

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

Beef pattie slider
pickles & club sauce

Pea & feta croquette (v)

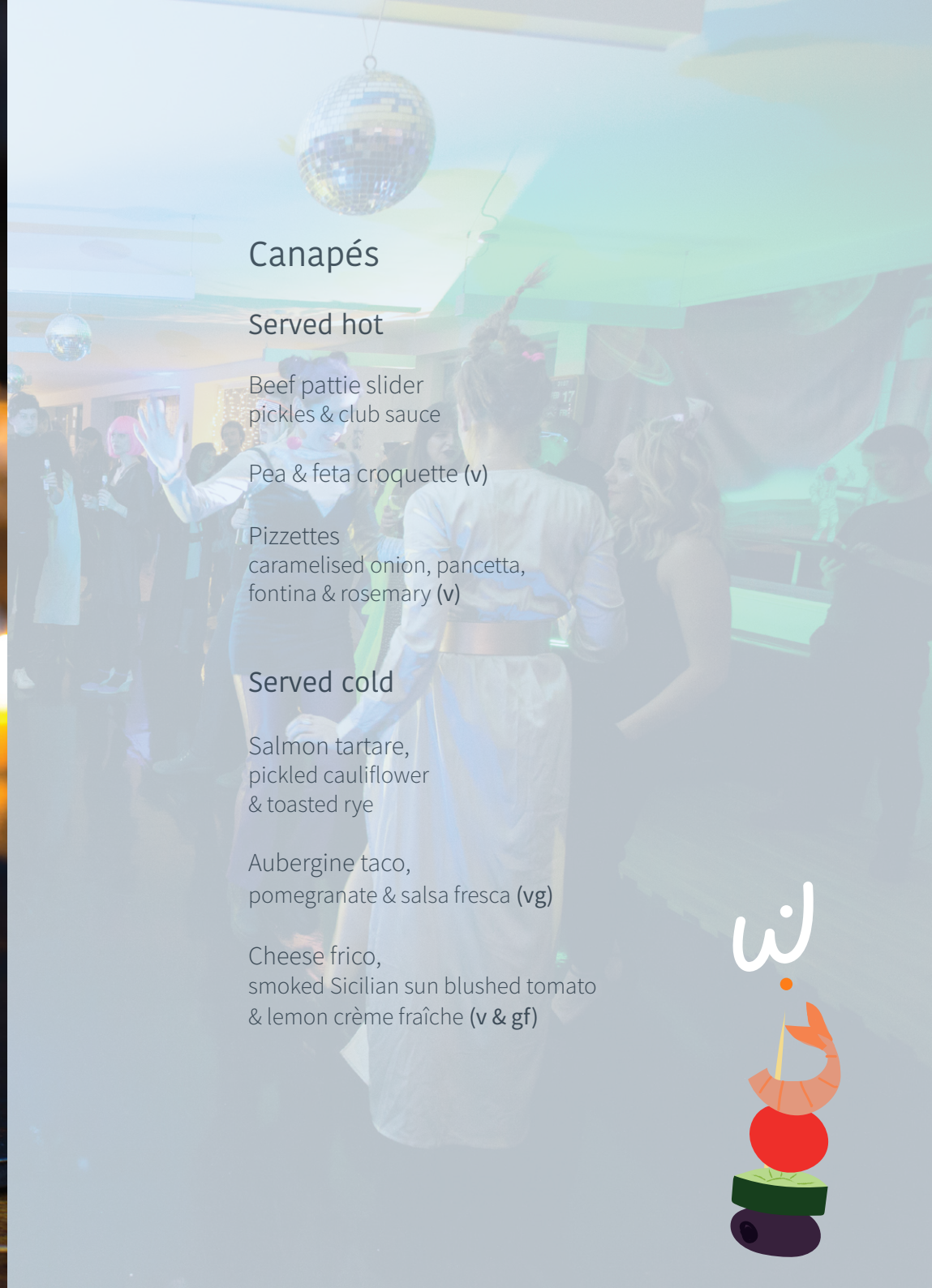
Pizzettes
caramelised onion, pancetta,
fontina & rosemary (v)

Served cold

Salmon tartare,
pickled cauliflower
& toasted rye

Aubergine taco,
pomegranate & salsa fresca (vg)

Cheese frico,
smoked Sicilian sun blushed tomato
& lemon crème fraîche (v & gf)



Vegetarian and vegan canapés

Served hot

Spicy black bean slider,
pickles & salsa **(vg)**

Pea & feta croquette **(v)**

Pizzettes
Caramelised onion, mushroom
fontina & rosemary **(v)**

Served cold

Beetroot tartare,
pickled cauliflower & toasted rye **(v)**

Aubergine taco,
pomegranate & salsa fresca **(vg)**

Cheese frico,
smoked Sicilian sun blushed tomato
& lemon crème fraîche **(v & gf)**



Bowls

Served hot

Lamb spezzatino,
peas & rosemary

Trofie alla Genovese
pasta with spring vegetables & pesto **(v)**

Vegetable gratinate
baked layered aubergine, courgettes, potatoes,
tomato & basil **(vg & gf)**

Served cold

Orzo salad
Sicilian smoked sun blushed tomatoes,
black olives, roasted peppers, ricotta, basil & prosciutto

Tuscan salad
tuna, cannellini beans,
cherry vine tomatoes, red onion & parsley **(gf)**

Mozzarella di bufala,
asparagus & rocket salad **(v & gf)**





Vegetarian and vegan bowls

Served hot

Leek & mushroom risotto **(v)**

Trofie alla Genovese
pasta with spring vegetables & pesto **(v)**

Vegetable gratinate
baked layered aubergine, courgettes, potatoes,
tomato & basil **(vg & gf)**

Served cold

Orzo salad
Sicilian smoked sun blushed tomatoes,
black olives, roasted peppers, ricotta & basil **(v)**

Tuscan salad
artichokes, cannellini beans, cherry vine tomatoes,
red onion & parsley **(vg & gf)**

Asparagus & rocket salad
(vg & gf)

Italian trattoria kitchen

Served on the table for guests to share

Mixed salami with marinated olives & Italian pickled vegetables*

Mozzarella di bufala, heritage beetroot & cherry vine tomatoes*

Pea & mint arancini (v)*

Served with Italian breads & breadsticks

Main Course please choose one

Chicken Marengo
tomato, mushrooms & black olives, served with orzo

Mackerel fillet,
Tuscan panzanella, heritage tomatoes, roasted peppers, croutons,
anchovy, capers & torn basil

Crespelle
baked layered pancakes,
asparagus, Swiss chard & fontina (v)*

On the table to share

Hot buttered new potatoes* & rocket salad

Pudding

Chocolate, almond & espresso tart* with crème fraîche

Served with, on the table to share

Bowls of strawberries
with black pepper and vintage balsamico

*Denotes pre-ordered vegan version available





From the British Bistro Kitchen

Served on the table for guests to share

Beetroot gravadlax,
remoulade & pickled cucumber*

Quiche Lorraine,
bacon, onion, Swiss cheese & cream*

Asparagus, pea, broad bean & baby spinach salad (vg)

Accompanied with rye & sourdough bread & unsalted butter

Main Course please choose one

Provençal lamb daube, olives, tomatoes & fennel

Salt cod fishcake, ratatouille & rouille (gf)

Globe artichoke, ratatouille & rouille* (v & gf)

On the table to share

Gratin of flageolet beans* & classic green salad

Pudding

Crème brûlée, & shortbread*

Served with, on the table to share

Poached spiced pears, with and without chocolate sauce*

*Denotes pre-ordered vegan version available

Middle Eastern kitchen

Served on the table for guests to share & accompanied with flatbreads

Aubergine cheesecake,
oregano & za'atar

Merguez
& spicy chickpea purée*

Carrot hummus,
slow roast tomatoes & harissa yoghurt on toast (v)*

Main Course please choose one

Charmoula sea bass,
potatoes, fennel, cherry tomatoes & black olives

Beef tagine, artichokes & peas & buttered cous cous *

Celeriac shawarma
pickled vegetables, caraway slaw & flatbread (v)*

On the table to share

Roasted summer squash, tahini, dukkah & pomegranate & herb salad

Pudding served on the table for guests to share

Orange polenta cake, & orange blossom syrup

Served with, on the table to share

Poached peaches, raspberries & rosewater





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