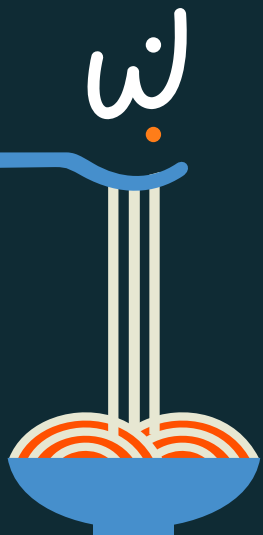


Food @ wallacespace

Whether you need a quick bite to eat with a glass of something cold at the end of the day, or a sumptuous feast in stylish surroundings, rest assured that we cook and prepare seasonal, fresh produce with no processed nonsense.

Our menus joyfully reflect the culture of diversity in London. Plus, creating menus the wallacespace way means we'll always be able to work with your dietary needs or personal taste to create a bespoke experience for your guests.



ask@wallacespace.com
020 7395 1265
www.wallacespace.com



vegetarian - v
vegan - vg
gluten free - gf



Canapés

Sirloin of beef,
potato fondant,
béarnaise sauce to dip (gf)

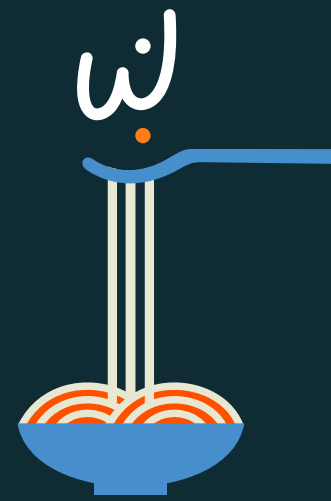
Vol au vent
English asparagus & mushroom (v)

Croque Monsieur
Little cheese & ham toastie

English pea, lemon & mint arancini,
mozzarella di bufala (v)

Tuna crudo,
tonnato mayo,
crostini

Slow roasted cherry vine tomatoes,
Sicilian pesto
& herb farinata (vg & gf)



vegetarian - v
vegan - vg
gluten free - gf

Vegetarian and vegan canapés

Vol au vent

English asparagus & mushroom (vg)

Crushed new potato

Soy ricotta & nduja (vg & gf)

Croque Monsieur

Little cheese & spinach toastie (v)

English pea, lemon & mint arancini

Mozzarella di bufala (v)

Whipped goat's cheese

Croustade, black olive crumble
& herb oil (v)

Slow roasted cherry vine tomatoes

Sicilian pesto
& farinata (vg & gf)

