



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



SUMMER 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

Baked Mushroom
& Ricotta v
With Asparagus

Warm Goat's Cheese v
Beetroot &
Horseradish Salad

Yellowfin Tuna Ceviche
Watermelon
& Tomato

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

Chicken Milanese
Brioche-crumbed Chicken Breast
with San Marzanino Tomatoes,
Capers, Rocket, Parmesan
& Pesto

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

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

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.

SUMMER 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 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 v
Beetroot &
Horseradish Salad

MAINS

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

Flat-iron Chicken
Wild Mushroom Sauce
& Truffled Mashed Potato

Asparagus Tortellini v
With 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

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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Wild Mushroom and Truffle Rice Balls vg £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

Roasted Scallops
Chorizo, Edamame
& Squid Ink

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

Chocolate Champagne Truffles £4.50

Selection of Three Cheeses £9.50

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SUMMER MENUS

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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

Roasted Scallops
Chorizo, Edamame
& Squid Ink

MAINS

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

Beef Wellington
Truffled Beef Wellington, Mush-
room 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

Selection of Three Cheeses £9.50

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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

Beef Tartar Cornet

Popcorn Shrimp, Spiced Sauce

Truffle Arancini, Wild Mushroom Mayonnaise v

Tuna Tacos, Avocado, Coriander

Avocado and Sesame Chicken Nugget, Jalapeño

Warm Goat's Cheese, Beetroot & Horseradish v

'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

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

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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

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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, 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

WINE - SPARKLING

	Bottle
Graham Beck Brut, NV, Robertson, South Africa	£43
Llopart Brut Reserva Cava, 2015, 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, 2009, 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

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WINE


ROSÉ SPARKLING

	Bottle
Graham Beck Brut Rosé, NV, Robertson, South Africa	£40
Llopart Brut Rosé Cava, 2015, 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



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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WINE

WHITE	Bottle
Alois Lageder Riff Pinot Grigio, 2017, Trento, Italy	£29
Secret de Famille, Côtes du Rhône Blanc, Paul Jaboulet Aîné, 2016, Rhône, France	£32
Dogheria Pinot Bianco Rubicone IGT, Poderi dal Nespoli, 2016, Emilia Romagna, Italy	£33
Marotti Campi, Verdicchio dei Castelli di Jesi, Classico Superiore, Luzano, 2016, Marche, Italy	£34
Peth-Wetz Estate Grauer Burgunder, 2017, Rheinhessen, Germany	£35
Moli dels Capellans, Atrevida Parellada, 2016, Conca de Barberà, Spain	£37
St. Cosme Little James Basket Press Viognier Sauvignon Blanc, 2017, Rhône, France	£38
Hua 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, 2015, Burgundy, France	£53
Yering Station Village Chardonnay, 2015, 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, 2015, 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

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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, 2015, Puglia, Italy	£39
Weingut Glatzer, Blaufrankisch, 2015, Carnuntum, Austria	£40
La Posta Pizzella Malbec, 2016, Mendoza, Argentina	£41
Moli dels Capellans, Trepát, 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, 2015, Tasmania, Australia	£62
Vietti Barberà d'Alba Tre Vigne, 2016, Piedmont, Italy	£66
Vistalba Corte B, Luján de Cuyo, 2014, 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, 2016, Burgundy, France	£120
Vougeot 1er Cru, Domaine Roux 'Les Petits Vougeot', 2015, Burgundy, France	£140
Châteauneuf du Pape Beaucastel, 2008, Rhône, France	£175

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WINE

ORANGE

Litmus Orange Bacchus, 2015, Surrey, England

Bottle

£40

Alois Lageder Forra Manzoni Bianco, 2015, Trentino Alto Adige, Italy

£50

Vin de France, 'Opus', Domaine Fouassier, 2015, Sancerre, France

£65



ROSÉ

Filarino Sangiovese Rosato Rubicone IGT, 2017, Emilia Romagna, Italy

Bottle


£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

		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

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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 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

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

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