

## Food @ wallacespace

Whether you need a quick nibble with a glass of something cold at the end of the day, or a sumptuous feast in stylish surroundings, rest assured that we cook and prepare seasonal, fresh produce with no processed nonsense.

Our menus joyfully reflect the culture of diversity in London. Plus, creating menus the wallacespace way means we'll always be able to work with your dietary needs or personal taste to create a bespoke experience for your guests.



ask@wallacespace.com  
020 7395 1265  
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## Canapés

### Served hot

Sirloin of Beef & potato fondant  
béarnaise sauce to dip **(gf)**

Pulled pork slider  
with vinegar slaw

Smoked haddock croquette  
with minted pea purée

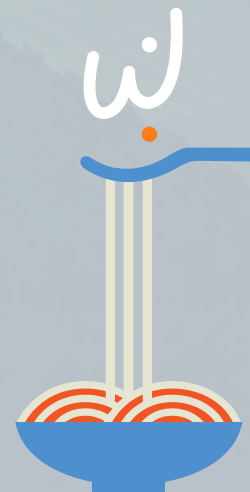
### Served warm

Soft herb & spinach frittata  
crème fraîche & asparagus **(v)**

### Served cold

Heritage beetroot  
with apple & fennel **(vg & gf)**

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





## Vegetarian and vegan canapés

### Served hot

Bombay potato & pea samosa  
with coriander sambal **(vg)**

Aubergine & chickpea slider  
with pickles & tzatziki **(v)**

Spicy black bean cakes  
with tomato & jalapeño salsa **(vg)**

### Served warm

Soft herb & spinach frittata  
crème fraîche & asparagus **(v)**

### Served cold

Heritage beetroot  
with apple & fennel **(vg & gf)**

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



## Bowls

### Served warm

Orecchiette  
with fennel sausage ragu & pecorino

Asparagus  
with poached egg & soft polenta **(v)**

Sicilian style braised summer squash  
with chickpeas, green olives, couscous & panelle **(vg)**

### Served cold

Italian poached chicken  
with chicory, pomegranate & pine nuts

Tonno tonnato  
with seared rare tune, tuna mayonnaise & white beans

Burrata  
with roast tomatoes & pesto **(v)**







## Vegetarian and vegan bowls

### Served warm

Orecchiette  
with aubergine & tomato ragu & aubergine crisps **(vg)**

Asparagus  
with poached egg & soft polenta **(v)**

Sicilian style braised summer squash  
with chickpeas, green olives, couscous & panelle **(vg)**

### Served cold

Whipped Ricotta  
sweet & sour style with pine nuts & raisins **(vg)**

Sicilian style caponata  
sweet + sour style with pine nuts & raisins **(vg)**

Burrata  
with roast tomatoes & pesto **(v)**



## Italian trattoria kitchen

Mixed salami with marinated olives & Italian pickled vegetables

Crostini with crushed minted peas, swiss chard & whipped ricotta

Truffled mushroom arancini **(v)**

served with Italian breads & breadsticks

### Main Course please choose one

Braised Chicken  
with peppers, olives & orzo

Hake  
with white beans & salsa verde

Melanzane parmigiana  
with baked layered aubergine, zucchini, tomato, mozzarella &

### On the table to share

Hot buttered new potatoes & green beans

Rocket salad

### Pudding a selection of all three to share

Zuppa Inglese, Italian summer berry trifle

Chocolate mousse cake **(gf)**

Strawberries with aged balsamico **(vg)**





## French Provençal kitchen

Pissaladiere with onion, anchovy & black olives

Bayonne ham with celeriac remoulade

Provençal goat's cheese with red & yellow tomatoes,  
borlotti beans & roasted peppers (v)

served with french bread & unsalted butter

### Main Course please choose one

Provençal lamb daube  
with olives, tomato & fennel

Red mullet fillet  
with ratatouille & rouille

Pithivier with summer squash, swiss chard, potato & brie (v)

### On the table to share

Gratin of flageolet beans

Classic green salad

### Pudding a selection of all 3 to share

Chocolate profiteroles

Coffee & coconut crème caramel with toasted coconut (vg) (gf)

Pear & almond tart with crème fraîche



## Middle Eastern kitchen

Butterbean hummus  
with muhammara **(vg)**

Lamb arayes  
with tahini & sumac

Salmon tartare  
with avocado, orange & chilli

served with flatbreads

### Main Course please choose one

Harissa beef sirlion  
with stewed peppers, preserved lemon & tomatoes

Yemeni monkfish kebabs  
with chopped salad and yogurt

Baked summer squash  
with hazelnut dukkah, crumbled feta & tahini dressing **(v)**

### On the table to share

Baked minted rice with pomegranate, olives & herb salad

### Pudding served on the table for guests to share

Wild thyme honey & yoghurt cheesecake **(v)**

Orange blossom poached summer fruits & berries **(vg)**

Chocolate, coconut & almond cake **(gf)**







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