



Seated Dinner

Subject to seasonal changes

To be ordered within a minimum of 14 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



Seated dinner

Based on 3 hours. Includes wine, beer, elderflower, still & sparkling water

Chef and waiting staff on site

Min 20 people

For 25-50 guests
from £137.20 per person

For 51 – 99 guests
from £125.75 per person

For 100+ guests
from £115.95 per person

Add pre-dinner canapés (3 cold canapés per person)
£10.80 per person

Add extra hours of drinks (up to 4 hours in total)
£10.50 per hour per person

Add a glass of prosecco on arrival
£7.50 per glass

Add a glass of champagne on arrival
£19.20 per glass

Bespoke upgrades available upon request
Non-alcoholic options available upon request

Subject to availability

Starters

please select one option
dietary requirements will be catered for

MEAT – POULTRY

Yorkshire Dale roasted pigeon (cold)

grilled fennel, sweetcorn purée, and micro cress salad

British artisan charcuterie board (cold)

home-pickled gherkins, pickled cauliflower, and sourdough crisps

Pumpkin chicken risotto (hot)

Shredded corn-fed chicken, crispy chicken skin, pumpkin seeds, and artichoke foam

White bean chorizo soup (hot)

Chorizo, crispy kale, and saffron foam

FISH – SEAFOOD

Roast Cornish stone bass (hot)

served with brown shrimp butter, charred baby onions, and a vibrant beetroot salsa

Assiette of Scottish lobster (hot) - £3.90 supplement per person

Lobster ravioli with langoustine foam / Poached lobster mousse accompanied by red lobster bisque / Pan-fried lobster paired with artichoke purée

VEGETARIAN – VEGAN

Heritage tomato & Kent strawberry gazpacho (cold)

with English cold-pressed rapeseed oil, savoury granola, and micro herbs (VG)

Beetroot, green apple & avocado tartare (cold)

with mustard cream, balsamic glaze, spinach mayonnaise, and mustard dressing (VG)

Earl Grey tea-smoked heritage squash (hot)

with salted West Combe ricotta, fresh herb baby leaves, elderberry vinaigrette, and toasted seeds

Grilled Comice pear tart (hot)

with broken walnuts, Gorgonzola, winter garden leaves, and a fresh pear jus

Main Course

please select one option
dietary requirements will be catered for

MEAT – POULTRY

Norfolk free-range guinea fowl cooked two ways

Pan-roasted breast with wild mushrooms and raised leg with sage, red wine jus
Roasted garlic barley risotto, sautéed spinach, and maple-roasted baby carrots

Roast Barbary duck breast

with white onion purée, port and citrus jus,
Baby potato cake braised red cabbage with star anise

Cotswold herb-crusted lamb fillet - £4.00 supplement per person

with confit of lamb breast, rosemary red wine jus
Fondant heritage potato, roasted baby beetroots, and carrots

Horseradish and herb-crusted Herefordshire beef fillet - £5.00 supplement per person

with Guinness reduction
Raised beef cheek, Lancashire potato hash, celeriac purée, steamed winter cabbage with roasted fennel seeds

Main Course

please select one option
dietary requirements will be catered for

FISH - SEAFOOD

Pan-seared line-caught cod fillet

with heritage tomato and cumin jus, grilled artichokes, peas, black olives, and roasted cherry tomatoes

Pan-fried Cornish sea bass

with courgette spaghetti, pistachio crumbs, Green olive oil and lemon-scented potatoes

VEGETARIAN – VEGAN

Arancini dumplings

filled with fava beans, mint, and sun-dried tomato pesto, served with heritage tomato and cumin jus, grilled aubergine, red peppers, and roasted cherry tomatoes

Roasted Kent cauliflower steak

with warm spiced chickpeas and beetroot, tahini, crumbled vegan feta, and toasted pumpkin seeds (VG) (GF)

Salted and ash-baked celeriac - £2.15 supplement per person

with whey-poached celeriac, broccoli, and yoghurt curd, steamed winter cabbage with roasted fennel seeds

Dessert

please select one option
dietary requirements will be catered for

Lavender honey roasted plums

served with mascarpone parfait and glazed almond twill

Black Forest stack

poached cherries, cherry gel, and bitter chocolate crumble

White chocolate & passion fruit layered cake

with passion fruit fudge

Stem glacé ginger & clotted cream cheesecake

topped with toffee apples

Earl Grey tea panna cotta

with dried raspberry and pistachio granola, and raspberry foam

Preserved blackcurrant & vanilla mille-feuille

with salted caramelised hazelnut

Assiette of pears (hot)

Poached Comice pear with vanilla jelly and custard / Packham Triumph pear with bitter chocolate junket and chocolate crumbs / Warm Conference pear doughnuts with star anise

Banoffee pie with coconut caramel

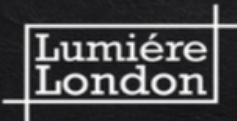
almond pastry, lime and banana cream, toffee sauce, and banana gel (VG)

Coconut crème caramel

pistachio and raspberry granola, brown sugar cream (VG) (GF)

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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