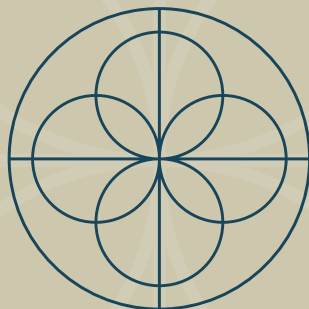


45



LONDON

MEETINGS & EVENTS

BREAKFAST

CONTINENTAL BREAKFAST

Minimum 10 people | From £35 per person

Tea, Coffee
Orange Juice
Fresh Press Juices
Fresh Mini Pastries, Butter & Tiptree Condiments
Cut Fruits, Greek Yoghurt Energy Bowl v+
Ham & Cheese Toasties

45 LONDON BREAKFAST

Minimum 10 people | From £45 per person

Tea, Coffee
Fresh Squeezed Orange Juice
Mini Gourmandises, Cereal, Butter, Tiptree Condiments
Cut Fruits, Greek Yoghurt Bowl, Smoked Salmon, Smashed Avocado, Sourdough
Full English Breakfast With Scrambled And Boiled Eggs
Full Vegan Breakfast v+

All prices exclude VAT



LUNCH

SHARED SEATED LUNCH

Minimum 10 people | From £38 per person

E5 Bakery Hackney Wild Bread *Whipped Miso Butter* **V**

Caesar Salad *Cos lettuce, parmesan, garlic & herb croutons* **V** **GF**

Crispy Baby Squid *Fermented chilli aioli, radicchio* **GF**

Edamame *Spicy chilli bean* **GF** **VG**

Hot Food

Whole Herb Fed Baby Chicken *Roast baby potatoes, garlic miso, charred lemon* **GF**

Wildroom Autumn Mushroom Fregola *Aged Parmesan* **V**

Mediterranean Skin-on Fries *Mixed Herbs, paprika* **VG**

Dessert

Ice Cream/Sorbet

All prices exclude VAT

SEATED LUNCH

Minimum 10 people | From £38 per person

Starter (Choice)

E5 Bakery Hackney Wild Bread *Whipped miso butter* **V**

Whipped Tofu & Smoked Aubergine, Grapes, walnut duqqa, fire bread **VG**

Crispy Baby Squid *Fermented chilli aioli, radicchio* **GF**

Chicken Tenders *Truffle mayo*

Main (Choice)

45th & 7th Burger *Brioche bun, American cheese, truffle mayonnaise, fries*

Beer Battered Haddock *Skin-on fries, minted mushy peas, house tartare* **GF**

Classic Caesar Salad *Romaine lettuce, Parmesan, herb croutons* **V** **GF**

Wildroom Autumn Mushroom Fregola *Aged Parmesan* **V**

Dessert (Choice)

Tiramisu, Marsala *Ladyfingers* **V**

Burnt Cheesecake *Berry sauce* **V** **GF**

Coconut Panna Cotta *Exotic fruits* **VG** **GF**



AFTERNOON TEA

SANDWICHES & SAVOURY

Japanese Egg Mayo Sandwich

English Cheddar & Chutney Sandwich

Crispy Duck Bao Bun *British Confit Duck Leg, Black Garlic, Chilli*

Mini Beef Burger Slider *American cheese, tomato, lettuce, truffle mayo*

SAVOURY BITES

Yellowfin Tuna Loin Tartare, *Red miso, gochujang, crispy shallot, puffed wild rice, avocado*

Burrata on Sourdough, *Pesto*

Cheese Croquette *Parmesan, truffle ketchup*

SWEET BITES

Macaron

Coconut Panna Cotta *Forest berries*

Apple Beignet

Chocolate Brownie

Mango Cheesecake Mochi

DINNER

SHARED INFORMAL DINNER

Minimum 10 people | From £55 per person

Shared Starters

E5 Bakery Hackney Wild Bread *Whipped miso butter* 

Crispy Baby Squid *Fermented chilli aioli, radicchio* 

Autumn Grain Salad *Freekeh, delicata pumpkin, feta, shiso, maple miso vinaigrette* 

Hot Food

Wildroom Autumn Mushroom Fregola *Aged Parmesan* 

Whole Herb Fed Baby Chicken *Roasted baby potatoes, garlic miso, charred lemon* 

Mediterranean Skin-on Fries *Mixed herbs, paprika* 

Charred Hispi Cabbage *Miso butter, sesame* 

Dessert

Tiramisu *Marsala, ladyfingers* 

Burnt Cheesecake *Berry sauce*  

Coconut Panna Cotta *Exotic fruits*  

THREE COURSE SEATED DINNER

Min 10 people | From £70 per person

Shared Starters

E5 Bakery Hackney Wild Bread *Whipped miso butter* 

Padron Peppers *Sumac* 

Crispy Baby Squid *Fermented chilli aioli, radicchio* 

Whipped Tofu & Smoked Aubergine *Grapes, walnut duqqa, fire bread* 

Crispy Duck Bao Bun *British confit duck leg, black garlic, chilli*

Main (Choice)

Dry Aged Ribeye Steak 220g

Skin-on fries, vine tomato, house chimichurri 

Gilthead Sea Bream Fillet

Jerusalem artichoke, sea herbs, wholegrain mustard miso 

Roasted Cauliflower *Gochujang butter, hazelnuts* 

Dessert (Choice)

Tiramisu *Marsala ladyfingers* 

Burnt Cheesecake *Berry sauce*  

Coconut Panna Cotta *Exotic fruits*  

CANAPÉS

MEAT

£6.50 each

- Rib Eye Steak *Foie gras, brioche*
- Braised Duck Breast *Soy reduction, chive* 
- Cheeseburger Slider *Truffle aioli*
- Duck Bao Bun *Confit duck leg, black garlic, chilli*
- Chicken Tenders *BBQ sauce*
- Crispy Duck Salad *Baby gem, cashew, black garlic miso* 

SEAFOOD

£6 each

- Prawn Tempura *Spicy mayo*
- Fish Goujons *Tartar sauce*
- Mini Smoked Salmon Bagels
- Beer Battered Haddock *Tartar, minted peas* 
- Yellowfin Tuna Tartare *Red miso*
- Fried Oysters *Samphire, fermented chilli aioli* 

VEGETABLE

£5 each

- Vegetable Spring Roll, *Sweet chilli* 
- Cheese Croquette *Truffle ketchup* 
- Battered Courgette Flower
Ricotta, honey  +£6 supplement
- Mozzarella Sticks 
- Pickle & Cheddar Skewer 
- Falafel Bites *Hummus*  
- Padron Pepper Skewer  
- Asparagus & Mushroom Skewer, *Teriyaki*  

DESSERT

- Assorted Macarons £4  
- Chocolate Brownie Bites £3.5 
- Chocolate Eclair £4 
- Apple Beignet £3 
- Tiramisu £3.5 
- Carrot Cake £4 
- Sicilian Ricotta Cannoli £4 

All prices exclude VAT



BOWL FOOD

BOWL FOOD

Assorted Prices

Padron Peppers Sumac £9 

Edamame Spicy chilli bean £6.5  

Yellowfin Tuna Loin Tartare Red miso, gochujang, crispy shallot, avocado, steamed rice £14

Charred Tender Stem Broccoli Crispy chickpeas, sesame, chilli crisp, yuzu tahini £8  

Autumn Grain Salad Freekeh, delicata pumpkin, whipped feta, shiso, maple miso vinaigrette £7.5 

Classic Caesar Salad Romaine lettuce, parmesan, herb croutons £7  

Wildroom Autumn Mushroom Fregola Aged parmesan £11.5 

Beer Battered Haddock Skin-on fries, minted mushy peas, house tartare £12 

Slow-cooked Suffolk Pork Belly 'Kakuni' Soy glaze, quinoa, hispi cabbage, coriander £13 

Whole Herb Fed Baby Chicken Roasted baby potatoes, black garlic miso, charred lemon £13 

Mediterranean Skin-on Fries Mixed herbs, paprika £6 

Plant Based Kofta Steamed rice £11 

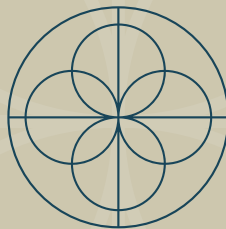
Vegetarian Singaporean Noodles £11 

Sweet Potato & Chickpea Curry Steamed rice £11  

All prices exclude VAT



45



LONDON

For enquiries, information and requests, please contact
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