

LUMIERE LONDON

SEATED MENU

TO BE ORDERED WITHIN A MINIMUM OF 7 WORKING DAYS IN ADVANCE OF THE EVENT

A SERVICE CHARGE OF 10% WILL BE ADDED ON YOUR FINAL CATERING INVOICE

ALL PRICES ARE SUBJECT TO VAT



THREE COURSE SEATED MENU

STAFF, EQUIPMENT AND SERVICE INCLUDED **(BASED ON 3 HOUR SERVICE)**

STARTER

MAIN COURSE

DESSERT

TEA AND COFFEE

FOR 25-50 PEOPLE FROM £104.26 + VAT PER PERSON
FOR 51 – 100 PEOPLE FROM £92.69+ VAT PER PERSON
FOR 100+PEOPLE FROM £81.38 + VAT PER PERSON

DELIVERY AND COLLECTION @ £170

ADD ON 3 HOUR DRINKS PACKAGE

BASED ON HOUSE WINES , BEERS AND SOFT DRINKS £24.00 PER PERSON

ADD ON PROSECCO RECEPTION AT £3.25 PER PERSON

ADD ON CHAMPAGNE RECEPTION AT £9.75 PER PERSON

ADD ON PRE DINNER CANAPE RECEPTION (3 PER PERSON) £10.75 PER PERSON

*DRINKS ON CONSUMPTION AVAILABLE, WITH A VARIETY OF WINE OPTIONS

*BESPOKE UPGRADES AVAILABLE UPON REQUEST

*DIETARIES WILL BE PROVIDED. SUPPLEMENTS MAY BE CHARGED

SPRING AND SUMMER

STARTERS

PLEASE CHOOSE ONE OPTION

MEAT – POULTRY – FISH

BRESAOLA WITH PICKLED WILD
MUSHROOM, LEMON VINAIGRETTE,
SHALLOT YOGHURT AND FOCACCIA
CRISPS

CONFIT CHICKEN LEG CAKE,
CAULIFLOWER PUREE, PICKLED
CARROTS AND CUCUMBER AND
LEMON OIL

SCOTTISH SALMON CARPACCIO
WITH SALTED CUCUMBER, CHILLI,
LIME AND CORIANDER, SESAME
DRESSING AND MICRO HERBS

VEGETARIAN – VEGAN

ROASTED BUTTERNUT SQUASH, SALTED
RICOTTA, ELDERFLOWER DRESSING,
MICRO HERBS AND TOASTED SEEDS

KENT BEETROOT, GREEN APPLE AND
AVOCADO TARTARE WITH MUSTARD
CREAM, APPLE VINAIGRETTE, FLOWERS
AND HERBS

TOMATO AND STRAWBERRY GAZPACHO,
STRAWBERRY SALSA, SAVOURY
GRANOLA AND SOUR DOUGH CRISP
(VG)

MAIN COURSES

PLEASE CHOOSE ONE OPTION

MEAT – POULTRY – FISH

PAN FRIED PORK TENDERLOIN, SOUR
CHERRY SAUCE,
DAUPHINOISE POTATO, SAVOY
CABBAGE PUREE, BABY WATERCRESS

CHICKEN AND THYME BALLOTINE
WITH RED WINE SAUCE
FENNEL, POTATO CROQUETTE,
SWEETCORN CREAM

TANDOORI SPICED COD WITH BLACK
RICE RISOTTO, PARMESAN FOAM
KALE CRISPS, MICRO HERBS AND PEA
SHOOTS

PAN FRIED CORNISH SEA BASS WITH
COURGETTE SPAGHETTI, PISTACHIO
CRUMBS AND GREEN OLIVE OIL,
LEMON SCENTED NEW POTATOES

VEGETARIAN – VEGAN

BROAD BEAN AND GREEN PEA FALAFEL
WITH PICKLED RED CABBAGE, CUMIN
ROASTED KENT CARROT, BLACK GARLIC
AND PLANT-BASED YOGURT (VG)

ROASTED PAPRIKA KENT CAULIFLOWER,
WARM SPICED CHICKPEA AND
BEETROOT, TAHINI AND CRUMBLED
VEGAN FETA (VG)

DESSERTS

PLEASE CHOOSE ONE OPTION

SET MASCARPONE MOUSSE, PINK
GRAPEFRUIT JELLY AND GEL
HONEYCOMB

CHOCOLATE MARQUISE, MERINGUE
SHARDS AND
SALTED CARAMEL SAUCE

BUTTERMILK AND ROSEMARY PANNA
COTTA, RASPBERRY AND ROSE ICED
TEA AND SUMMER BERRIES

LEMON DRIZZLE CAKE WITH RICOTTA
CREAM, LEMON SCENTED
STRAWBERRIES

CARROT CAKE WITH PASSIONFRUIT
MACERATED CARROT RIBBONS,
WHIPPED CREAM CHEESE AND
PASSIONFRUIT

ROASTED PINEAPPLE WITH COCONUT
CRUST, PINEAPPLE GEL
COCONUT AND CARDAMOM YOGHURT
(VG)

AUTUMN AND WINTER

STARTERS

PLEASE CHOOSE ONE OPTION

MEAT – POULTRY

SERVED COLD

YORKSHIRE DALE ROASTED PIGEON
WITH GRILLED FENNEL, SWEETCORN
PUREE AND MICRO CRESS SALAD

BRITISH ARTISAN CHARCUTERIE
MEAT BOARD WITH HOME PICKLED
GHERKINS, PICKLED CAULIFLOWER
AND SOURDOUGH CRISPS

SERVED HOT

PUMPKIN RISOTTO WITH SHREDDED
CORN FEED CHICKEN, CRISPY
CHICKEN SKIN, PUMPKIN SEEDS AND
ARTICHOKE FOAM

WHITE BEAN SOUP WITH CHORIZO,
CRISPY KALE AND SAFFRON FOAM

FISH – SEAFOOD

SERVED HOT

ROAST CORNISH STONE BASS WITH
BROWN SHRIMP BUTTER, CHARD
BABY ONIONS AND BEETROOT SALSA

ASSIETTE OF SCOTTISH LOBSTER:
LOBSTER RAVIOLI WITH
LANGOUSTINE FOAM, POACHED
LOBSTER MOUSSE WITH RED LOBSTER
BISQUE, PAN FRIED LOBSTER WITH
ARTICHOKE PUREE
SUPPLEMENT OF £3.25 PER PERSON

VEGETARIAN – VEGAN

SERVED HOT

EARL GREY TEA SMOKED HERITAGE
SQUASH, SALTED WESTCOMBE
RICOTTA, HERB BABY LEAVES AND
ELDERBERRY VINAIGRETTE, TOASTED
SEEDS

GRILLED COMIC PEAR, BROKEN
WALNUT AND GORGONZOLA TART
WITH WINTER GARDEN LEAVES AND
FRESH PEAR JUS

MAIN COURSES

PLEASE CHOOSE ONE OPTION

MEAT – POULTRY

NORFOLK FREE RANGE GUINEA FOWL
COOKED TWO WAYS: PAN ROASTED
BREAST WITH WILD MUSHROOMS AND
BRAISED LEG WITH SAGE. RED WINE JUS
, ROASTED GARLIC BARLEY RISOTTO
SAUTÉED SPINACH AND MAPLE ROASTED
BABY CARROTS

ROAST BARBARY DUCK BREAST WITH
WHITE ONION PUREE, PORT AND CITRUS
JUS, BABY POTATO CAKE, BRAISED RED
CABBAGE WITH STAR ANISE
£3.65 SUPPLEMENT PER PERSON

COTSWOLD HERB CRUSTED FILLET WITH
CONFIT OF LAMB BREAST, ROSEMARY
RED WINE JUS
FONDANT HERITAGE POTATO, ROAST
BABY BEETROOTS AND CARROTS
£6.55 SUPPLEMENT PER PERSON

HORSERADISH AND HERB CRUSTED
HEREFORDSHIRE BEEF FILLET
GUINNESS REDUCTION, RAISED BEEF
CHEEK AND LANCASHIRE POTATO HASH,
CELERIAC PUREE, STEAMED WINTER
CABBAGE WITH ROASTED FENNEL SEEDS
£8.52 SUPPLEMENT PER PERSON

FISH – SEAFOOD

PAN SEARED LINE CAUGHT COD
FILLET
HERITAGE TOMATO AND CUMIN
JUS
GRILLED ARTICHOKE, PEAS,
BLACK OLIVES, AND ROASTED
CHERRY TOMATOES

£2.80 SUPPLEMENT PER PERSON

PAN FRIED CORNISH SEA BASS
WITH COURGETTE SPAGHETTI,
PISTACHIO CRUMBS AND GREEN
OLIVE OIL, LEMON SCENTED
POTATOES

£5.66 PER PERSON + VAT

VEGETARIAN – VEGAN

ARANCINI DUMPLINGS WITH
FAVA BEANS, MINT, AND SUN
DRIED TOMATO PESTO, HERITAGE
TOMATO AND CUMIN JUS ,
GRILLED AUBERGINE, RED
PEPPERS, ROASTED CHERRY
TOMATOES

ROASTED KENT CAULIFLOWER
STEAK, WARM SPICED CHICKPEA
AND BEETROOT,
TAHINI, CRUMBLLED VEGAN FETA
TOASTED PUMPKIN SEEDS (VG)
(GF)

SALTED AND ASH BAKED
CELERIAC AND WHEY POACHED
CELERIAC, BROCCOLI AND
YOGURT CURD, STEAMED WINTER
CABBAGE WITH ROASTED FENNEL
SEEDS

£2.80 SUPPLEMENT PER PERSON

DESSERTS

PLEASE CHOOSE ONE OPTION

LAVENDER HONEY ROASTED PLUMS
WITH MASCARPONE PARFAIT AND
GLAZED ALMOND TWILL

BLACK FOREST STACK WITH
POACHED CHERRIES, CHERRY GEL
AND BITTER CHOCOLATE CRUMBLE

WHITE CHOCOLATE AND PASSION
FRUIT LAYERED CAKE WITH PASSION
FRUIT FUDGE

STEM GLACE GINGER AND CLOTTED
CREAM CHEESECAKE WITH TOFFEE
APPLES

CHEESE BOARD: BRITISH ARTISAN
CHEESE BOARD WITH HOMEMADE
SWEET ONION AND FIG CHUTNEY
FRESH GRAPES, NUTS, HAZELNUT AND
RAISIN BREAD AND HANDMADE
BISCUITS

SUPPLEMENT OF £4.23 PER PERSON

EARL GREY TEA PANNA COTTA, WITH
DRIED RASPBERRY AND PISTACHIO
GRANOLA, RASPBERRY FOAM

PRESERVED BLACKCURRANT AND
VANILLA MILLE-FEUILLE WITH SALTED
CAMELIZED HAZELNUT

ASSIETTE OF PEAR: POACHED COMICE
PEAR AND VANILLA JELLY AND
CUSTARD, PACKHAM TRIUMPH PEAR
AND BITTER CHOCOLATE JUNKET WITH
CHOCOLATE CRUMBS, WARM
CONFERENCE PEAR DOUGHNUTS WITH
STAR ANISE (SERVED HOT)



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