasabi emulsion (179kcal)

Smoked chicken, alphonso mango, macadamia tartlet (108kcal)

Fish

Confit Jersey royal, oscietra caviar (142kcal)

Tuna tartare, nori and wasabi mayo, shiso leaf (47kcal)

Forman's hot smoked salmon and chive tartlet (179kcal)

Lemon & dill crabcakes, Sauce Gribiche (168 kcal)

Vegetarian

Wild garlic and cave aged feta En Croute (167kcal)

Broad bean, basil and parmesan arancini (104kcal)

Asparagus and whipped goats cheese tartlet (107kcal)

Curried leeks and quail's egg vol au vent, curry mayo, coriander (84 kcal)

Vegan

Crispy Gordal olives, plant based Nduja (167kcal)

Pea and feta tartlet, pickled shallot, mint (46kcal)

Spiced cauliflower fritters, lime & jalapeno dip (122kcal)

Kohlrabi, cream cheese, fine herbs, lemon and pistachio (56kcal)

Dessert

Dark chocolate cremeux, passion fruit (136 kcal)

Vanilla cheesecake, caramelized white chocolate, raspberry gel (144 kcal)

A selection of artisan chocolate truffles (98 kcal)

Assorted macarons (148 kcal)





Hot and cold Bites

4 Piece per guest - £22.50

6 Piece per guest - £33.75

Minimum 20 guests

Meat

LSEG slider – buttermilk fried chicken, hash brown, cheese and chipotle mayo (357kcal)

Shitake and beef korokke, Korean BBQ sauce (212kcal)

Apricot and thyme sausage roll, stone fruit chutney (201kcal)

Bieber salcsi chicken skewers, wild garlic yoghurt dip (233kcal)

Honey and grain mustard glazed Cumberland sausages (235kcal)

Fish

Lobster & crayfish roll – bridge bun, lemon and chive mayo, pea shoots (234kcal)

Tempura sesame prawns, sweet chilli (176kcal)

Crispy cod bites, warm tartar sauce (223kcal)

Whipped smoked cod roe, crudites (169kcal)

Salt and pepper squid, soy, honey and lime (212kcal)

Vegetarian

Quorn slider, Applewood cheese, lettuce, tomato, sriracha mayo (289kcal)

Broad bean, basil and parmesan arancini (104kcal)

Truffled mac and cheese bites, parmesan (110kcal)

Fried mozzarella sticks, homemade tomato chutney (289kcal)

Goats cheese, pesto rosso and heritage tomato tartlet (219kcal)

Vegan

Chickpea and kale falafel, tahini and preserved lemon dip (96kcal)

Shitake gyoza, soy and honey dip (123kcal)

Southern fried strips, jalapeno and coriander dip (167kcal)

Babaganoush, piquillo pepper, za'tar tartlet (56 kcal)

Heritage tomato, lovage pesto and pine nut crostini (98kcal)

Grazing

Casual Grazing Menu

Chef's selection from the below
Minimum 20 guests

£7.50

LSEG sausage rolls (209kcal)

Grilled flat breads with babaganoush (176kcal)

Seasonal crudites & white bean hummus (157kcal)

Belazu marinated olives (66kcal)

Belazu harissa roasted nuts (182kcal)

Sharing Boards

Minimum 5 guests

Charcuterie £11.95
British 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, babaganoush, hummus, tzatziki, mixed olives, flatbreads and wrapped vine leaves (531kcal). Minimum 20 guests.



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.

Additional costs for napkins and tablecloths will be incurred. Minimum 10 guests.

Sample menu

Starters

Cumbrian veal sweetbread– Sourdough crumb – Wild garlic – Madeira *(340kcal)*

Langoustine a la nage – Sorrel – Samphire – Sea rosemary *(267kcal)*

Clarence court egg– Asparagus – Comte – Chervil *(134kcal)*

Chilled spinach velouté – Plant based feta – Savoury granola – Verdemanda *(197kcal)*

Main Courses

Herdwick lamb – Herb crumb – Courgette flower– Basil *(598kcal)*

Turbot – Grilled Jersey royal –Anchovies – Fine beans *(436kcal)*

Summer vegetable terrine – Aligot – Godminster – Grown underground herb salad *(623kcal)*

Pea gnocchi – Veloute – Charred shallot – Flatbread croute *(278kcal)*

Desserts

Gariguette tartlet – Crème pâtissier – Plant based vanilla ice cream *(589kcal)*

Peach cheesecake - Almond crumb – Almond ice cream *(637kcal)*

Manjari chocolate mousse – Apricot – Praline *(456kcal)*

Crème brulee– Raspberry– Vanilla – Mascarpone *(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 one of our Allergy Champions will be on hand to help your guests make an informed decision.

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.

Cancellations within 72 hours of the event date will be charged at full rate.

Any catering to be served prior to 07:00 will incur an additional charge.

All prices quoted are exclusive of VAT

Contact

Should you require any assistance, please contact

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