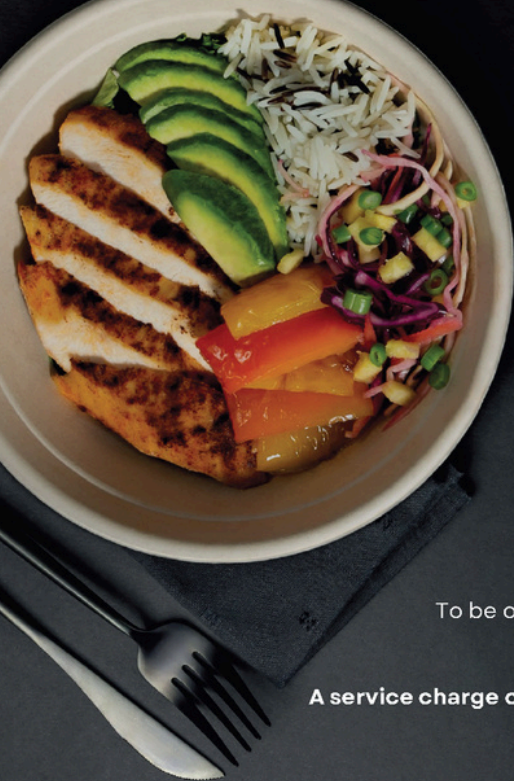




INDIVIDUAL Breakfast & Lunch boxes

To be ordered within a minimum of 7 working
days in advance of the event

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

All prices are subject to VAT



Breakfast

minimum order of 4 per item

Continental Breakfast Box

Mixed croissants & Danish pastries, tropical fruit salad

£9.20

Protein Breakfast Box

Avocado, boiled egg, cherry tomato & spinach (smoked salmon or sweet potato), Greek yoghurt, berries & gluten-free granola

£11.90

Vegan Breakfast Box

Vegan mini open bagel topped avocado & cherry tomato, mini bran sultana muffin, soya yoghurt, berries & granola

£11.90





Lunch Boxes

minimum order of 4 per item

Baguette Lunch Box

Meat or vegetarian filled baguette, mixed salad, apple, cake slice & kettle crisps

£16.00

Wrap Lunch Box

Meat or vegetarian filled wrap, crudites with hummus dip, apple, cake slice & kettle crisps

£16.00

Savoury Lunch Box

Meat or vegetarian filled sandwich, vegetable quiche tart, breaded chicken strip, apple, cake slice & kettle crisps

£17.50



Boxed Salads

minimum order of 4 per item

Roast chicken breast and avocado garden salad **GF**

£11.30

Herb roast chicken breast, avocado, mixed peppers, tomato, cucumber and mixed leaves with balsamic olive oil dressing

Allergens: Sulphur Dioxide

Chicken Caesar salad

£11.30

Herb roast chicken breast, Romain lettuce, Parmesan cheese, croutons with creamy Caesar dressing

Allergens: Gluten, Milk, Eggs, Mustard

Roast salmon fillet and avocado garden salad **GF**

£13.90

Seasoned roast salmon fillet, avocado, mixed peppers, tomato, cucumber and mixed leaves with balsamic olive oil dressing

Allergens: Sulphur Dioxide

Superfood quinoa salad **GF VG**

£9.90

Quinoa salad with broccoli, yellow courgette, chickpea, carrot & crunchy walnuts

Allergens: Nuts, Sulphur Dioxide

Vegetarian Nicoise salad **GF V**

£9.90

New potatoes, green beans, tomatoes, black olives, boiled eggs and lettuce with French dressing

Allergens: Eggs, Mustard, Sulphur Dioxide

Greek salad **GF V**

£9.90

Tomatoes, cucumber, feta cheese, black olives and houmous with toasted pita bread

Allergens: Sulphur Dioxide, Milk

Penne pasta pesto salad **V**

£9.90

Penne pasta with basil & pinenut pesto dressing, cherry tomatoes, black olives and Parmesan

Allergens: Gluten, Milk



Buddha Bowls

minimum order of 4 per item

Mexican chicken & avocado **GF**

£14.30

Herb-roasted chicken breast, avocado, mixed peppers, tomato, and cucumber and mixed leaves with balsamic olive oil dressing

Allergens: Sulphur Dioxide

Superfood King Prawn

£14.90

Herb-roasted chicken breast, Romain lettuce, Parmesan cheese, croutons with creamy Caesar dressing

Allergens: Gluten, Milk, Eggs, Mustard

Rainbow salmon **GF**

£15.00

Honey mustard grilled salmon, Rainbow slaw salad with new potato, Rocket salad with cherry tomato, Parmesan cheese & balsamic

Allergens: Sulphur Dioxide, Milk, Fish, Mustard

Szechuan tofu stir fry **VG**

£13.80

Marinated grilled tofu with spicy peanut sauce, Szechuan mushroom & aubergine stir fry, coconut lime rice, bak choy

Allergens: Gluten, Soya

Greek halloumi **V**

£13.80

Char-grilled halloumi, Pearl couscous salad, roast sweet potato & pomegranate, Marinated artichokes & char-grilled courgettes, peppers & aubergines

Allergens: Mustard, Milk, Gluten, Sulphur Dioxide

Hot Meals

minimum order of 4 per item

Chicken makhani curry **GF**

Marinated chicken breast in masala spices with a rich butter tomato gravy served with pilau rice, naan bread & chunky mango chutney

Allergens: Milk

£13.80

Italian beef lasagne

Traditional lasagne made with layers of minced beef ragu and pasta sheets, topped with a creamy béchamel sauce served with steamed greens

Allergens: Celery, Gluten, Milk

£13.80

Chicken katsu curry

Breaded chicken escalope topped with katsu curry sauce served with sticky rice, steamed broccoli & carrots

Allergens: Soya, Gluten

£13.80

Chicken chasseur **GF**

Chicken thigh pieces braised in a herb tomato & mushroom sauce served with rice, French beans & carrots

Allergens: Sulphur Dioxide, Celery

£13.80

BBQ pulled pork **GF**

Slow cooked pork shoulder smothered in home-made BBQ sauce served with savoury rice & crunchy slaw

Allergens: Mustard, Sulphur Dioxide, Celery

£13.80



Hot Meals

minimum order of 4 per item

Mutter paneer curry **V GF**

Soft diced curd cheese and sweet peas in a tikka masala gravy served with pilau rice, naan bread & chunky mango chutney

Allergens: Milk

£12.80

Halloumi burrito **V**

Grilled halloumi cheese, kidney beans, mixed peppers & lime coriander rice wrapped in a flour tortilla served with savoury rice & crunchy slaw

Allergens: Milk, Gluten, Sulphur Dioxide

£12.80

Vegetarian lasagne **V**

Chunky ratatouille in layers of pasta sheets topped with creamy béchamel sauce, served with steamed greens

Allergens: Celery, Milk, Sulphur Dioxide, Gluten

£12.80

Mushroom stroganoff **V GF**

Portobello & crimini mushrooms in a creamy paprika & mustard sauce served with rice, French beans & carrots

Allergens: Sulphur Dioxide, Milk, Mustard

£12.80

Thai green veg curry **VG GF**

Courgettes, peppers & aubergine in a classic Thai green curry sauce served with jasmine rice, steamed broccoli & carrots

£11.90

V - vegetarian **VG** - vegan **GF** - gluten-free



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.

Lumière London
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