

# MENUS

movingvenue  
by SMART

LANDING

FORTY TWO

THE LEADENHALL BUILDING  
CITY OF LONDON

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# BREAKFAST MENU

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*Served from a bar or circulated*

## CONTINENTAL

MINI CONTINENTAL PASTRIES

MULTISEED CINNAMON FRENCH TOAST  
WITH BANANAS AND MAPLE SYRUP

CARAMELISED PINK GRAPEFRUIT  
WITH GRAPEFRUIT GRANITE

YOGHURT GRANOLA POTS WITH SPICED WINTER BERRIES,  
GREEK YOGHURT TOPPED WITH TOASTED GRANOLA

## ENGLISH BREAKFAST

MAPLE CURED ENGLISH BACON ON TOASTED MUFFINS  
WITH ROASTED VINE TOMATOES, MUSHROOM KETCHUP

CUMBERLAND SAUSAGE SANDWICH  
WITH TOMATO RELISH

KILN ROAST SALMON, CHIVE SCRAMBLED EGG  
ON WARM BAGEL

TOAST WALNUT BRIOCHE WITH WILD  
MUSHROOMS, HOLLANDAISE (V)

## HEALTHY BREAKFAST

PORRIDGE OATS WITH ACACIA HONEY (V)

FRUIT AND NUT BREAD WITH RICOTTA AND FRUIT (V)

POACHED EGGS WITH AVOCADO ON WHOLEMEAL (V)

SUPERFOOD FRITTERS TOPPED WITH SCRAMBLED EGG (V)

STRAWBERRIES AND MELON WITH TOASTED SEEDS (V)

CHAI SEED PORRIDGE WITH BERRY COMPOTE (V)

EGG WHITE OMELETTE COOKED IN THE ROOM (V)

## UPGRADE OPTIONS

WAFFLES WITH STREAKY BACON  
AND MAPLE SYRUP

TOASTED BAGELS WITH SMOKED SALMON  
AND AVOCADO

POACHED QUAILS EGG FLORENTINE (V)

EGGS EN COCOTTE WITH WILD MUSHROOMS  
AND SPINACH SERVED WITH SOUR DOUGH TOAST (V)

EGGS BENEDICT/ ROYAL

SCRAMBLED EGGS ON TOAST WITH AVOCADO  
AND ROAST CHERRY VINE TOMATOES (V)

BERRY AND BANANA GRANOLA POTS WITH GREEK  
YOGHURT AND HONEY (V)

## JUICE BAR

SMOOTHIE BAR FRESHLY MADE WITH VEGETABLES,  
FRUITS, SEEDS AND JUICES

APPLE, BEETROOT & MINT

APPLE, CARROT & GINGER

WATERCRESS, SPINACH, PINEAPPLE,  
APPLE & LIME

STRAWBERRY & BANANA SMOOTHIE

APPLE, CARROT & CELERY

ORANGE & MANGO SMOOTHIE

# HOT AND COLD FORK BUFFET LUNCH MENU OPTIONS

## MENU 1

COQ AU VIN, TENDER CHICKEN THIGHS COOKED WITH SHALLOTS, MUSHROOMS, SMOKED BACON, RED WINE

POACHED SCOTTISH SALMON WITH PICKLED BLACK RADISH AND APPLE SLAW, VIOLA FLOWERS, APPLE VINEGAR DRESSING

ANCIENT GRAINS WITH BEANS, AVOCADO, LIME CHILLI AND CORIANDER DRESSING (V)

PANZANELLA SALAD WITH VINE TOMATOES, RED ONION, CAPERS, BLACK OLIVES, ROCKET AND RUSTIC FOCACCIA (V)

MIXED SUMMER LEAVES WITH TOASTED SUN FLOWER SEEDS (V)

VANILLA BAKED CHEESECAKE, HONEYED PEACHES, RASPBERRY GEL AND RASPBERRIES

DARK CHOCOLATE BOMBE WITH A BLOOD ORANGE CENTRE, ORANGE PRALINE CRUNCH, BLOOD ORANGE GEL AND CITRUS SHERBET

A SELECTION OF ARTISAN BREADS

## MENU 2

ROAST RUMP OF ENGLISH LAMB, SPICED BEANS, BABY RED CHARD AND MINTED YOGHURT

CITRUS MARINATED SEA BASS WITH STIR FRIED VEGETABLES ORANGE SOY AND TOASTED RICE

RICOTTA AND SPINACH GNOCCHI WITH GARDEN PEAS AND PEA SHOOTS (V)

ROASTED CAULIFLOWER AND BROCCOLI WITH PUY LENTILS AND CORIANDER AND JALAPENO DRESSING (V)

COS LEAVES WITH SALT BAKED ALMONDS, ORANGES AND FENNEL (V)

SCOTTISH RASPBERRY AND WHITE CHOCOLATE MOUSSE, FRESH RASPBERRIES AND PISTACHIO BRITTLE

ALMOND AND APRICOT TART, ALMOND CLUSTERS AND APRICOT GEL

A SELECTION OF ARTISAN BREADS

## MENU 3

CHAR GRILLED FILLET OF SURREY BEEF TOSSED WITH ROCKET, SUN BLUSHED TOMATOES

CARAMELISED SHALLOT AND HERBED GOATS CHEESE TART, TOPPED WITH SALAD MACHE(V)

ENDIVE AND WATERCRESS SALAD WITH BLUE CHEESE CROUTES AND DIJON DRESSING (V)

THYME ROASTED SQUASH AND COUSCOUS SALAD (V)

ROSEMARY PANNA COTTA, SALTED CARAMEL CALVADOS SAUCE, CARAMELISED APPLE AND APPLE CRISP

LIME CURD TART WITH COCONUT MOUSSE, TOASTED COCONUT MERINGUES AND LIME GEL

A SELECTION OF ARTISAN BREADS

## FINGER BUFFET LUNCH MENU OPTIONS

THAI VEGETABLE AND SESAME CAKES  
WITH SWEET CHILLI SAUCE (V)

TALLAGIO AND GARLIC FLAT BREADS (V)

LEBANESE GLAZED CHICKEN WITH PINEAPPLE  
AND POMEGRANATE

PEAR AND BLUE CHEESE TOASTS WITH PECAN BRITTLE (V)

SAUSAGE AND LEEK ROLLS WITH FENNEL AND CHILLI CRUST

BLACK PUDDING SCOTCH EGGS

HERITAGE CRUDITÉS WITH MUSTARD EMULSION (V)

CRAB AND GRUYÈRE TARTS WITH HARISSA CREAM

PULLED DUCK, VEGETABLE AND LETTUCE WRAPS

SMOKED TROUT ON RYE WITH APPLE AND FENNEL, TROUT CAVIAR

MINI ANTIPASTI PIZZAS

ARTICHOKE, OLIVE AND ROSEMARY FILO TURNOVERS (V)

SWEET POTATO ROSTI, SMOKED SALMON, DILL CRÈME FRAICHE

ASIAN SIRLOIN OF BEEF ROLLS, WASABI, PICKLED RADISH SALAD

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# STATIC NIBBLES

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NOCELLARA DEL BELICE OLIVES

GREEN CHILLI PEPPERS STUFFED WITH FETA AND HERBS

SMOKED ARTICHOKE

PARMESAN AND PAPRIKA STRAWS

PICKLED BABY VEGETABLES

TUSCAN ANTIPASTO

BALSAMIC ONIONS

BOQUERONES

TRUFFLE AND PECORINO MIXED NUTS

ROSE HARISSA NUT MIX

CHILLI RICE CRACKERS