

# AUTUMN/WINTER

FOOD & DRINK



# AUTUMN / WINTER 2025 MENUS





# IN-HOUSE CATERING

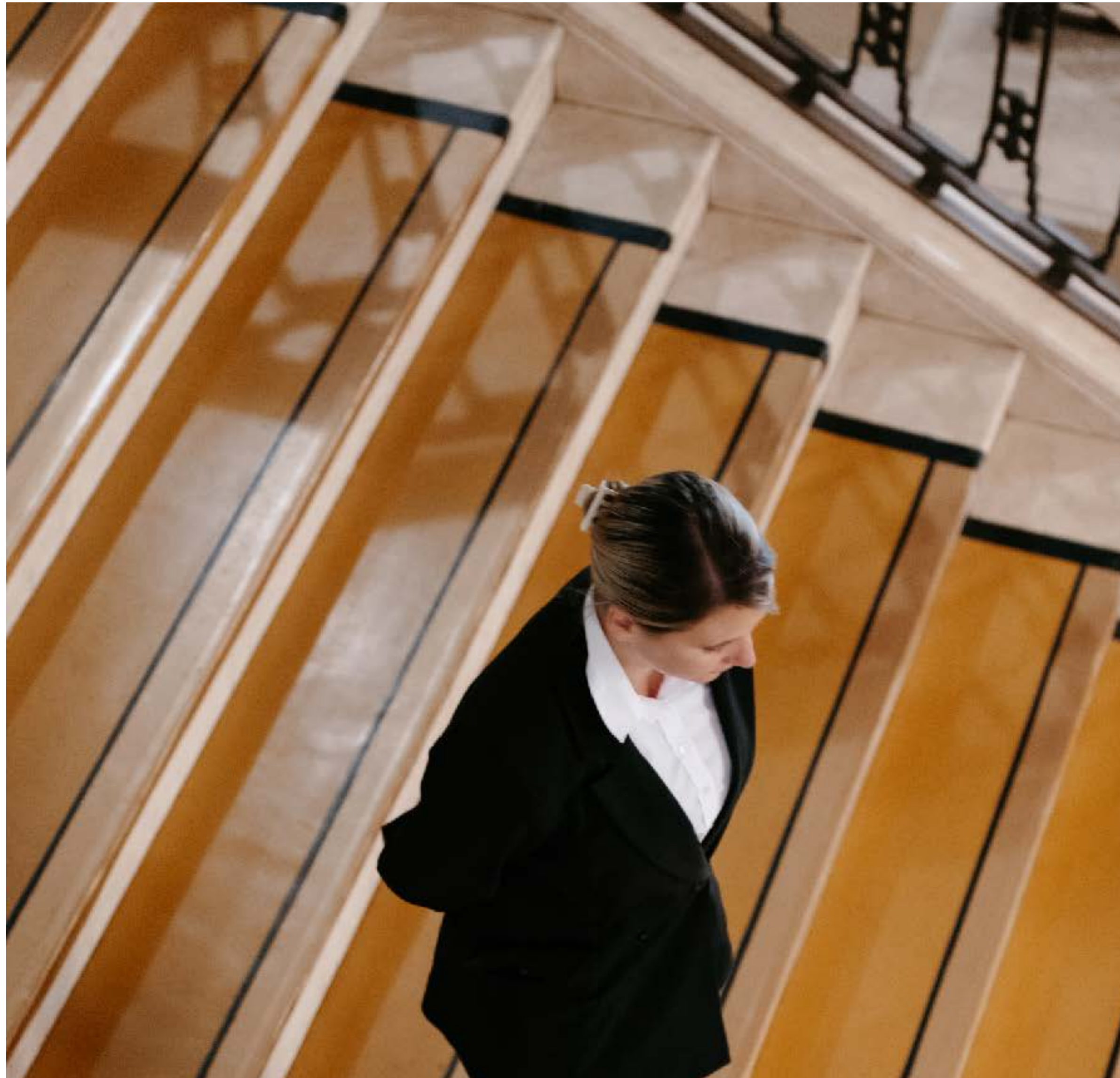
When it comes to innovative, creative, and extraordinary event catering, our culinary team lead with personality and purpose.

This Autumn/Winter, our menus honour the richness of the season - showcasing bold, modern British dishes made with sustainably sourced, seasonal ingredients. Expect unexpected flavour combinations, vibrant colours, and food designed to delight.

Refined yet flexible, every menu is crafted to complement the tone of your event. And if your vision calls for something bespoke, we'll work with you to deliver a tailored experience - no compromises, just exceptional food that indulges every guest







# AUTUMN/WINTER MENUS

CANAPÉS  
BOWL FOOD  
SEATED  
MEETINGS  
FINGER BUFFET  
BUFFET LUNCHES  
LATE NIGHT MENU  
CHILDREN'S MENU  
FOOD STATION

# CANAPÉS

Choice of four

## VEGETARIAN

Feta Mousse (vg)  
*Edible cone filled with feta mousse, beetroot gel & black olive crumb*

Golden Beet & Cauliflower Crunch (vg)  
*Crispy golden beets, roast cauliflower florets, hazelnut & parsley salt*

Sweet Potato Falafel Bite (vg)  
*Sweet potato falafel topped with cumin & lime mayo*

Sesame Vegetable Gyoza (vg)  
*Sesame & vegetable gyozas topped with chilli dip*

Parmesan & Goat’s Cheese Shortbread (v)  
*Parmesan shortbread with goat’s cheese mousse & cured tomato*

Beetroot & Feta Samosa (v)  
*Beetroot & feta samosa served with apple chutney gel*

Wild Mushroom Arancini (v)  
*Wild mushroom arancini served with truffle mayonnaise*

## MEAT

Smoked Chicken Caesar Tartlet  
*Smoked chicken Caesar salad served in a crisp tartlet*

Steak ’n’ Chips Bite  
*Sweet potato skinny fries wrapped in fillet steak & Béarnaise sauce*

Mini Oxtail Wellington  
*Mini beef oxtail Wellington served with redcurrant jam*

Parmesan Lamb Belly Fritter  
*Confit lamb belly fritter with a parmesan crust & miso mayonnaise*

Beef Cheek Beignet  
*Beef cheek beignet served with truffle mayonnaise*

Crispy Chicken Thighs  
*Crispy chicken thighs glazed in maple syrup & topped with curry mayo*

Pork Belly with Lemongrass & Pancetta  
*Soya, lemongrass & ginger braised pork belly rolled in pancetta powder*

## FISH

Poached Salmon Tartlet  
*Poached salmon tartlet topped with tarragon foam*

Beetroot-Cured Salmon Cone  
*Beetroot-cured salmon, crème fraîche, dill & compressed cucumber served in a cone*

Torched Mackerel & Beetroot Crisp  
*Blow-torched mackerel with horseradish crème fraîche & beetroot crisp*

Smoked Salmon & Lemon Cream Cheese Bite  
*Smoked salmon with lemon cream cheese, caviar & bronze fennel*

Seared Scallop & Artichoke  
*Seared scallop with Jerusalem artichoke*

Sea Bass Ceviche Taco  
*Sea bass ceviche served in a beetroot taco with mango salsa*

“Posh” Fish & Chips  
*Beer-battered cod with a crispy potato stack, tartare sauce & vinegar salt*

## DESSERT

Pina Colada Mousse (vg)  
*Coconut mousse with caramelised pineapple, rum, shaved coconut & mango gel*

Autumnal Pavlova (v)  
*Crisp meringue with seasonal fruits & cream*

White Chocolate Aero & Ganache (v)  
*White chocolate aero with dark chocolate ganache & popping candy*

Chocolate Orange Marshmallow  
*Fluffy chocolate orange marshmallow*







# BOWL FOOD

Choice of three options

## VEGETARIAN

Beetroot Tartare (vg)  
*Beetroot tartare with sunflower seeds & vegan feta cheese*

Thai Green Curry (vg)  
*Thai green curry with saffron rice & mango salsa*

Halloumi & Heirloom Tomato Salad (v)  
*Grilled halloumi with heirloom tomatoes, garden herbs & balsamic vinegar*

Wild Mushroom Risotto (v)  
*Wild mushroom & truffle risotto topped with feta crumble*

Chestnut Gnocchi (v)  
*Chestnut gnocchi with parmesan cream*

Butternut Squash Tortellini (v)  
*Butternut squash tortellini with sage beurre noisette*

Truffle Mac & Cheese (v)  
*Truffle mac & cheese topped with parmesan crumb*

## MEAT

Seared Duck Breast  
*Served with Jerusalem artichoke, spinach & red wine jus*

Lamb Rump  
*Served with ginger carrot purée, kale & red wine jus*

Pork Belly & Apple  
*Slow-cooked pork belly with creamed potato & cider jus*

Feather Blade of Beef  
*Braised feather blade with pomme purée & rich jus*

Corn-Fed Chicken Breast  
*With miso buttered mash & mixed greens*

Lamb Kofta  
*Spiced lamb kofta with tabbouleh, mint yoghurt & pomegranate*

Truffle Lamb Gnocchi  
*Truffle-infused lamb with creamed wild mushroom gnocchi*

## FISH

Sea Bream & Parsley Mash  
*Pan-seared sea bream with parsley mash, wilted spinach & olive oil*

“Posh” Fish & Chips  
*Beer-battered fish with vinegar salt & tartare sauce*

Lemon-Crusted Salmon  
*Lemon-crusted salmon with quinoa salad & tomato salsa*

Miso Salmon & Sushi Rice  
*Blow-torched miso salmon with otsu dressing & sushi rice*

Sea Bass & Fennel Mash  
*Seared sea bass with fennel mash & lemon cream*

Stone Bass Risotto  
*Stone bass served with wild mushroom & truffle risotto*

## DESSERT

Pina Colada Mousse (vg)  
*Coconut mousse with caramelised pineapple, rum, shaved coconut & mango gel*

Dark Chocolate Mousse (vg)  
*Dark chocolate mousse with cocoa nibs, raspberries & chocolate crumb*

Banoffee Cheesecake (v)  
*Banoffee cheesecake topped with caramel popcorn*

White Chocolate & Raspberry Cheesecake (v)  
*White chocolate cheesecake with raspberry swirl*







# SEATED DINNER

Three course lunch or dinner

## STARTERS

- Feta Mousse & Beetroot (vg)  
*Feta mousse with candied beetroot, pickled golden beetroot & toasted cashew nuts*
- Wild Mushroom Gnocchi (vg)  
*Wild mushroom gnocchi with sage cream, truffle dressing & parsnip crisp*
- Jerusalem Artichoke Soup (v)  
*Creamed artichoke soup with artichoke crisps & feta cheese*
- Smoked Applewood Cheese Soufflé (v)  
*Twice-baked smoked Applewood cheese soufflé with apple & pea salad, topped with honey truffle dressing*
- Mackerel Two Ways  
*Blow-torched mackerel & mackerel pâté with beetroot ketchup, candied fennel & bronze fennel*
- Chicken Terrine  
*Chicken terrine with pickled girolles, brioche toast & drizzled honey mustard dressing*
- Smoked Duck  
*Smoked duck with winter leaves, pickled nectarines, fig gel & candied beetroot*

- Gin-Cured Salmon  
*Juniper-infused gin-cured salmon with horseradish yoghurt, breakfast radish & salmon roe*
- Wiltshire Ham & Goat’s Curd  
*Wiltshire ham with pea bavarois, goat’s curd & truffle honey dressing*
- Searred Scallops\*  
Searred scallops with pea purée & matchstick apples
- Tuna Tartare\*  
Albacore tuna tartare with avocado, coriander, sesame & sea herbs
- Beef Carpaccio\*  
*Beef carpaccio with oyster mushroom, pickled mustard seeds, onion petals & truffle dressing*

## MAINS

- Mushroom & Leek Mille-Feuille (vg)  
*Layers of flat mushrooms & creamed leeks with truffle fondant potato, squash velouté, wild mushrooms & crispy leeks*
- Sweet Potato & Feta Pithivier (vg)  
*Sweet potato, spinach & feta pithivier with spinach purée, courgette ribbons & baby carrots*
- Butternut Squash Tortellini (v)  
*Tortellini filled with butternut squash in a tomato & sage sauce, topped with shaved parmesan*
- Duo of Guinea Fowl  
*Roasted guinea fowl breast & confit leg with Swiss chard, fondant potato, celeriac purée & redcurrant jus*
- Corn-Fed Chicken Breast  
*With miso buttered mash, cavolo nero & chicken wing jus*
- Sea Bream & Parsley Mash  
*Sea bream with parsley mash, heritage carrots, wilted spinach & creamed leeks*
- Searred Duck Breast & Pithivier  
*Searred duck breast with Jerusalem artichoke pithivier, confit duck Kiev bonbon, carrots & jus*
- Confit Pork Belly  
*Confit pork belly with grilled cabbage, thyme-roasted potatoes, burnt apple sauce & cider jus*
- Cod with Tartare Foam  
*Searred cod with pomme purée, salsify, rainbow Swiss chard & tartare foam*
- Beef Feather Blade  
*Slow-braised beef feather blade with pomme purée, grilled cabbage, heritage carrots & jus*
- Lamb Rump & Ginger Carrot Purée  
*Lamb rump with ginger-sand carrot purée, grilled spring onions, seasonal greens & jus*
- Beef Fillet & Braised Oxtail\*  
*Fillet of beef with pomme Anna, braised oxtail, rainbow Swiss chard & red wine jus*

\*Supplement prices apply



# SEATED DINNER

Three course lunch or dinner

## DESSERTS

Pina Colada Mousse (vg)  
*Coconut mousse with caramelised pineapple, rum, shaved coconut & mango gel*

Banoffee Cheesecake (v)  
*Banoffee cheesecake topped with caramel popcorn*

Chef’s Jaffa Cake (v)  
*Chocolate & orange Jaffa cake with cookie crumble & orange gel*

Chocolate Crèmeux (v)  
*Dark chocolate crèmeux with raspberry & gold leaf*

Selection of English Cheeses\*  
*A selection of English cheeses with chutney, grapes & cheese biscuits*

*\*Supplement prices apply*









# MEETINGS

Choose two options from each

## BREAKFAST

Granola & Coconut Yoghurt (vg)  
*Oat, sultana & sunflower seed granola with coconut yoghurt*

Tofu Scramble on Pumpernickel (vg)  
*Tofu scramble with slow-roasted cherry tomatoes on pumpernickel bread*

Baskets of Fresh Fruit (vg)  
*Individual baskets of fresh seasonal fruits*

Fresh Fruit Platters (vg)  
*Shared platters of sliced fresh fruit*

Selection of Mini Pastries (v)  
*Mini croissants & assorted Danish pastries*

Halloumi & Avocado on Sourdough (v)  
*Grilled halloumi & smashed avocado on sourdough toast*

Bacon Sandwich  
*Crispy bacon sandwich served with homemade ketchup*

Cumberland Sausage Sandwich  
*Cumberland sausage in a soft bap with red onion relish*

## COLD PRESSED JUICES

Green Cleanser (vg)  
*Cucumber, spinach, apple, ginger & lemon*

Beetroot Boost (vg)  
*Beetroot, celery, apple & lemon*

Kale Refresher (vg)  
*Kale, lemon, ginger, green apple, cucumber & celery*

Golden Root (vg)  
*Carrot, ginger, orange, fennel & turmeric*

## HOT BREAKFAST

Tofu Scramble & Rosti (vg)  
*Tofu scramble with slow-roasted cherry tomatoes, potato rosti & wild mushrooms*

Scrambled Eggs & Rosti (v)  
*Potato rosti with semi-dried tomatoes, sautéed mushrooms & scrambled eggs*

Lincolnshire Sausage Plate  
*Lincolnshire sausages with scrambled eggs, sautéed mushrooms & semi-dried tomatoes*

Smoked Salmon Breakfast  
*Smoked salmon with scrambled eggs, cured cherry tomatoes & shaved radish*

## SWEET SNACKS

Cranberry & Golden Syrup Flapjack (vg)

Carrot & Walnut Cake (vg)

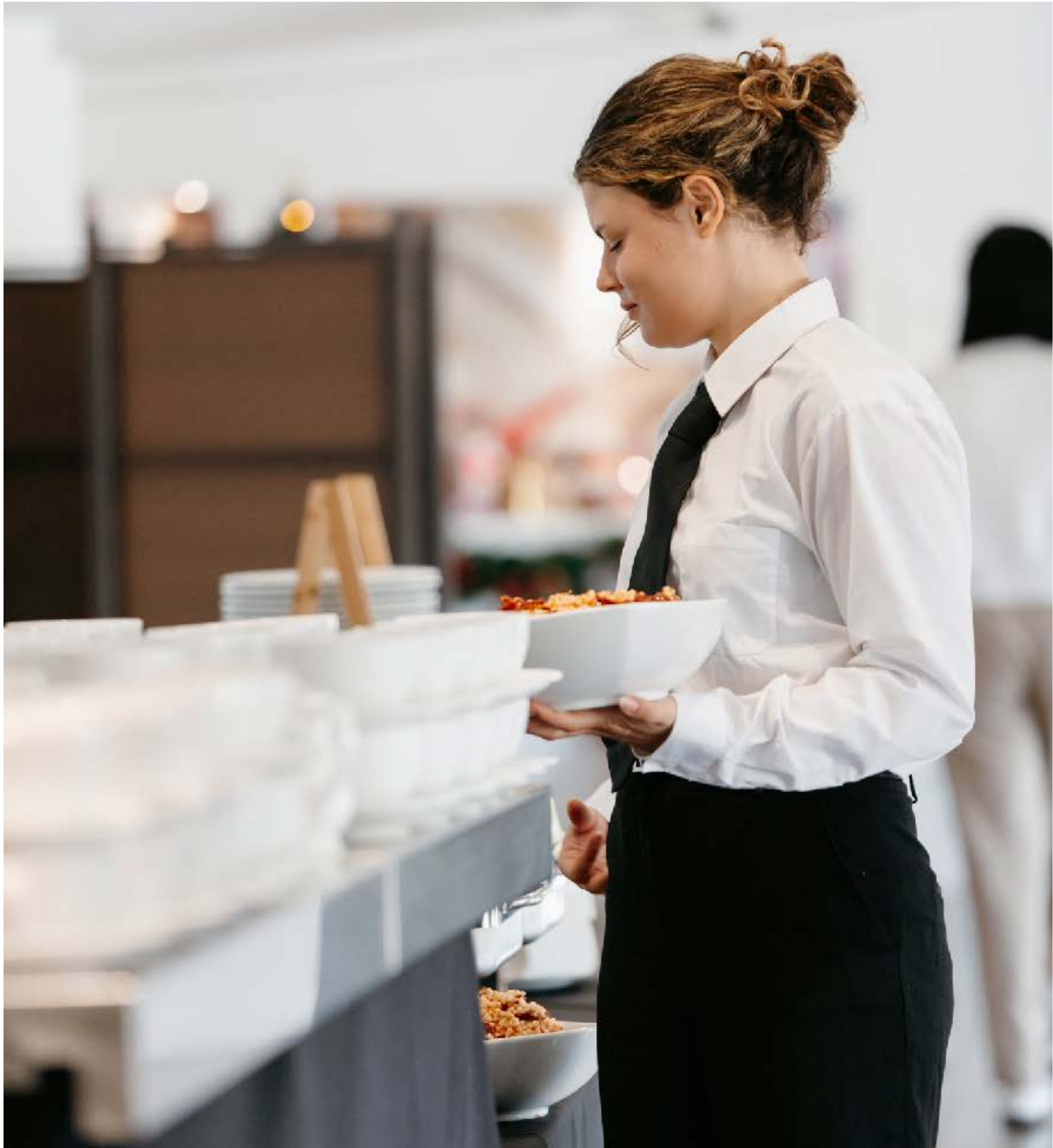
Chocolate Orange Marshmallow

Rocky Road

Jaffa Cake

Sugar-Dusted Shortbread







# FINGER BUFFET

## CLASSIC SANDWICHES

Falafel & Houmous Wrap (vg) <i>Houmous, shredded red peppers &amp; falafel in a tortilla wrap</i>	Salt Beef Bagel <i>Salt beef with homemade pickles &amp; mustard in a bagel</i>
Vegan Coronation Chicken Wrap (vg) <i>Plant-based coronation chicken served in a tortilla wrap</i>	Tuna & Cucumber Sandwich <i>Flaked tuna, cucumber &amp; chilli in wholemeal bread</i>
Tomato, Mozzarella & Pesto Ciabatta (v) <i>Tomato, mozzarella &amp; basil pesto served in a ciabatta bap</i>	Chicken Meatball Baguette <i>Chicken meatballs with lemon aioli, shredded carrot &amp; coriander in a demi baguette</i>
Brie & Red Onion Marmalade Sandwich (v) <i>Brie &amp; red onion marmalade served on white loaf bread</i>	
Coronation Chicken Bloomer <i>Classic coronation chicken on multigrain bloomer</i>	
Smoked Salmon Bagel <i>Scottish smoked salmon &amp; cracked black pepper cream cheese in a bagel</i>	

## SMALL BITES

Caribbean Patty (vg) <i>Caribbean-style patty with garlic mayo</i>
Butternut Squash Arancini (v) <i>Crispy squash arancini with sage pesto</i>
Handmade Spring Roll (v) <i>Vegetable spring roll with chilli jam</i>
Pork & Apple Hog Rolls <i>Mini pork &amp; apple rolls topped with BBQ sauce</i>
Duck Gyoza <i>Crispy duck gyoza served with sweet hoisin sauce</i>
Lamb & Vegetable Kebab <i>Grilled lamb &amp; mixed vegetable kebab with lemon &amp; cumin yoghurt</i>
Pork & Apple Hog Rolls <i>Mini pork &amp; apple rolls topped with BBQ sauce</i>
Thai Fishcake <i>Thai-spiced fishcake with lemongrass</i>

Smoked Salmon Toast <i>Smoked salmon on toasted bread topped with salmon roe</i>
Prawn Spring Roll <i>Kaffir lime prawn spring roll with chilli jam</i>

## DESSERTS

Pina Colada Mousse (vg) <i>Coconut mousse with caramelised pineapple, rum, shaved coconut &amp; mango gel</i>
Sticky Toffee Pudding (vg) <i>With salted caramel sauce</i>
Chocolate Crémeux (v) <i>With raspberry &amp; gold leaf</i>



# BUFFET LUNCHES

Choose two mains and two sides

## MAINS

Wild Mushroom Gnocchi (vg) <i>Gnocchi with wild mushrooms, sage cream &amp; truffle dressing</i>	Scottish Salmon & Fennel <i>Scottish salmon fillet with braised fennel</i>
Miso Aubergine & BBQ Cauliflower (vg) <i>Grilled miso-glazed aubergine with BBQ-spiced cauliflower</i>	Panko-Crusted Lamb <i>Crispy panko-coated lamb with feta cheese &amp; beetroot salsa</i>
Yellow Lentil & Spinach Curry (vg) <i>Yellow lentil &amp; spinach curry served with coconut yoghurt</i>	Slow-Cooked Pork Belly <i>Slow-cooked pork belly with caramelised apples</i>
Seared Sea Bream <i>Seared sea bream with pea purée &amp; samphire</i>	
Lemon Thyme Chicken <i>Grilled, spicy marinated chicken with lemon thyme &amp; seared cherry tomatoes</i>	
Thai Beef Curry <i>Thai beef curry with spring onion, lemongrass, chilli &amp; yoghurt</i>	

## SIDES

Charred Broccoli & Tenderstem (vg) <i>Charred broccoli &amp; tenderstem topped with flaked almonds</i>
Mixed Leaf Salad (vg) <i>With balsamic dressing</i>
Grilled Courgette & Cherry Tomatoes (vg) <i>With miso vinaigrette</i>
Giant Couscous Salad (vg) <i>With sun-dried tomatoes, mint &amp; toasted pumpkin seeds</i>
Braised Saffron Rice (v) <i>Fragrant saffron-infused rice</i>
Rosemary Roasted Potatoes (v) <i>English potatoes roasted with rosemary</i>
Parmesan Potato Stacks (v) <i>Layered potato stacks topped with parmesan</i>



# LATE NIGHT

## DISH

- Plant-Based Burger (vg)  
*Vegan burger with plant-based cheese & homemade pickled cucumber*
- Mac & Cheese (v)  
*Classic macaroni cheese topped with parmesan crumb*
- Truffle Three Cheese Toastie (v)  
*Grilled truffle toastie with three cheeses & pickled cucumber*
- Popcorn Chicken  
*Buttermilk popcorn chicken with Cajun chilli sauce*
- “Dirty Burger”  
*Beef patty with homemade pickled cucumber, smoked Applewood cheese & salad*
- Tandoori Chicken Burger  
*Tandoori-spiced chicken burger with mint yoghurt*









# CHILDREN’S MENU

Three course options

STARTERS

Tomato Soup (vg)  
*Tomato soup served with freshly baked bread rolls*

Crudités & Houmous (vg)  
*Fresh crudités with pitta bread & houmous*

Free-Range Chicken Wrap  
*Free-range chicken wrap with dipping sauces*

MAINS

Margherita Pizza (v)  
*Classic margherita pizza served with chips & garlic bread*

Penne Pasta with Tomato & Basil (v)  
*Penne pasta in a tomato & basil sauce, served with garlic bread*

Free-Range Chicken  
*Roast free-range chicken with new potatoes & seasonal vegetables*

Mini Cumberland Sausages  
*Mini Cumberland sausages with mashed potato, peas & gravy*

Classic Beef Burger  
*Beef burger with baked beans & chips*

DESSERTS

Mixed Fruit Salad & Raspberry Sorbet (vg)  
*Fresh mixed fruit salad topped with raspberry sorbet*

Tuck Shop Treats (v)  
*Homemade Chocolate Aero, Jaffa Cake & Milky Way bar*

Chocolate Brownie Sundae (v)  
*Chocolate brownie with vanilla ice cream & strawberries*







# FOOD STATIONS

## FROM FARM TO PLATE

Ciabatta, Tapenade & Flavoured Oils (vg)  
*Fresh ciabatta served with olive tapenade & infused oils*

Miso-Glazed Aubergine Steak (vg)  
*Grilled aubergine steak with quinoa salad & coriander shoots*

Sprouting Broccoli with Lemon Dressing (vg)  
*Tender sprouting broccoli tossed in zesty lemon dressing*

Grilled Courgette & Cherry Tomatoes (vg)  
*With miso vinaigrette*

Giant Couscous Salad (vg)  
*With sun-dried tomatoes, mint & toasted pumpkin seeds*

Polenta Steaks & Avocado (vg)  
*Seared polenta steaks served with avocado*

## THE DOLCE VITA

Selection of Antipasti  
*Chef’s selection of sliced & carved meats*

Butternut Squash Arancini (v)  
*Crispy squash arancini with sage pesto*

Parma Ham & Ricotta Arancini  
*Risotto arancini filled with ricotta & Parma ham*

Wild Mushroom & Truffle Arancini (vg)  
*Arancini with wild mushroom & truffle*

Griddled Artichokes & Stuffed Peppers (v)  
*Griddled artichokes and baby peppers filled with cream cheese*

Marinated Olives (vg)  
*Selection of olives marinated with garlic, rosemary & lemon*

Artisan Bread Basket (v)  
*Selection of artisan breads with tapenade & flavoured oils*

Cheese Straws & Breadsticks (v)  
*Homemade cheese straws & hand-rolled breadsticks*

## BRICK LANE

Chicken Tikka  
*Tikka-marinated chicken with ginger, turmeric, garlic, green chilli & natural yoghurt*

Yellow Lentil & Spinach Curry (vg)  
*Slow-cooked lentils with spinach, served with coconut yoghurt*

Spiced Baby Potatoes (vg)  
*Skin-on baby spuds tossed in butter, aromatic crushed seeds, fresh chillies & punchy green herbs*

Braised Saffron Rice (vg)  
*Fragrant saffron-infused basmati rice*

Vegetable Samosas (v)  
*Crispy pastry parcels filled with spiced vegetables*

Naan & Mini Poppadoms (vg)  
*Assorted naan bread and mini poppadoms*

Fresh Mint Raita (v)  
*Cooling mint yoghurt dip*

Punchy Mango Chutney (vg)  
*Bold mango chutney with aromatic spices*

## SEAFOOD BAR

Buckets of Steamed Mussels  
*With chilli, garlic, lemongrass & ginger*

Potted Shrimps  
*Topped with green peppercorns & Tabasco*

Seasonal Oysters  
*Served with lemon, lime & Tabasco*

Sea Samphire & Soda Bread  
*With traditional soda bread*

Prawn Cocktail  
*Classic prawn cocktail with Bloody Mary jelly*

Mini Cod & Chips Cones  
*Mini cones filled with beer-battered cod & chips*

Polenta Chips with Gremolata (vg)  
*Crispy polenta chips served with gremolata dressing*



# FOOD STATIONS

## TUCK SHOP FAVOURITES

Rhubarb & Custard Tea Fools (v)  
*A twist on the classic dessert with rhubarb & custard-infused tea*

Milky Way Chocolate Bar (v)  
*Homemade nostalgic treat in its original form*

Homemade Jaffa Cake (v)  
*Soft orange sponge with jelly & dark chocolate*

Pina Colada Mousse(vg)  
*Coconut mousse with caramelised pineapple & coconut sherbet*

Birthday Cake Macarons (v)  
*Birthday cake-flavoured almond macarons*

Candy Floss Macarons (v)  
*Candy floss-flavoured almond macarons*

## THE MAD HATTER’S TEMPTATION

“Drink Me” Consommé Bottles (vg)  
*Vodka & berry consommé served in miniature bottles with “Drink Me” tags*

Raspberry Brownie Squares (v)  
*Rich raspberry brownies topped with sparkling chocolate*

Rhubarb & Custard Tea Fools (v)  
*A whimsical twist on the classic tea-time pudding*

Salted Caramel Choux Buns (v)  
*Chocolate choux buns filled with salted caramel & topped with edible flowers*

Chocolate Orange Marshmallow  
*Soft chocolate orange marshmallow with popping candy*

Mini English Berry Tartlets (v)  
*Sweet pastry tartlets filled with berries & pastry cream*

## CHEESE SELECTION

### *British Cheese Selection*

Stilton (v)  
Somerset Brie (v)  
Montgomery Cheddar (v)  
Cornish Yarn (v)  
Ash-Coated Goat’s Cheese (v)

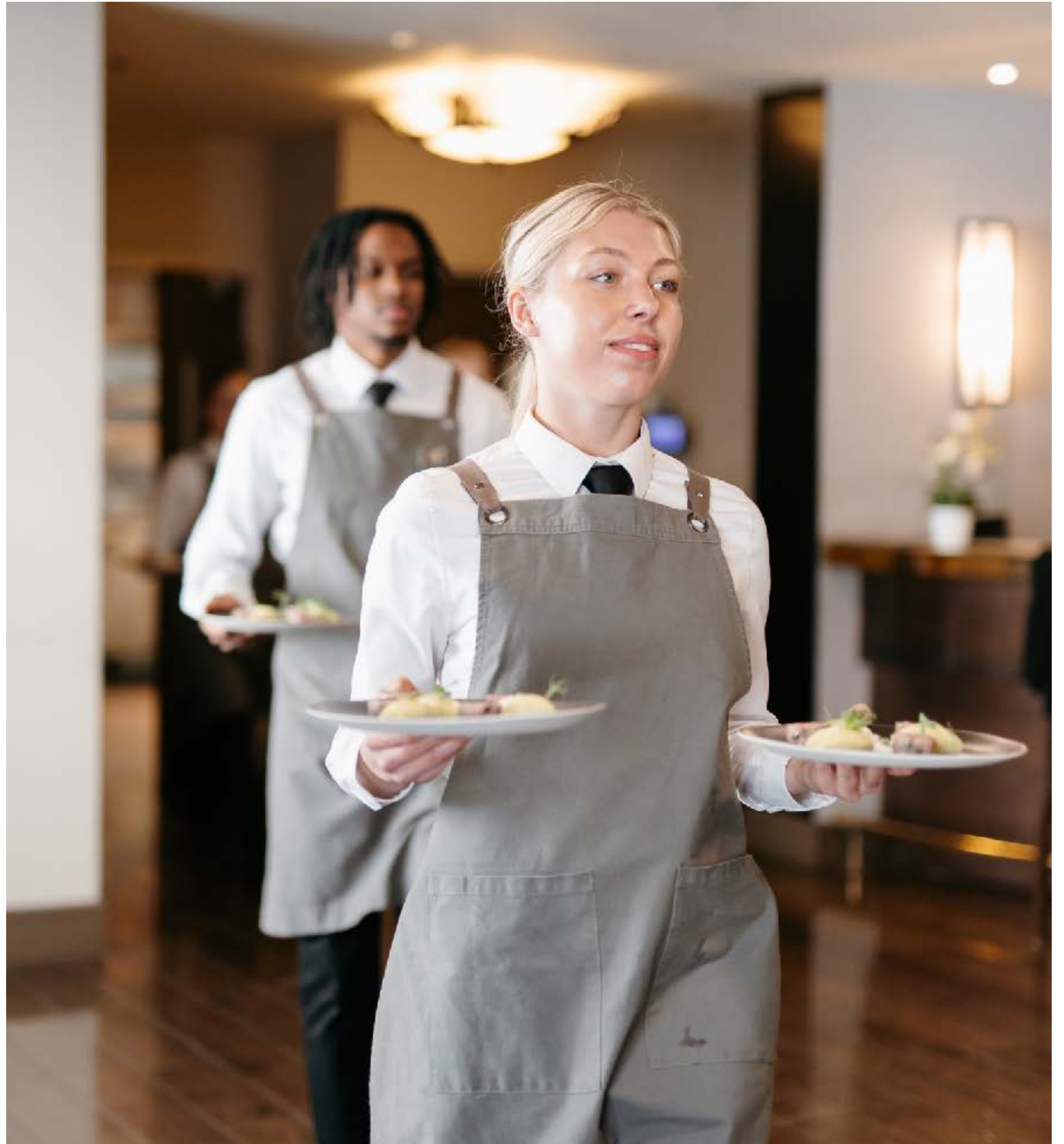
### *Continental Cheese Selection*

Camembert (v)  
Vignette (v)  
Port Salut (v)  
Roquefort (v)  
Taleggio (v)

### *Cheese Accompaniments & Sides*

Smoked Applewood Cheese Straws (v)  
Smoked Goat’s Cheese & Black Olive Profiterole (v)  
Green Tomato Chutney with Celery (v)  
Quince Jelly & Apple (v)  
Cheese Biscuits (v)  
Selection of Artisan Bread (v)







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