

LUMIERE LONDON

Lunch Menu
2024

To be ordered 7 working days in advance of the event
Weekend surcharges may apply

All prices are subject to VAT

A service charge of 10% will be added to the catering invoice

Refreshments

Unlimited tea, coffee, and apple juice
jar of biscuits included

£ 10.90 per person

Unlimited tea, coffee, apple juice,
sparkling water and soft drinks
jar of biscuits included

£ 14.90 per person

Snacks

Petit fours

£6.00 per person

Savoury and Sweet snacks

£4.90 per person

Cupcakes

£7.00 per person

Finger Food

minimum for 8 people

New Milan

Open sandwich selection

Salmon sashimi

Pesto penne pasta salad V

Cherry tomato, bocconcini & basil skewer
with pesto dip V

A selection of home-made vegetarian quiches V

Peas, spinach and ricotta arancini

Lumiere selection of cakes

£24.99 per person

Malta

Selection of baguettes or wraps
(*please specify*)

with gourmet fillings

Goats cheese & sun dried tomato tart V

Citrus & herb marinated salmon brochette

Greek salad V

Lumiere selection of cakes

£19.99 per person

Universal

(Hot* & Cold)

Chorizo, chicken & pepper skewer* GF

Breaded chicken goujons with BBQ dip*

Mini crab cakes with sweet chili dipping sauce*

Spiced onion Bhajis with sweet mango chutney* VG

Beetroot falafels and crudité with hummus dip GF/VG

Coleslaw salad V

Chinese duck pancakes with hoisin dip sauce

Caramelised onion and goat cheese tart V

Selection of homemade cake

£25.50 per person

Hot Buffet

minimum for 12 people

Virginia

Vegan menu

Selection of

Beyond meat plant based burger
with seasoned wedges and slaw
Roasted spiced squash and tahini salad
Spicy sweetcorn fritters
Millionaire cakes

£26.60 per person

Hanoi

Selection of

Breaded katsu chicken with basmati rice
Goan prawn and coconut curry
Steamed carrot and broccoli **GF**
Vietnamese octopus salad
Seasonal fruit platter selection **GF/VG**

£27.30 per person

Sofia

Selection of

Roast chicken supreme with mushroom and creamy tarragon sauce,
served with new potatoes in parsley butter
Chickpea & roast Mediterranean vegetable tagine, served with rice **VG**
Rainbow slaw salad with grilled pineapple, french beans and red wine vinaigrette **VG**
Vegetarian Caesar salad with croutons and Parmesan cheese **V**
Exotic fresh fruit salad **GF/VG**

£32.00 per person

Cold Fork Buffet

minimum for 12 people

Osaka

Selection of

Teriyaki marinated roast duck
and caramelised noodles

Bao bun hoisin jackfruit with korean bbq dip V

Peppadew cream cheese bite V

Cajun prawn salad

Veggie gyozas with soya dip V

Onion bhaji with mint coriander chutney V

Green tea matcha cheesecake, oreo biscuit base V

£32.00 per person

Tripoli

Selection of

Grilled chicken breast, avocado, chopped
coriander, cherry tomato and asparagus with
spicy lime dressing

Lentil, goats' cheese and sun-blushed
tomato salad V

Smoked salmon spinach noodles salad

Middle Eastern wild rice salad with
pomegranate and coriander V

Selection of bread and butter V

Tiramisu dark chocolate V

£31.50 per person

Hot & Cold Buffet

minimum for 12 people

Odessa

Vegan Menu

Selection of

Bbq pulled jackfruits with savoury
rice

Mushroom and courgette
stroganoff

Minty beetroot and vegan feta
brown rice salad

Plant based meat balls skewer,
roasted tomato flavoured

Garden salad

Avocado & Chocolate
mousse cake

£30.00 per person

Caribbean

Selection of

BBQ Jerk spiced whole chicken legs

Grilled red snapper fillets with an
Escovitch fish dressing

Mac and cheese **V**

Caribbean rice and peas

Rainbow slaw, French beans & grilled
pineapple **V**

Fried plantain **GF/VG**

Upside pineapple cake **V**

Tropical Fruit salad **VG**

£35.00 per person

Delhi

Selection of

Spiced za'atar & sumac roast
chicken with red onion & lemon

Sweet potato, lentil & kale dhal **VG**

Authentic vegetarian Punjabi
samosas served with mint raita **V**

Roast halloumi, red pepper and
courgette skewers with spicy salsa **V**

Pilau Rice garnished with
crispy onions **VG**

Avocado, tomato, chilli, parsley &
cucumber salad **VG**

Fruit salad **V**

Mango & coconut panna cotta **V**

£37.50 per person

Hot & Cold Buffet

minimum for 12 people

Florence

Selection of

Beef lasagna

Garden salad **VG**

Lentils and root veg hotpot sliced potatoes **V**

Porcini mushroom arancini with chive sour cream **V**

Three beans and mozza salad **V**

Tropical fruits salad **VG**

Dark chocolate tiramisu

£28.50 per person

Beaubery

Selection of

Rich beef bourguignon served with creamy mash

Fine beans **V**

Creamy spinach and ricotta cannelloni served with garden salad **V**

Salt and pepper sole breaded goujons with tartare sauce

Crispy camembert wedges with onion chutney **V**

Bread and butter **V**

Apple & Caramel Tatin tart & Anglaise creme

£35.00 per person

ALLERGY ADVICE

MOST OF OUR DISHES CONTAIN

GARLIC, SOYA, GLUTEN, COOKING WINE & SESAME OIL

SOME OF OUR DISHES MAY CONTAIN THESE 14 ALLERGENS AS FOLLOWS:

CELERY



CEREALS/GRAIN



CRUSTACEANS



EGGS



FISH



LUPIN FLOUR



MILK



MOLLUSCS



MUSTARD



NUTS



PEANUTS



SESAME SEEDS



SOYA



SULPHUR DIOXIDE



Lumière
London

If you have any allergies to these products please inform us before ordering.

We will do our best to advise you.