



Offsite catering @ wallacespace,  
a selection of suggested menus

The menus on the following pages are  
designed to whet your appetite + give you  
some ideas.

We love working with our clients to come  
up with something truly bespoke, so please  
do get in touch to discuss your own ideas.

020 7395 1265  
[ask@wallacespace.com](mailto:ask@wallacespace.com)

### Breakfast boxes

*Low carbon footprint and seasonally changing*

#### **Wallacespace breakfast pot**

Blackberry and apple oats  
yoghurt and house granola (v)

#### **Breakfast frittata**

roasted red pepper, feta and summer herbs (v, gf)

#### **Blueberry muffin (v)**

#### **Breakfast protein box**

Devilled eggs, smoked salmon + spinach

Protein pot

Cottage cheese, English pea 'guacamole' (v)

Toasted organic seeds + crackers

Chia seed, blackberry + apple breakfast pot (v, gf)

vegetarian - v

vegan - vg

gluten free - gf







Hot lunchboxes

Middle Eastern

Moroccan kofte tagine

or

Chickpeas, pumpkin + kale (vg, gf)

served with

Spiced fruit cous cous (vg)

and

Chermoula roasted vegetables (vg)





Hot lunchboxes

South East Asian

Chicken + sweet potato laksa  
or

Tofu + veg curry laksa (vg)

served with

Rice noodle salad, pears + poppy seeds (vg, gf)

and

Roasted broccoli with chilli (vg, gf)





Cold lunchboxes

Mediterranean

**Kale Caesar**

smoked chicken, soft boiled egg,  
shaved Parmesan + croutons

or

**Pea, mint + pepper fritatta (v)**

served with  
Puy lentil salad with roasted vegetables (vg, gf)

and

**Jalapeno + lime slaw (vg, gf)**





Cold lunchboxes

South East Asian

Thai beef salad with a hot + sour dressing  
or

Aubergine laab

roasted peanuts, crispy shallots + Thai basil (vg, gf)

served with

Coconut rice salad, mango, cucumber + crispy shallots  
(vg, gf)

and

Pear son tam, green beans + cherry tomatoes  
(vg, gf)



## Counter lunches

### British

Salmon, heritage beetroot, cucumber, barley + horse radish crème fraîche  
served in an individual bowl

or

Goat's cheese + leek tart (v)

served with

New potato salad

celery, cornichons spring onions + Dijon mustard (vg, gf)

and

Celeriac, apple, walnuts + red cabbage (vg, gf)

### Mexican

Pulled brisket, braised blackbeans, sour cream + pickled red onion (gf)  
served in an individual bowl

or

Sweetcorn + chipotle fritters with salsa Mexicana (v)

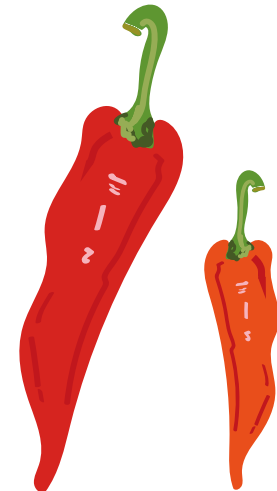
served with

Warm soft tacos (vg)

Yellow rice salad, roasted peppers, lime + coriander (vg, gf)

and

Mexican street salad, radishes, jalapeños and cucumber (vg, gf)











**Canapés**  
*(safely served)*

served hot

**Chicken saltimbocca**  
salsa verde

**Lamb + cumin slider**  
pickles + tzatziki

**Salmon brichette (gf)**  
béarnaise sauce to dip

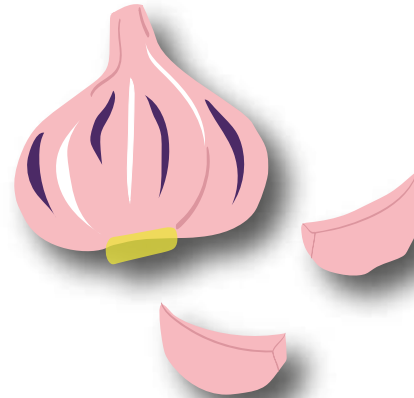
served warm

**Pumpkin + gorgonzola frittata (gf)**  
crispy sage

served cold

**Heritage beetroot (vg, gf)**  
apple + fennel

**Polenta tartlets (v)**  
tomato jam, goat's cheese + basil



**Bowl food**  
*(safely served)*

served hot

**Orecchiette**  
fennel sausage ragu + pecorino

**Wild mushrooms (v, gf)**  
poached egg + soft polenta

**Sicilian style braised Autumn squash (vg, gf)**  
chickpeas, green olives, couscous + panelle

served cold

**Italian poached chicked (gf)**  
chicory, pomegranate + pine nuts

**Tuna tartare (gf)**  
orange, capers + chilli

**Burrata (v)**  
heritage beetroot + walnut pesto











## Dinners

*from the Italian Trattoria Kitchen*

to start

individual tasting plate

### **Mixed salami (gf)**

marinated olives + Italian pickled vegetables

### **Bruschetta**

roasted peppers + anchovy

### **Truffled mushroom arancini (v)**

*Accompanied with Italian breads + breadsticks*

main course (please choose one)

### **Pollo alla cacciatora (gf)**

hunter's chicken with mushrooms, potatoes,  
pancetta + olives

### **Hake (gf)**

white beans, steamed Swiss chard + salsa verde

### **Melanzane parmigiana (v)**

baked layered aubergine, zucchini, tomato, mozzarella +  
basil

pudding (please choose one)

### **Italian lemon pudding (v)**

### **Chocolate mousse cake (v)**

Pears baked in spiced red wine (vg, gf)



## Dinners

*from the French Provençal Kitchen*

to start

individual tasting plate

### **Pissaladiere**

onion, anchovy + black olives

### **Bayonne ham (gf)**

celeriac remoulade

### **Provençal goat's cheese (v, gf)**

bitter leaves + walnuts

*Accompanied with French bread + unsalted butter*

main course (please choose one)

### **Provençal lamb daube (gf)**

white beans, confit garlic + tomato

### **House salted cod fillet**

herb persillade, saffron mash + spinach

### **Pithivier (v)**

Autumn squash, Swiss chard, potato + brie

pudding (please choose one)

### **Chocolate profiteroles (v)**

Coffee + coconut crème caramel with toasted coconut  
(vg, gf)

Pears + almond tart with crème fraîche (v)





## Dinners

*from the Middle Eastern Kitchen*

to start

individual tasting plate

### **Butterbean hummus (vg)**

with muhammara

### **Falafel (v, gf)**

tahini + yoghurt

### **Lamb brik**

harissa + yoghurt

*Accompanied with flatbreads*

main course (please choose one)

### **Slow braised beef cheeks (gf)**

quince + bay leaves, olive oil mash

### **Salmon fillet (gf)**

charmoula + aubergine

### **Baked Autumn squash (v, gf)**

hazelnut dukkah, crumbled feta + tahini dressing

pudding (please choose one)

### **Wild thyme, honey + yoghurt cheesecake (v)**

### **Orange blossom poached orchard fruits + berries (vg, gf)**

### **Chocolate, coconut + almond cake (v)**



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