



## BREAKFAST CANAPÉS

*£30 per person. Please choose 8 pieces per person.*

Smoked salmon and cream cheese croque monsieur

Aged Comté gougères (v)

Spiced avocado on toast, quail eggs (v)

Glazed chocolate and orange brioche (v)

Crumpets and Marmite (v)

Smoked salmon and egg vol-au-vent

Homemade mini granola bars (v)

Bubble and squeak, pork belly, fried egg

Brioche bacon butties

Cinnamon churros with honey (v)



## CONTINENTAL BREAKFAST

*£25 per person. Served as standing buffet or as a working breakfast.*

Tea, coffee and freshly squeezed juices

Breakfast pastries, butter and preserves

Sliced and whole seasonal fruit

*Add any of the following at £8 per person:*

Smoked salmon bagels, dill crème fraîche, capers

Daily fruit smoothie

Assorted cold cuts and breakfast cheeses

Greek yoghurt, granola, seasonal fruit compote

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## ENGLISH BREAKFAST

*£35 per person. Served as buffet or as a plated breakfast.*

Tea, coffee and freshly squeezed juices

Breakfast pastries, butter and preserves

Sliced and whole seasonal fruit

Scrambled eggs | Back and streaky bacon | Cumberland sausage  
Portobello mushrooms | Grilled plum tomatoes | Hashed potatoes

If you have a food allergy or intolerance, please speak to a member of our team before ordering.



## COFFEE BREAKS

*Tea, coffee and biscuits – £7*

*Add any of the following at £4 each per person*

Breakfast pastries  
Assorted mini doughnuts  
Spiced caramel popcorn  
Financiers and madeleines  
Brioche bacon butties

*Add any of the following at £6 each per person*

Afternoon tea sandwiches  
Scones, clotted cream, preserves  
Montgomery cheese shortbreads, whipped cream cheese  
Sweet and savoury macaroons  
Mini bagels, salt beef and smoked salmon



## BOWL FOOD

*£38 per head, 4 bowls per person. Please select minimum of 1 cold dish.*

### COLD

Cornish crab mayonnaise, green apple and lime salad

Venison tartare, chipotle sauce

Potato and crayfish salad, crispy capers

Smoked chicken coronation, mango and almonds

Tuna tartare, pickled mouli, avocado and wasabi

Marinated aubergines and bocconcini, salsa verde, chilli (v)

Duck rillettes, melba, orange

Lobster cocktail, gem hearts, pickled cucumber (*supplement £4*)

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### HOT

Chicken and cep pie, tarragon, creamed potato

Rabbit and lobster paella (*supplement £4*)

Macaroni cheese, veal ragout, marjoram, parmesan

Lamb shoulder curry, fragrant basmati, raita

BBQ cauliflower, rose yoghurt, harissa, aubergine (v)

Pork belly teriyaki, stir fried white cabbage, prawn wonton

Beef cheeks in oyster sauce, shiso spring onions, sticky rice

Crab risotto, avocado, Cornish prawns

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*l'oscar*

LONDON

**BUFFET MENU – £55 PER PERSON**

Soughdough, crackers, grissini  
Superfood salad, quinoa, shoots, goji berries, seeds (v)  
Crab tabbouleh, coriander, green apple and lime dressing  
Smoked chicken coronation, mango and almonds  
Casserole of vegetables and orecchiette, preserved lemon, basil emulsion (v)  
Roast Cotswold chicken pie, cep mushrooms, puff pastry  
Monkfish, white bean and chorizo cassoulet, smoked tomato, marjoram  
Seasonal quiche (v)  
Salt caramel custard tart  
Seville orange bread and butter pudding, vanilla custard

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**BUFFET MENU – £68 PER PERSON**

Soughdough, crackers, grissini  
Yellowfin tuna tataki, avocado, wasabi, pickled raddish  
Endives, Roquefort, candied walnuts, poached pear (v)  
Veal carpaccio, smoked anchovies, parmesan, capers, artichokes  
Beef cheek bourgignon, pommes purée, bone marrow  
Seasonal quiche (v)  
Cornish fish bouillabaisse, saffron braised potatoes, lemon croutons  
Barbequed stem broccoli, sesame and garlic (v)  
Gâteau Opera  
Blackcurrant and lemon trifle  
Aged Comté, quince paste

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# *l'oscar*

LONDON

## CANAPÉS

*£38 per head, 10 pieces per person. Please choose 5 cold and 5 hot.*

### COLD

Beetroot macaroon, smoked cod's roe  
Comte and porcini gougeres (v)  
Miso quail, smoked aubergine relish  
Parmesan, custard and wafers, cep crumb (v)  
Smoked salmon sausage, caviar, purslane  
Montgomery and truffle shortbreads,  
whipped cheese (v)  
Venison tartare, smoked chilli

Goat cheese, walnut and tomato bon-bon,  
watermelon, black olive (v)  
White onion and thyme tart (v)  
Tuna tataki, wasabi, pickled mouli  
Iberico ham, pickled Charentais melon  
Coronation crab vol-au-vents, mango and  
pickled lime

### HOT

Merguez croquettes, aioli  
Veal ragu arancini, parmesan mayonnaise  
Crab cakes, lemongrass and ginger  
Thai mackerel slider, hot sauce  
Chilli short rib doughnuts, chipotle mayo  
Bone marrow toasties, devilled crumb

Hasselback potatoes, smoked paprika, cheese  
fondue (v)  
Buttermilk fried chicken, harissa mayonnaise  
Deep fried cep and truffle macaroni cheese (v)  
Avocado tempura, baba ghanoush (v)  
Smoked salmon and cream cheese croque  
monsieur

### DESSERT

*£3.50 per piece*

Piña colada doughnuts  
Pistachio financiers  
Salt caramel truffles

Praline éclairs  
Lemon meringue lollipops  
Chocolate fudge, cookie sandwich

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**WORKING LUNCH – £38 PER PERSON**

Superfood salad, quinoa, shoots, goji berries, seeds (v)  
Montgomery cheddar and pickled onion sandwich, tomato, granary bread (v)  
York ham, aged gruyère, white baguette  
Smoked chicken coronation, mango and almonds  
Jumbo prawn bloomer, gem hearts, soft herbs  
Seasonal quiche (v)  
Salt caramel custard tart  
Passion fruit and mango panna cotta, coconut chips

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**WORKING LUNCH – £45 PER PERSON**

Crab tabbouleh, coriander, green apple and lime dressing  
Cauliflower cheese doughnuts(v)  
Smoked salmon bagels, pickled cucumber, gribiche sauce  
Merguez dogs, chilli yoghurt, pickled cabbage  
Duck egg mayonnaise on granary bread, avocado, radicchio (v)  
Endives, Roquefort, candied walnuts, poached pear (v)  
Piña colada doughnuts  
Gâteau Opera

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