



THE PEGASUS ROOM AT

# BRASSERIE OF LIGHT

Set within Selfridges department store, the Pegasus Room at Brasserie of Light will seat up to 16 guests on one long table or up to 24 guests over four round tables of six. The space will be 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 will be 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 will be as 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 tea lights.

### CONTACT US

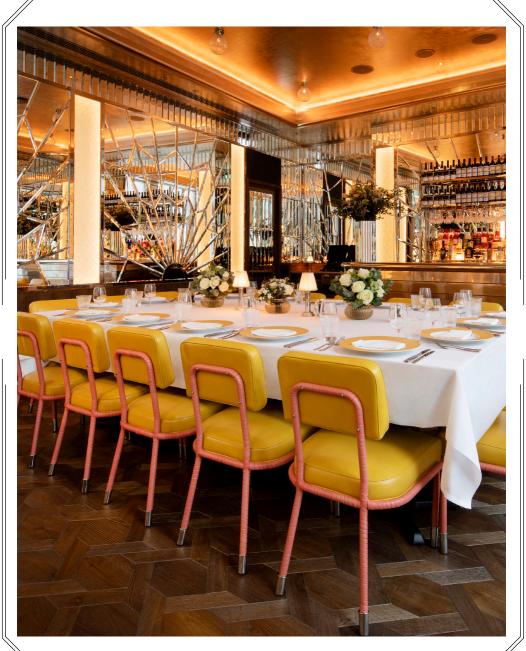
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### SPRING MENUS

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 £6.50 Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

### MENU A

£55

#### STARTERS

Chargrilled & Roasted Vegetables vg Aubergine & Red Pepper Sauce Roquefort Salad Pickled Walnuts, Red Apple, Endive & Tarragon Dressing

MAINS

Sole Goujons Minted Peas, Tartare Sauce & Fries Moroccan Spiced
Sweet Potato, Aubergine
Baba Ganoush with
Coconut 'Yoghurt' vg
Sesame, Mixed Grains, Toasted
Almonds & a Tomato Sauce

Chargrilled Paillard of Chicken

Avocado Houmous, Basil Sauce & Rocket

Tuna Carpaccio

Citrus Ponzu Dressing,

Wasabi Mayo

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

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

Selection of Teas, Infusions & Coffee

Chocolate Champagne Truffles £4.50

Selection of Three Cheeses £9.50

Cashel Blue, Quicke's Cheddar & Camembert from Normandy with Pear Chutney, Olive Croutons, Rye Crackers

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request







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

Wild Mushroom and Truffle Rice Balls v £6.50 Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU B

#### STARTERS

Avocado & Sesame Fried Chicken Coriander, Green Tea and Chia Seed, Jalapeño Dip Oak Smoked Salmon With Rve Bread Roquefort Salad Pickled Walnuts, Red Apple, Endive and Tarragon Dressing

#### MAINS

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

Flat-iron Chicken Wild Mushroom Sauce & Truffled Mashed Potato Chargrilled & Roasted Vegetables vg Aubergine & Red Pepper Sauce

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

Pegasus Pie Yuzu Coconut Cloud, Sesame Biscuit, Charred Pineapple, Caramel

Selection of Teas, Infusions & Coffee

Chocolate Champagne Truffles £4.50

Selection of Three Cheeses £9.50

Cashel Blue, Quicke's Cheddar & Camembert from Normandy with Pear Chutney, Olive Croutons, Rye Crackers

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### SPRING MENUS



Wild Mushroom and Truffle Rice Balls v £6.50 Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU C

£.78

STARTERS

Chicken Dumpling Truffle & Citrus

Burrata v Smoked Tomato, Aubergine & Baby Basil

Hand-dived Scallops Red Peppers, Roasted Fennel & Capers

**-**⟨\$>-MAINS

Blackened Cod Charred Sprouting Broccoli & Wasabi Mayo & Truffle Wafu Dressing

7oz Fillet Steak & Fries Béarnaise Sauce & Watercress

Spaghettini v Wild Mushroom & Creamy Truffle Sauce

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

Chocolate Champagne Truffles £4.50

Selection of Three Cheeses £9.50

Cashel Blue, Quicke's Cheddar & Camembert from Normandy with Pear Chutney, Olive Croutons, Rye Crackers

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### SPRING MENUS

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

Wild Mushroom and Truffle Rice Balls v £6.50 Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU D

£95

#### STARTERS

Steak Tartare Mustard & Tabasco Sauce Burrata v Smoked Tomato, Aubergine & Baby Basil

Hand-dived Scallops
Red Peppers, Roasted Fennel
& Capers

#### MAINS

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

Chargrilled & Roasted Vegetables vg Aubergine & Red Pepper Sauce Beef Wellington Truffled Beef Wellington, Mushroom Duxelle, 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



#### 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

Chocolate Champagne Truffles £4.50

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Cashel Blue, Quicke's Cheddar & Camembert from Normandy with Pear Chutney, Olive Croutons, Rye Crackers

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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 £6.50 Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

### SAVOURY CANAPÉS £2.50

Smoked Salmon Blini, Cream Cheese
Vegetable Rice Paper Roll, Vietnamese Dip vg
Chicken Gyoza, Truffle Cream
Shaved Root Vegetable Skewer vg
Reef Tartar Cornet

Popcorn Shrimp, Spiced Sauce
Truffle Arancini, Wild Mushroom Mayonnaise v
Tuna Tacos, Avocado, Coriander
Avocado and Sesame Chicken Nugget, Jalapeño

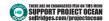
Roquefort Cheese, Walnut & Endive

'Croque Monsieur', Ham, Gruyère Cheese

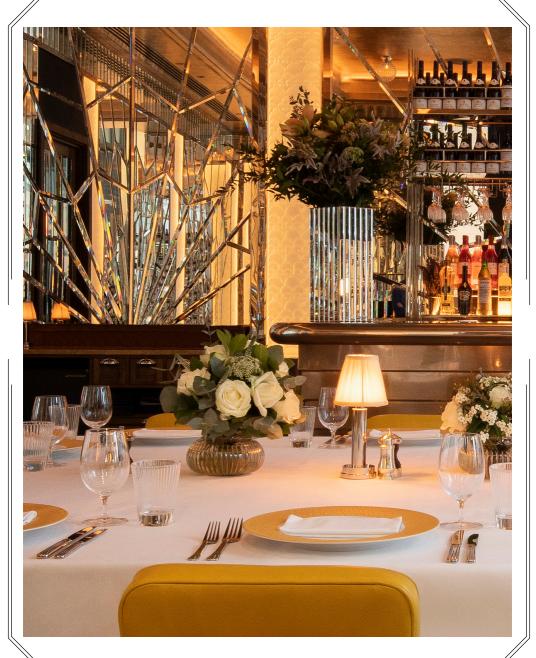
SWEET CANAPÉS £2.50

Raspberry Macaroons
Pegasus Pie
Chocolate Bubbles

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### 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 va with Coconut "Yoghurt" and berries

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

£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 va with Coconut "Yoghurt" and berries

### Eggs Benedict

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

### 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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and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meats may increase your risk of foodborne illness. A service charge of 12.5% will be added to your bill.

we cannot gua dishes. Detailed

### 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

#### Blood Orange Fizz £10

Blood Orange Sorbet & Laurent-Perrier La Cuvée Brut Champagne

#### Scotch Plum £10

Naked Grouse Scotch, Kishinamien Umeshu Japanese Plum Liqueur, Briottet Crème de Figue, Oloroso Sherry, Whiskey Barrel Bitters

#### The Queen of Time £13

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

#### Chocolate Orange Espresso Martini £10.25

Grey Goose L'Orange Vodka, Tosolini Expre Liqueur, Chocolate Bitters, 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

Rosemary & Grapefruit G&T £11.50 Gin Mare, Fever-Tree Mediterranean Tonic, Grapefruit Twist, Rosemary Sprig

Wild G&T £11.50 Glendalough Wild Botanical Irish Gin, Fever-Tree Aromatic Tonic

Rhubarb, Raspberry & Ginger G&T £11.50
Slingsby Rhubarb Gin, Chambord & Fever-Tree Ginger Ale

Jasmine & Peppermint G&T £13.50 Monkey 47 Gin, Fever-Tree Aromatic Tonic, Chartreuse-washed Ice, Peppermint Mist, Jasmine Pearls



## JUICES, COOLERS & NON-ALCOHOLIC COCKTAILS

Choice of Fresh Juice £4 Orange, Apple or Grapefruit

Detox Smoothie £4 Avocado, Mint, Celery, 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

Seedlip Garden & Tonic £6.75 Non-alcoholic Spirit with Tonic, Cucumber & Sugar Snap Peas

Vanilla Spiced Sour £6.75 Seedlip Spice, Lemon Juice, Vanilla Syrup & Egg White

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

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WINE - SPARKLING	Bottle
Graham Beck Brut, NV, Robertson, South Africa	£43
Llopart Brut Reserva Cava, 2016, Penedès, Spain	£45
Bottega Gold Prosecco Brut, NV, Veneto, Italy	£55
Laurent-Perrier La Cuvée Brut, NV, Champagne, France	£80
Ridgeview Bloomsbury Brut, NV, Sussex, England	£78
Ruinart 'R' de Brut, NV, Champagne, France	£85
Bruno Paillard Première 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
Bollinger, La Grande Année, 2007, Champagne, France	£130
Laurent-Perrier, Grand Siècle, NV, Champagne, France	£170
Perrier-Jouët, Belle Epoque, 2011, Champagne, France	£170
Dom Pérignon, 2008, Champagne, France	£210
Krug, Grande Cuvée, NV, Champagne, France	£220
Veuve Clicquot 'La Grande Dame', 2006, Champagne, France	£230
Pol Roger, Cuvée Sir Winston Churchill, 2006, Champagne, France	£395
Dom Pérignon, 'Plénitude Deuxième P2', 2000, Champagne, France	£925







ROSÉ SPARKLING	Bottle
Graham Beck Brut Rosé, NV, Robertson, South Africa	£40
Llopart Brut Rosé Cava, 2016, Penedès, Spain	£45
Ruinart 'R' de Rosé, NV, Champagne, France	£80
Laurent-Perrier, Cuvée Rosé Brut, NV, Champagne, France	£95
Perrier-Jouët Blason Rosé, NV, Champagne, France	£135
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CHAMPAGNE MAGNUMS	Bottle
Laurent-Perrier 'La Cuvée' Brut, NV, Champagne, France	£135
Laurent-Perrier Rosé, NV, Champagne, France	£180
'R' de Ruinart Brut, NV, Champagne, France	£210
Besserat de Bellefon, Cuvée des Moines 'Blanc de Blancs', NV, Champagne, France	£275
Perrier-Jouët 'Belle Epoque' Brut, 2007, Champagne, France	£575



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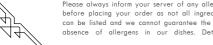
WHITE	Bottle
Alois Lageder Riff Pinot Grigio, 2018, Trento, Italy	£29
Secret de Famille, Côtes du Rhône Blanc, Paul Jaboulet Aîné, 2017, Rhône, France	£32
Dogheria Pinot Bianco Rubicone IGT, Poderi dal Nespoli, 2017, Emilia Romagna, Italy	£33
Marotti Campi, Verdicchio dei Castelli di Jesi, Classico Superiore, Luzano, 2017, Marche, Italy	£34
Peth-Wetz Estate Grauer Burgunder, 2017, Rheinhessen, Germany	£35
Moli dels Capellans, Atrevida Parellada, 2017, Conca de Barberà, Spain	£37
St. Cosme Little James Basket Press Viognier Sauvignon Blanc, 2017, Rhône, France	£38
Huia Sauvignon Blanc, 2016, Marlborough, New Zealand	£41
Quinta do Vallado, Douro Moscatel Prima, 2017, Douro, Portugal	£45
Morgassi Superiore Tuffo, Gavi del Comune di Gavi DOCG, 2016, Piedmont, Italy	£52
Macon Ige Château London, Domaine Fichet, 2017, Burgundy, France	£53
Yering Station Village Chardonnay, 2017, Yarra Valley, Australia	£55
Josef Chromy Delikat SGR Riesling, 2017, Tasmania, Australia	£56
Santo Santorini Assyrtiko, 2016, Santorini, Greece	£57
Sancerre 'Les Chailloux', Domaine Fouassier, 2016, Sancerre, France	£65
Chablis Domaine, Jean Defaix, 2017, Burgundy, France	£68
Crozes-Hermitage Blanc, Paul Jaboulet Aîné 'Mule Blanche', 2017, Rhône, France	£73
Chardonnay, Creation, Reserve, Walker Bay, 2017, Western Cape, South Africa	£80
Meursault, Domaine Vincent Latour, 2015, Burgundy, France	£95
Condrieu, Château Saint Cosme, 2016, Rhône, France	£110
Chassagne-Montrachet 1er Cru, Domaine Roux, Macherelles, 2015, Burgundy, France	£150





## WINE

RED	Bottle
Lágrimas de Garnacha, 2016, Navarra, Spain	£29
Journeys End Huntsman Shiraz Mourvèdre, 2016, Stellenbosch, South Africa	£36
Secret de Famille, Côtes du Rhône Rouge, Paul Jaboulet Aîné, 2015, Rhône, France	£37
Château Changyu Moser XV, Cabernet Sauvignon, 2015, Ningxia, China	£38
Li Veli, Orion Primitivo Salento IGT, 2017, Puglia, Italy	£39
Weingut Glatzer, Blaufrankisch, 2016, Carnuntum, Austria	£40
La Posta Pizzella Malbec, 2016, Mendoza, Argentina	£41
Moli dels Capellans, Trepat, 2016, Conca de Barberà, Spain	£49
Valpolicella Ripasso Superiore Classico, La Dama, 2015, Veneto, Italy	£52
Renwood Premier Old Vine Zinfandel, 2015, California, USA	£56
Sughere di Frassinello, 2014, Tuscany, Italy	£57
Josef Chromy Pinot Noir, 2016, Tasmania, Australia	£62
Vietti Barberà d'Alba Tre Vigne, 2016, Piedmont, Italy	£66
Vistalba Corte B, Luján de Cuyo, 2015, Mendoza, Argentina	£70
Truchard Merlot, 2013, California, USA	£75
Chianti Castellare Riserva, 2015, Tuscany, Italy	£80
Nuits-Saint-Georges, Domaine Jean Chauvenet, 2016, Burgundy, France	£96
Châteauneuf du Pape, Domaine Grand Veneur, 2015, Rhône, France	£100
Brunello di Montalcino, Villa al Cortile, 2012, Tuscany, Italy	£100
Gevrey-Chambertin, Domaine Roux, 2017, Burgundy, France	£120
Vougeot 1er Cru, Domaine Roux 'Les Petits Vougeot', 2016, Burgundy, France	£140
Châteauneuf du Pape Beaucastel, 2008, Rhône, France	£175



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ORANGE	Bottle
Litmus Orange Bacchus, 2015, Surrey, England	£40
Alois Lageder Forra Manzoni Bianco, 2015, Trentino Alto Adige, Italy	£50
Vin de France, 'Opus', Domaine Fouassier, 2015, Sancerre, France	£65



ROSÉ	Bottle
Filarino Sangiovese Rosato Rubicone IGT, 2017, Emilia Romagna, Italy	£29
Château Léoube 'Love by Léoube', 2017, Provence, France	£50
Château d'Esclans, Whispering Angel Rosé, 2017, Provence, France	£55



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## BEERS & CIDER

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		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, chocolately and viscous	6%	£5
BrewDog Nanny State, Aberdeenshire, Scotland	Virtually no alcohol. Hoppy	0.5%	£4
Hawkes Urban Orchard Cider, Bermondsey, England	Craft cider	4.5%	£5

# 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
Acqua Panna Still Mineral Water 750ml	£4
San Pellegrino Sparkling 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 7.45am 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

Tea lights 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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