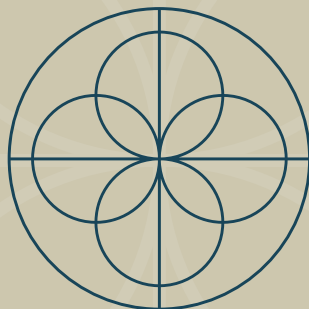


45



LONDON

MEETINGS & EVENTS

BREAKFAST

CONTINENTAL BREAKFAST

Minimum 10 people | £35 per person

Tea, Coffee

Orange Juice

Fresh press juices

Fresh mini pastries, Netherend Farm butter & house made jam

Cut Fruits, Acai energy bowl v+

Charcuterie, Cheese, sourdough Bread v

Ham and cheese toasties

45 LONDON BREAKFAST

Minimum 10 people | £45 per person

Tea, Coffee

Orange Juice

Viennoiserie, Netherend farm butter & house made jam/marmalade

Cut Fruits, Strained Yogurt bowl, Smoked Salmon, sourdough toast v

Full English Breakfast Scrambled Eggs v

Full Vegan Breakfast v+



LUNCH

SHARED SEATED LUNCH

Minimum 10 people | £38 per person

Selection of bread

Caesar salad

Crispy baby squid

Heritage tomato, smoked ajo blanco

Bacon cheeseburger sliders, truffle aioli

Hot food

Luganica and chilli pasta

Porcini risotto

Padron peppers

Dessert

Burnt cheesecake

Tiramisu

SEATED LUNCH

Minimum 10 people | £38 per person

Starter

Seabass crudo, miso tigers milk, passion fruit

Grilled chicken caesar salad

Burrata, seasonal gazpacho

Main

Mixed mushroom tagliatelle

Battered haddock and chips

Baby chicken, chimmichurri

Dessert

Tiramisu

Coconut pannacotta



BENTO BOX LUNCH

MEAT BENTO BOX

Min 10 people | £35 per person

Salmon sashimi salad
Spinach, sesame dressing
Assorted prawn and vegetable tempura
Salmon teriyaki/Chicken teriyaki
Steamed rice
Miso soup

VEGAN BENTO BOX

Min 10 people | £30 per person

Silken tofu salad
Spinach, sesame dressing
Assorted vegetable tempura
Miso marinated Cauliflower
Steamed rice
Miso soup

DINNER

SHARED INFORMAL DINNER

Minimum 10 people | £55 per person

Shared Starters

Aonori milk bread, red miso butter, shiso

Artichoke salad

BBQ eel & cabrales cheese croquette, sansho

Mackerel crudo, tosazu, aubergine

Local and Spanish cured meats, picos

Hot Food

Josper grilled John Dory, brown butter ponzu

Free range Suffolk pork chop, salsa verde, hacho miso

Roasted greens

Wood fired rice, langoustine dashi

Dessert

Burnt miso & yuzu cheesecake, warm pistachio cream sauce

Spanish french toast, sansho chocolate sauce, tofu sorbet

FOUR COURSE SEATED DINNER

Min 10 people | £70 pp

Shared starters

Smoked bonito tataki, gordal olive, guindilla chilli gilda

Aonori milk bread, red miso butter, shiso

BBQ eel & cabrales cheese croquette, sansho

Crystal prawn tempura, burford brown onsen tamago, sansho glaze

Main

UK bone-in sirloin steak 300g

or Josper grilled John Dory, brown butter ponzu

Roasted flourish greens, black sesame, evoo olive oil, soy

Smoked beef fat pink fir potatoes, kombu aioli

Dessert

Burnt miso & yuzu cheesecake, warm pistachio cream sauce

or Matcha churros, hojicha dulce de leche

CANAPÉS

MEAT

£6.50 each

Brioche, rubia galega, foie gras
Braised duck breast, soy reduction
Brioche, sobrasada, miso and honey
Bacon cheeseburger sliders, truffle aioli
Crispy duck bao, cucumber, hoisin
Crispy duck salad, cashew, hoisin

SEAFOOD

£6 each

Prawn tempura, spicy mayo
Octopus, baby potato, romesco
Crispy baby squid, house seasoning
Smoked bonito, piparra pepper, gordal olive 'gilda'
Beer battered haddock, tartar, minted peas
Cornish seabass crudo, miso tigers milk
Bluefin tuna tartare, tamarind dressing

VEGETABLE

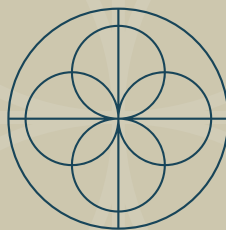
£5 each

Vegetable spring roll, sweet chilli
Asparagus and mushroom skewer
Cheese croquette, quince jelly, parmesan
Battered courgette flower, ricotta, honey
Corn ribs, house seasoning, spicy mayo
Heritage tomato, smoked ajo blanco
Seasonal gazpacho





45



LONDON

For enquiries, information and requests, please contact
events@45london.com

020 3856 9170 | 45london.com