

LUMIERE LONDON

# Festive Menus

to be ordered 6 working days in advance - min 20 people  
festive bespoke packages available on request  
waiting staff available on request

All prices are subject to VAT

# Festive Breakfast Menus

minimum 6 people

## Festive Breakfast One

£12.60 per person

Selection of miniature Christmas Danish Pastries  
Mini plain croissants  
Smoked salmon platter with fresh dill, cornichons and capers  
Hot scrambled eggs with double cream and chopped chives

## Festive Breakfast Two

£14.85 per person

Selection of miniature Christmas Danish Pastries and mini muffins  
Brioche French toast with maple cured bacon, cranberry  
drizzle & grilled pineapple slice (hot)  
with cinnamon sugar and fresh cranberries  
Granola yoghurt pot with spiced fruit coulis V

## Morning Recovery Breakfast

£17.25 per person

Sourdough crostini with sliced avocado topped with a boiled egg V  
Fruit salad pot V  
Granola yoghurt with a layer of festive spiced banana V  
Restorative fresh smoothie

# Festive Working Lunch Menus

minimum 8 people

## **Sparkle**

£15.20 per person

Selection of festive fillings on a variety of sliced breads and home-baked rolls  
Exotic sliced fruit skewer  
Selection of Christmas sweets, cakes & desserts

## **Trinket**

£19.90 per person

Selection of festive fillings on a variety of sliced breads  
and filled wraps  
Spiced breaded chicken strips with cranberry compote  
Satsuma and cinnamon marinated salmon skewer  
satsuma infused crème fraiche  
Tartlet of roast fig, goats' cheese and sherry-infused red onion  
Selection of Christmas sweets, cakes & desserts

## **Garland**

£21.95 per person

Selection of festive fillings on a variety of sliced breads  
and open sandwiches  
Hand raised pork pie with Piccalilli  
Coconut scented prawns with lemongrass  
Cherry tomato, bocconcini & basil skewer with basil dip V  
Selection of Christmas sweets, cakes & desserts

# Festive Buffet Menus

minimum 8 people

## Elfin

**Cold Buffet**

£35.10 per person

Honey and mustard-glazed gammon with pickled winter vegetables and Orange, ginger and wild hop beer chutney

Poached salmon platter with brown shrimps and lime aioli

Roasted pepper and red onion tart

Salad of honey roast squash, quinoa, infused sweet onion, feta cheese, rocket and toasted pumpkin seed

Chopped salad of apple, fennel, walnuts, radicchio, grilled broccoli, cucumber, beansprouts and miso dressing

Freshly baked soda bread rolls  
Bitter chocolate tart, kumquat preserve and Mascarpone cream

## McJingles

**Cold Buffet**

£36.20 per person

Rare roast beef with mustard mayonnaise and watercress salad

Poached salmon, with quails eggs, olives, fine beans, cherry tomato and baby potatoes tossed in an anchovy dressing

Roasted chestnut and butternut squash tarts

Salad of red and golden beetroot, orange, pomegranate and goats' cheese with caramelised pecans

Mixed Leaf salad with aged balsamic dressing

Freshly baked soda bread rolls

Caramelised lemon tart with winter berry compote

## Tinsel

**Hot Buffet**

£38.40 per person

Roasted Norfolk turkey breast with sage and onion stuffing

Pigs in blankets, Cranberry compote, Turkey jus

Goose fat roasted potatoes

Glazed parsnips with Chantenay carrots and oranges,

Brussels sprouts with red onions and pancetta

Freshly baked soda bread rolls

Warm Christmas pudding with brandy sauce and cream

Luxury mini mince pies and stolen bites

# Special Celebratory Cheers

minimum 20 people

## Savoury

£10.80 per person

Glass of Prosecco  
Mini Pulled pork sausage roll  
with a Kentish applesauce  
Mini Beetroot and feta puff pastry turnover

## Sweet

£7.90 per person

Glass of Mulled wine  
Mince pies

## Sweet & Savoury

£19.60 per person

Glass of Mulled wine  
Glass of red or white wine  
1 Beer  
Selection of homemade vegetarian quiches  
Clementine marinated salmon skewer  
Mince pies