



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

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Selfridges & Co (Duke Street Entrance)

400 Oxford Street, London W1A 1AB

T. 020 3940 9600 | brasserie-of-light.co.uk



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 Marzano 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

Golden Apple

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

Selection of
Traditional Ice Creams
& Sorbets

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

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A service charge of 12.5% will be added to your bill.

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

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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 Dressing

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

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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

Beef Wellington
Truffled Beef Wellington,
Mushroom Duxelles, Creamed
Potatoes, Honey-glazed Baby
Carrots, Red Wine Sauce

Spaghettini
with Lobster
Blistered Datterini
Tomatoes, Chilli & Garlic

Pumpkin Tortellini v
Truffle, Sage and a light
cheese foam

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

DESSERTS

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

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

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BREAKFASTS

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

MENU A

£20

Toast 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

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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

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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

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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

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JUICES, COOLERS &
NON-ALCOHOLIC COCKTAILS

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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

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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

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WINE

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

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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 Nespole, 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

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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

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WINE

ORANGE

Bacchus, Litmus, 2016, Surrey, England

Manzoni Bianco, Alois Lageder, Forra, 2017, Trentino Alto Adige, Italy

Savagnin, Domaine de la Pinte, Sav'Or, 2017, Jura, France

Bottle

£40

£50

£65

ROSÉ

Sangiovese Rosé Rubicone, Filarino, 2019, Emilia-Romagna, Italy

Chateau Leoubé, Love by Leoubé, 2018, Provence, France

Provence Rosé, Chateau d'Esclans, Whispering Angel, 2018,
Côte de Provence, France

Bottle

£29

£50

£55

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BEERS & CIDER

		ABV	330ml
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 Pellegrino Sparkling Mineral Water 750ml	£4

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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

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