



Breakfast & Lunch Menu

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



REFRESHMENTS

Unlimited tea, coffee, apple juice,
jar of biscuits

£11.90 per person

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

£15.90 per person

SNACKS

Petit fours

£6.00 per person

Sweet and savoury snacks

£5.90 per person

Cupcakes

£6.00 per person

Breakfast

min 8 people

LYON

Fruit basket &
freshly baked pastries

£8.90 per person

SMOOTHIES

Freshly made smoothies:
Strawberry, banana and orange

£3.30 per bottle

BENIDORM

Selection of
Large warm soft rolls filled with a selection
of savoury fillings

Fruit pots

£11.90 per person

ALPINE

Selection of

Freshly baked pastries

Power granola & berries with Greek yoghurt

Fruit basket

£11.50 per person

BRIGHTON

Selection of

Freshly baked breakfast muffins

Large croissants with a selection
of savoury fillings

Yoghurt pots with red berries
topped with granola

£16.30 per person

Breakfast

min 8 people

FULL HOUSE HOT ENGLISH BREAKFAST

Wiltshire cured back bacon

Lincolnshire pork & sage sausages

Fried eggs with chives

Sautéed field mushrooms with parsley butter

Grilled heritage tomatoes

Crispy potato hash browns

Baked beans

Artisan bread rolls with butter

£16.00 per person

FULL HOUSE HOT VEGAN ENGLISH BREAKFAST

Vegan bacon

Quorn™ soya sausages

Sautéed field mushrooms
with parsley olive oil

Grilled heritage tomatoes

Crispy potato hash browns

Baked beans

Artisan bread rolls with margarine

£16.00 per person

Finger Food

min 12 people

NEW MILAN

Open sandwich selection

Harissa marinated prawn skewers **GF**

Pesto penne pasta salad **V**

Cherry tomato, bocconcini & basil skewer
with pesto dip **V GF**

A selection of home-made vegetarian quiches **V**

Peas, spinach and ricotta arancini **V**

Lumiere selection of cakes **V**

£24.99 per person

MALTA

Selection of baguettes or wraps
with gourmet fillings (please specify)

Mini margarita pizza bites **V**

Citrus & herb marinated salmon brochette

Greek salad **V**

Lumiere selection of cakes **V**

£19.99 per person

UNIVERSAL(Hot & Cold)

Selection of

Chorizo, chicken & pepper skewer (hot) **GF**

Breaded chicken goujons with BBQ dip (hot)

Spicy sweetcorn fritters with coconut chutney **GF VG**

Spiced onion bhajis with sweet mango chutney (hot) **VG**

Beetroot falafels and crudité with hummus dip **GF VG**

Coleslaw salad **V**

Chinese duck pancakes with hoisin dip sauce

Spanish tortilla & red pepper skewer **V**

Lumiere selection of cakes **V**

Fruit platter **VG**

£25.50 per person

Hot Buffet

min 12 people

VIRGINIA

vegan menu

Selection of

Beyond meat™ plant-based burger

Seasoned potato wedges with sauces and relishes

Creamy & crunchy vegan slaw **GF**

Roasted spiced squash and tahini salad **GF**

Spicy sweetcorn fritters **GF**

Millionaire cakes **GF**

£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

Chicken parmigiana, covered in melted cheese and tomato sauce

New potatoes with parsley butter **V**

Chickpea & roast Mediterranean vegetable tagine, served with rice **VG**

Vegetarian Caesar salad with croutons and Parmesan cheese **V**

Exotic fresh fruit salad **GF VG**

£32.00 per person

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

Cold Fork Buffet

min 12 people

OSAKA

Selection of

Teriyaki marinated roast duck
and caramelised noodles

Bao bun hoisin jackfruit with Korean BBQ dip **VG**

Peppadew cream cheese bite **V**

Cajun prawn salad **GF**

Veggie gyozas with soya dip **V**

Onion bhaji with mint coriander chutney **GF VG**

Green tea matcha cheesecake,
Oreo™ biscuit base **V**

£32.00 per person

TRIPOLI

Selection of

Grilled chicken salad with avocado, coriander,
cherry tomato with spicy lime dressing

Lentil, goat's cheese and
sun-blushed tomato salad **V GF**

Smoked salmon spinach noodles salad

Middle Eastern wild rice salad
with pomegranate and coriander **GF VG**

Selection of bread and butter **V**

Dark chocolate tiramisu **V**

£31.50 per person

Hot & Cold Buffet

min 12 people

FLORENCE

Selection of
Beef Lasagne

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

Lentils and root veg Hotpot
sliced potatoes **V GF**

Fresh garden salad **VG GF**

Mixed beans salad **V GF**

Tropical fruit salad **VG GF**

Dark chocolate tiramisu **V**

£28.50 per person

CARIBBEAN

Selection of
BBQ jerk-spiced
whole chicken leg **GF**

Grilled red snapper fillets with an
Escovitch fish dressing **GF**

Mac and cheese with a herb crust **V**

Caribbean rice and peas **VG GF**

Rainbow slaw, green beans &
grilled pineapple **VG GF**

Fried plantain **VG GF**

Upside-down pineapple cake **V**

Tropical fruit salad **VG GF**

£36.00 per person

ODESSA

vegan & gluten-free menu

Selection of
BBQ pulled jackfruits with
savoury rice

Mushroom and courgette
stroganoff

Minty beetroot and vegan feta
brown rice salad

Plant-based meatballs skewer,
roasted tomato flavoured

Fresh garden salad

Fruit salad

Avocado & chocolate cake

£30.00 per person

Hot & Cold Buffet

min 12 people

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, courgette
skewers with spicy salsa **V GF**

Pilau Rice garnished with
crispy onions **VG GF**

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

Fruit salad **VG GF**

Mango & coconut panna cotta **V GF**

£37.50 per person

BEAUBERY

Selection of

Rich beef Bourguignon in a red wine gravy **GF**

Creamy spinach and ricotta cannelloni pasta **V**

Buttery mash potato with chives **V GF**

Steamed green beans **VG GF**

Sole breaded goujons with tartare sauce

Crispy Camembert wedges with onion chutney **V**

Fresh garden salad **VG GF**

Bread and butter **V**

Fruit salad **VG GF**

Apple & caramel tarte tatin & crème anglaise **V**

£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 	

If you have any allergies to these products please inform us before ordering.
We will do our best to advise you.

Lumiere London

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