



THE PEGASUS ROOM AT

BRASSERIE OF LIGHT

Set within Selfridges department store, the Pegasus Room at Brasserie of Light seats up to 16 guests on one long table or up to 24 guests over four round tables of six. The space is available to book for breakfast, lunch and dinner, as well as drinks and canapé receptions for up to 30 guests.

The walls of the Pegasus Room are adorned with bevelled antique mirror panels, with bespoke art deco chairs and a polished parquet floor adding a further touch of glamour to this already striking private space.

Offering an eclectic mix of classic British and internationally inspired dishes, the Pegasus Room is equally suited to private parties and wedding celebrations as it is for corporate events.

Complimentary menu cards and place cards are provided for each event and the table will be decorated with seasonal flowers and table lamps.

CONTACT US

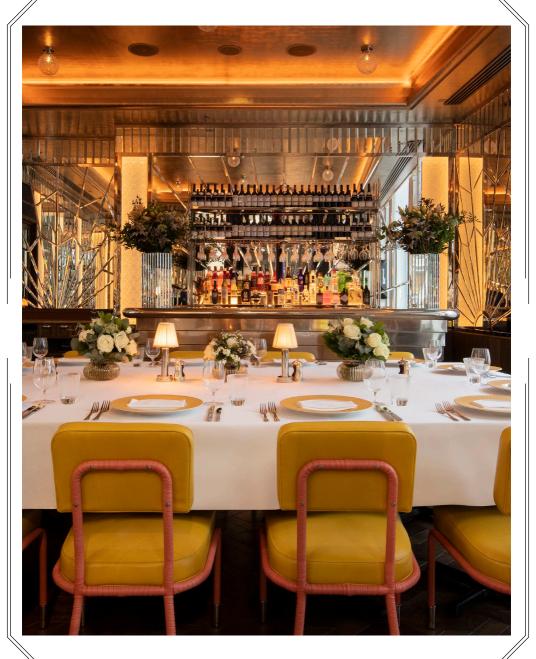
LISA NICOLAIDES T. 020 3935 2145

lisa.nicolaides@brasserie-of-light.co.uk

Selfridges & Co (Duke Street Entrance) 400 Oxford Street, London W1A 1AB T. 020 3940 9600 | brasserie-of-light.co.uk

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AUTUMN MENUS

Please select **ONE MENU** for your whole party.

For groups of up to 12 guests your guests may order on the day from this menu.

For groups of 13 guests and over we ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event.

Spiced Green Gordal Olives vg £3.50

With Chilli, Coriander and Lemon

Wild Mushroom and Truffle Rice Balls v £6.75

Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU A

£55

STARTERS

Pumpkin Tortellini v Truffle, Sage and a Light Cheese Foam Warm Goat's Cheese Beetroot, Wholegrain Mustard and Maple Dressing v Tuna Crudo Avocado, Jalapeño, Cucumber and Coriander

MAINS

Sole Goujons Minted Peas, Tartare Sauce & Fries Chicken Milanese
Brioche-crumbed Chicken Breast
with San Marzanino Tomatoes,
Capers, Rocket, Parmesan & Pesto

Butternut and Saffron Risotto v Goat's Cheese, King Oyster Mushroom and Rocket

Includes Green Beans and Almonds and Herb Green Salad with Avocado, for the table

DESSERTS

Selection of

Traditional Ice Creams

Golden Apple
Thin Apple Tart, Candied Pecans,
Cinnamon Streusel,
Salted Caramel Ice Cream,
Toffee Sauce

& Sorbets
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Orbit
Dark Chocolate Mousse,
Hazelnut Praline Ice Cream,
Milk Foam, Honeycomb,
Popping Candy

Selection of Teas, Infusions & Coffee

Cep Infused Chocolate Truffles £4.50

Selection of Three Cheeses £10.95

Fourme d'Ambert, Cornish Yarg, Camembert Le Fin Normand, Pear and Ginger Chutney, Rye Crispbreads





AUTUMN MENUS

Spiced Green Gordal Olives vg £3.50 With Chilli, Coriander and Lemon

Wild Mushroom and Truffle Rice Balls v £6.75 Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU B

£65

STARTERS

Avocado & Sesame Fried Chicken Coriander, Green Tea and Chia Seed, Jalapeño Dip

Oak Smoked Salmon With Rye Bread

Warm Goat's Cheese Beetroot, Wholegrain Mustard and Maple Dressing v

MAINS

Pan-fried Sea Bass Fillet Braised Fennel,

Tomato & Olive

Flat-iron Chicken Wild Mushroom Sauce & Truffled Mashed Potato

Pumpkin Tortellini v Truffle, Sage and a Light Cheese Foam

Includes Green Beans & Almonds and Herb Green Salad with Avocado, for the table

DESSERTS

Fallen Fruit

Morello Cherry, Dark Chocolate, Cherry Compote, Almond Biscotti

Orbit

Dark Chocolate Mousse. Salted Caramel Ice Cream. Milk Foam, Honeycomb, Popping Candy

Fig and Pistachio Tart Hazelnut Pastry with Yoghurt Ice Cream, Feuille de Brick and Pouring Cream

Selection of Teas, Infusions & Coffee

Cep Infused Chocolate Truffles £4.50

Selection of Three Cheeses £10.95

Fourme d'Ambert, Cornish Yarg, Camembert Le Fin Normand, Pear and Ginger Chutney, Rye Crispbreads





AUTUMN MENUS

Spiced Green Gordal Olives vg £3.50 With Chilli, Coriander and Lemon

Wild Mushroom and Truffle Rice Balls vg £6.75 Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU C

£78

STARTERS

Chicken Dumpling
Truffle & Citrus

Burrata v Crushed Hazelnuts, Tomato, Quince and Aged Balsamic Caramelised Sea Scallops Celeriac, Sage and Truffle Sauce

———— MAINS

Blackened Cod
Charred Sprouting Broccoli,
Wasabi Mayo & Truffle
Wafu Dressina

7oz Fillet Steak & Fries Béarnaise Sauce & Watercress Wild Mushroom, Truffle, Broccoli & Hazelnut Rice Bowl vg With Edamame

Includes Green Beans and Almonds & Herb Green Salad with Avocado, for the table

DESSERTS

Fallen Fruit
Morello Cherry, Dark Chocolate,
Cherry Compote,
Almond Biscotti

Chocolate Bubbles
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse,
Chocolate Brownie,
Vanilla Ice Cream, Chocolate Pearls

Butterfly Flutterby Iced Passion Fruit Parfait, Pistachio Meringue, Vanilla Cream

Selection of Teas, Infusions & Coffee

Cep Infused Chocolate Truffles £4.50

Selection of Three Cheeses £10.95

Fourme d'Ambert, Cornish Yarg, Camembert Le Fin Normand, Pear and Ginger Chutney, Rye Crispbreads











Spiced Green Gordal Olives vg £3.50 With Chilli, Coriander and Lemon

Wild Mushroom and Truffle Rice Balls v £6.75 Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU D

£95

STARTERS

Steak Tartare Mustard & Tabasco Sauce Burrata v Crushed Hazelnuts, Tomato, Quince and Aged Balsamic

Caramelised Sea Scallops Celeriac, Sage and Truffle Sauce

MAINS

Pan-fried Sea Bass Fillet Braised Fennel, Tomato & Olive

Pumpkin Tortellini v Truffle, Sage and a Light cheese foam Beef Wellington Truffled Beef Wellington, Mushroom Duxelles, Creamed Potatoes, Honey-glazed Baby Carrots, Red Wine Sauce

Spaghettini with Lobster Blistered Datterini Tomatoes, Chilli & Garlic

Includes Green Beans & Almonds and Herb Green Salad with Avocado, for the table

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Orbit

Dark Chocolate Mousse, Salted Caramel Ice Cream, Milk Foam, Honeycomb, Popping Candy DESSERTS
Chocolate Bubbles

Valrhona Guanaja Dark Chocolate, Dark Chocolate Mousse, Chocolate Brownie,

Vanilla Ice Cream, Chocolate Pearls

Butterfly Flutterby Iced Passion Fruit Parfait, Pistachio Meringue, Vanilla Cream

Selection of Teas, Infusions and Coffee

Cep Infused Chocolate Truffles £4.50

Selection of Three Cheeses £10.95

Fourme d'Ambert, Cornish Yarg, Camembert Le Fin Normand, Pear and Ginger Chutney, Rye Crispbreads









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CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party

NIBBLES

Spiced Green Gordal Olives vg £3.50
With Chilli, Coriander and Lemon

Wild Mushroom and Truffle Rice Balls v £6.75 Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

SAVOURY CANAPÉS £2.50

Smoked Salmon Blini, Cream Cheese

Raw and Pickled Vegetable Rice Paper Roll, Peanut Sauce

Chicken Gyoza, Truffle Cream

Shaved Root Vegetable Skewer vg

Beef Tartar Cornet

Popcorn Shrimp, Spiced Sauce

Truffle Arancini, Wild Mushroom Mayonnaise v

Tuna Tacos, Watermelon, Pickled Radish, Sesame and Truffle

Avocado and Sesame Chicken Nugget, Jalapeño

Warm Goat's Cheese, Beetroot & Horseradish v

'Croque Monsieur', Ham, Gruyère Cheese

SWEET CANAPÉS £2.50

Raspberry Macaroons
Chocolate Bubbles





BREAKFASTS

Please select ONE MENU for your whole party.

MENU A £20

Togst and Preserves v

A choice of White, Granary & Gluten-free Bread served with Strawberry, Apricot Jam and Marmalade

Buckwheat and Quinoa Granola vg With Coconut "Yoghurt" and berries

Bacon and Egg Brioche Roll Smoked Streaky Bacon & Fried Hen's Egg

MENU B

£25

Selection of Mini Pastries & Preserves v Mini Croissant, Chocolate Twist, Pain Aux Raisin & Wild Berry Danish served with Butter & Preserves

> Buckwheat and Quinoa Granola vg With Coconut "Yoghurt" and berries

Eggs Benedict

Pulled Honey Roast Ham, Toasted English Muffins, Two Poached Hen's Eggs with Hollandaise Sauce & Watercress

or

Eggs Royale

Smoked Salmon, Toasted English Muffins, Two Poached Hen's Eggs with Hollandaise Sauce & Watercress

Please select ONE for the entire party.

Menus come with a serving of Freshly Squeezed Orange Juice
& English Breakfast Tea or Filter Coffee





BREAKFASTS

Please select ONE MENU for your whole party.

MENU C £32

Selection of Mini Pastries & Preserves v
Mini Croissant, Chocolate Twist, Pain Aux Raisin & Wild Berry Danish
served with Butter and Preserves

Buckwheat and Quinoa Granola vg With Coconut "Yoghurt" and berries

Full English Breakfast

Cumberland Sausage, Smoked Streaky Bacon, Fried Eggs, Black Pudding, Roast Plum Tomatoes, Flat Mushrooms, Baked Beans with a choice of White, Granary or Gluten-free Toast

Menus come with a serving of Freshly Squeezed Orange Juice & English Breakfast Tea or Filter Coffee





COCKTAILS

Bellini £10.50

The Venetian Classic - Jeio Prosecco, Peach Purée

English Spiced Mojito £10

Ableforth's Rumbullion Spiced Rum, Fever-Tree Ginger Ale, Fresh Lime, Mint, Sugar

Passion Fruit Cosmopolitan £9.95

Skyy Passion Fruit Vodka, Cointreau, Cranberry Juice, Fresh Passion Fruit & Lime

Margarita of Athena £10.50

Patron Silver Tequila, Apricot and Jasmine infused Manzanilla Sherry,
Lime, Grapefruit Bitters and Jasmine Syrup

Bergamot Blanco Negroni £10.50

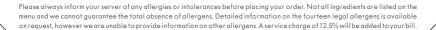
Beefeater Gin, Italicus Bergamot Liqueur & Kamm & Sons English Aperitivo

The Queen of Time £13

Laurent-Perrier La Cuvée Brut, Rose Liqueur, Crème De Cassis & Lemon Juice

XO Espresso Martini £10.50

Grey Goose Vanilla Vodka, Patron XO Café, Sugar and freshly pulled Espresso



GIN & TONICS

Elderflower & Juniper G&T £9.75

Plymouth Gin, Fever-Tree Elderflower Tonic, Citrus, St. Germain Elderflower Mist

Pink Grapefruit G&T £11.50

Malfy Rosa Italian Grapefruit Gin, Fever-Tree Mediterranean Tonic with Dehydrated Grapefruit and Lemon Thyme

Strawberries & Cream G&T £11.75

Dockyard Strawberry Gin with Vanilla, Fever-Tree Elderflower Tonic and Fresh Strawberries

Rhubarb, Raspberry & Ginger G&T £11.50

Slingsby Rhubarb Gin, Chambord & Fever-Tree Ginger Ale

Ginger & Cinnamon G&T £11.50

Roku Japanese Craft Gin with Fever-Tree Lemon Tonic, Crystallised Ginger, Cinnamon and Jasmine Pearls



JUICES, COOLERS & NON-ALCOHOLIC COCKTAILS

Choice of Fresh Juice £4 Orange, Apple or Grapefruit

Detox Smoothie £4 Avocado, Mint, Spinach, Apple, Parsley

Mixed Berry Smoothie £4.50 Raspberry, Strawberry, Blueberry, Banana, Coconut Milk

Immunity Smoothie £4.95

Apple, Banana, Avocado, Lemon, Ginger, Turmeric, Echinacea, Black Pepper, Cayenne Pepper

Virgin Mary £4

Served long in a Pepper-rimmed glass and finished with Rosemary, Cherry Tomato and Olive

Strawberry Kisses £5.50

Strawberry-based cocktail with Strawberry Purée, Pineapple, Cranberry, Fresh Lemon and Orgeat Syrup

Homemade

Yuzu Lemonade £4.50

Yuzu Juice, Soda, Sugar & an Elderflower Mist

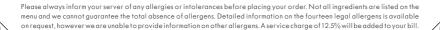
Virgin Spritz £6

Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara Olives and Fresh Orange

Miss Candy £6

Seedlip Spice, Cranberry Juice, Lime, Hibiscus and Strawberry with a Candy Floss Treat

Spiced Beet Blend £4.50
Beetroot, Apple, Lemon, Ginger



WINE

WINE - SPARKLING	Bottle
Graham Beck, Brut, NV, Robertson, South Africa	£43
Corpinnat, Llopart, Brut Reserva, 2017, Catalonia, Spain	£45
Bottega Gold, Prosecco Brut, NV, Veneto, Italy	£55
Franciacorta, Contadi Castaldi, NV, Franciacorta, Italy	£60
Ridgeview Bloomsbury Brut, NV, Sussex, England	£78
Laurent-Perrier, La Cuvée Brut, NV, Champagne, France	£85
Nyetimber, Classic Cuvée, NV, Sussex, England	£86
Ruinart, R de Ruinart, Brut, NV, Champagne, France	£90
Bruno Paillard Premiere Cuvée, NV, Champagne, France	£95
Besserat de Bellefon, Cuvée des Moines, Blanc de Blancs, NV, Champagne, France	£110
Perrier-Jouët, Blanc de Blancs, NV, Champagne, France	£128
Laurent-Perrier, Grand Siecle, NV, Champagne, France	£170
Perrier-Jouët, Belle Epoque, 2012, Champagne, France	£170
Dom Perignon, 2008, Champagne, France	£210
Krug, Grande Cuvée, NV, Champagne, France	£220
Veuve Clicquot, La Grande Dame, 2006, Champagne, France	£230
Nyetimber, 1086 Prestige Cuvée, 2009, Sussex, England	£280
Pol Roger, Cuvée Sir Winston Churchill, 2006, Champagne, France	£395
Dom Perignon, Plenitude Deuxieme P2, 2000, Champagne, France	£925



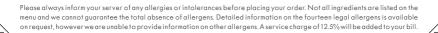




ROSÉ SPARKLING	Bottle
Graham Beck, Brut Rosé, NV, Robertson, South Africa	£43
Corpinnat, Llopart, Brut Rosé, 2016, Catalonia, Spain	£45
Laurent-Perrier, Cuvée Rosé Brut, NV, Champagne, France	£97
Ruinart, R de Ruinart Rosé, NV, Champagne, France	£110
Perrier-Jouët Blason Rosé, NV, Champagne, France	£135



CHAMPAGNE MAGNUMS	Bottle
Laurent-Perrier, La Cuvée, Brut, NV, Champagne, France	£160
Ruinart, R de Ruinart, Brut, NV, Champagne, France	£210
Laurent-Perrier Rosé, NV, Champagne, France	£220
Besserat de Bellefon, Cuvée des Moines, Blanc de Blancs, NV, Champagne, France	£275
Perrier-Jouët, Belle Epoque, 2007, Champagne, France	£575



WINE

WHITE	Bottle
Pinot Grigio, Riff, Alois Lageder, 2018, Trento, Italy	£29
Côtes du Rhône Blanc, Paul Jaboulet Aine, Secret de Famille, 2018, Rhône, France	£32
Pinot Bianco Rubicone, Dogheria, Poderi dal Nespoli, 2018, Emilia-Romagna, Italy	£33
Verdicchio dei Castelli di Jesi Classico Superiore, Marotti Campi, Luzano, 2018, Marche, Italy	£34
Grauer Burgunder, Peth-Wetz Estate, 2018, Rheinhessen, Germany	£35
Parellada, Moli dels Capellans, Atrevida, 2017, Conca de Barberà, Spain	£37
Viognier, Sauvignon Blanc, St Cosme, Little James Basket Press, 2018, Rhône, France	£38
Sauvignon Blanc, Huia, 2018, Marlborough, New Zealand	£41
White Cabernet, Chateau Changyu Moser XV, 2017, Ningxia, China	£43
Moscatel, Quinta do Vallado, Prima, 2018, Douro, Portugal	£45
Gavi del Comune di Gavi, Morgassi Superiore, Tuffo, 2018, Piedmont, Italy	£52
Macon, Chateau London, Domaine Fichet, 2017, Burgundy, France	£53
Chardonnay, Yering Station Village, 2017, Yarra Valley, Australia	£55
Riesling, Josef Chromy, Delikat SGR, 2018, Tasmania, Australia	£56
Assyrtiko, Santo, Santorini, 2018, Santorini, Greece	£57
Sancerre, Les Chailloux, Domaine Fouassier, 2017, Sancerre, France	£65
Chablis, Domaine Jean Defaix, 2018, Burgundy, France	£68
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, 2017, Rhône, France	£73
Chardonnay, Creation, Reserve, Walker Bay, 2017, Western Cape, South Africa	£80
Meursault, Domaine Vincent Latour, 2017, Burgundy, France	£95
Condrieu, Chateau Saint Cosme, 2017, Rhône, France	£110
Chassagne-Montrachet 1er Cru, Domaine Roux, Macherelles 2016, Burgundy France	£150

WINE

RED	Bottle
Garnacha, Lagrimas de Garnacha, 2017, Navarra, Spain	£29
Cabernet Sauvignon, Valdivieso, 2016, Central Valley, Chile	£30
Brouilly, Selection du Baron de la Vauxonne, 2017, Beaujolais, France	£34
Shiraz, Mourvedre, Journey's End, Huntsman, 2017, Western Cape, South Africa	£36
Côtes du Rhône Rouge, Paul Jaboulet Aine, Secret de Famille, 2016, Rhône, France	£37
Cabernet Sauvignon, Chateau Changyu Moser XV, 2016, Ningxia, China	£38
Primitivo Salento, Li Veli, Orion, 2017, Puglia, Italy	£39
Blaufrankisch, Weingut Glatzer, 2017, Carnuntum, Austria	£40
Malbec, La Posta, Pizzella, 2016, Mendoza, Argentina	£41
Pinot Noir, Spy Valley, 2016, Marlborough, New Zealand	£45
Rosso di Montepulciano, Boscarelli, Prugnolo, 2017, Tuscany, Italy	£48
Trepat, Moli dels Capellans, 2017, Conca de Barberà, Spain	£49
Valpolicella Ripasso Superiore Classico, La Dama, 2016, Veneto, Italy	£52
Zinfandel, Renwood, Premier Old Vine, 2016, California, USA	£56
Le Sughere di Frassinello, Rocca Di Frassinello, 2015, Tuscany, Italy	£57
Pinot Noir, Josef Chromy, 2017, Tasmania, Australia	£62
Barberà d'Alba, Vietti, Tre Vigne, 2017, Piedmont, Italy	£66
Corte B, Vistalba, Luján de Cuyo, 2015, Mendoza, Argentina	£70
Merlot, Truchard, 2013, California, USA	£75
Chianti Riserva, Castellare di Castellina, 2016, Tuscany, Italy	£80
Nuits-Saint-Georges, Domaine Jean Chauvenet, 2017, Burgundy, France	£97
Chateauneuf-du-Pape, Domaine Grand Veneur, 2017, Rhône, France	£100
Brunello di Montalcino, Villa al Cortile, 2014, Tuscany, Italy	£100
Gevrey-Chambertin, Domaine Roux, 2017, Burgundy, France	£120
Vougeot 1er Cru, Domaine Roux, Les Petits Vougeot, 2017, Burgundy, France	£140
Chateauneuf-du-Pape, Beaucastel, 2008, Rhône, France	£175









ROSÉ	Bottle
Sangiovese Rosé Rubicone, Filarino, 2019, Emilia-Romagna, Italy	£29
Chateau Leoube, Love by Leoube, 2018, Provence, France	£50
Provence Rosé, Chateau d'Esclans, Whispering Angel, 2018,	£55



BEERS & CIDER

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Peroni Nastro Azzurro, Vigevano, Italy	Premium, clear, golden lager	5.1%	£5
Paolozzi Helles Lager, Edinburgh, Scotland	Full and beautifully balanced	5.2%	£5.50
BrewDog Punk IPA, Aberdeenshire, Scotland	Modern classic Indian pale ale	5.6%	£5.50
Harviestoun Bitter & Twisted, Golden Ale, Alva, Scotland	Zesty and aromatic with a citrus finish	4.4%	£5.50
Harviestoun Old Engine Oil, Alva, Scotland	Rich, chocolatey and viscous	6%	£6
BrewDog Nanny State, Aberdeenshire, Scotland	Virtually no alcohol. Hoppy	0.5%	£4.50
Sassy Cidre, Normandy, France	Fermented from 100% pressed cider apples. Well balanced and refined Cidre of Normandy	5.2%	£5.50
Sassy Poire Cidre, Normandy, France	Light in alcohol and body and full of fresh pear flavours	2.5%	£5.50

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	£3.95
Fever-Tree Tonics	£3.95
Fever-Tree Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade	£3.95
London Essence Rhubarb & Cardamom Soda	£3.95
London Essence Jasmine & White Peach Soda	£3.95
Acqua Panna Still Mineral Water 750ml	£4
San Pellearino Sparklina Mineral Water 750ml	£4



FACILITIES & FURTHER INFORMATION

CAPACITY

Maximum 16 seated on one long table, 24 over four round tables and 30 standing

ACCESS, SERVICE & DEPARTURE TIMES

BREAKFAST 8.00am access | 8.00am service | 10.30am guests' departure

LUNCH 11.30am access | noon service | 5.00pm guests' departure

DINNER Monday to Saturday 6.00pm access | 6.30pm service | midnight guests' departure

Sunday guests' departure 11.00pm

Service charge 12.5%

Menu cards can be printed and dedicated to your requirements

Complimentary place cards are provided

Seasonal flowers are provided. Additional flowers can be arranged via our florist

Table lamps can be supplied to suit your table layout

An iPod docking station is available for your own use or background music can be provided

We do not have the facilities for DJs or dancing

Complimentary Wi-Fi

Corkage is not permitted

CONTACT US

LISA NICOLAIDES T. 020 3935 2145

lisa.nicolaides@brasserie-of-light.co.uk

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