

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
www.wallacespace.com





Canapés

Served hot

Chicken saltimbocca
with salsa verde

Lamb + cumin slider
with pickles & tzatziki

Salmon brochette
béarnaise sauce to dip (gf)

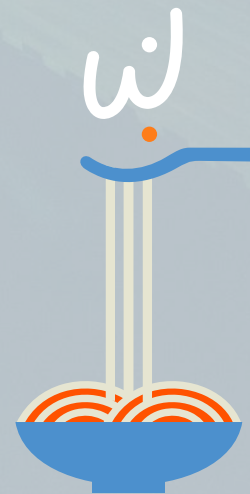
Served warm

Pumpkin + Dolcelatte frittata
with crispy sage (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

Pumpkin + Dolcelatte frittata
with crispy sage **(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

Wild mushrooms
with poached egg + soft polenta **(v)**

Sicilian style braised autumn squash
with chickpeas, green olives, couscous + panelle **(vg)**

Served cold

Italian poached chicken
with chicory, pomegranate + pine nuts

Tuna tartare
with orange, capers + chilli

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





Vegetarian and vegan bowls

Served warm

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

Wild mushrooms
with poached egg + soft polenta **(v)**

Sicilian style braised autumn squash
with chickpeas, green olives, couscous + panelle **(vg)**

Served cold

Shaved radish
Celeriac, pomegranate, Pecorino + truffle **(v)**

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

Burrata
with roast tomatoes + walnut pesto **(v)**

Italian trattoria kitchen

Individual tasting plate

Mixed salami with marinated olives + Italian pickled vegetables

Bruschetta with roasted peppers + anchovy

Truffled mushroom arancini **(v)**

served with Italian breads + breadsticks

Main Course please choose one

Pollo alla cacciatora

Hunters chicken with mushrooms, potatoes, pancetta + olives

Hake

with white beans, steamed Swiss chard + salsa verde

Melanzane parmigiana

with baked layered aubergine, zucchini, tomato, mozzarella + basil **(v)**

Pudding please choose one

Italian lemon pudding

Chocolate mousse cake **(gf)**

Pears baked in spiced red wine **(vg)**





French Provençal kitchen

Individual tasting plate

Pissaladiere with onion, anchovy + black olives

Bayonne ham with celeriac remoulade

Provençal goat's cheese
with bitter leaves + walnuts **(v)**

served with French bread + unsalted butter

Main Course please choose one

Provençal lamb daube
with white beans, confit garlic + tomato

House salted cod fillet
with herb persillade, saffron mash + spinach

Pithivier with autumn squash, Swiss chard, potato + brie **(v)**

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

Individual tasting plate

Butterbean hummus
with muhammara **(vg)**

Falafel
with tahini **(vg)**

Lamb brik
with harissa + yoghurt

served with flatbreads

Main Course please choose one

Slow braised beef cheeks
quince + bay leaves, olive oil mash

Salmon fillet
with charmoula + aubergine

Baked autumn squash
with hazelnut dukkah, crumbled feta + tahini dressing **(v)**

Pudding please choose one

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

Orange blossom poached orchard fruits + berries **(vg)**

Chocolate, coconut + almond cake (gf)





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