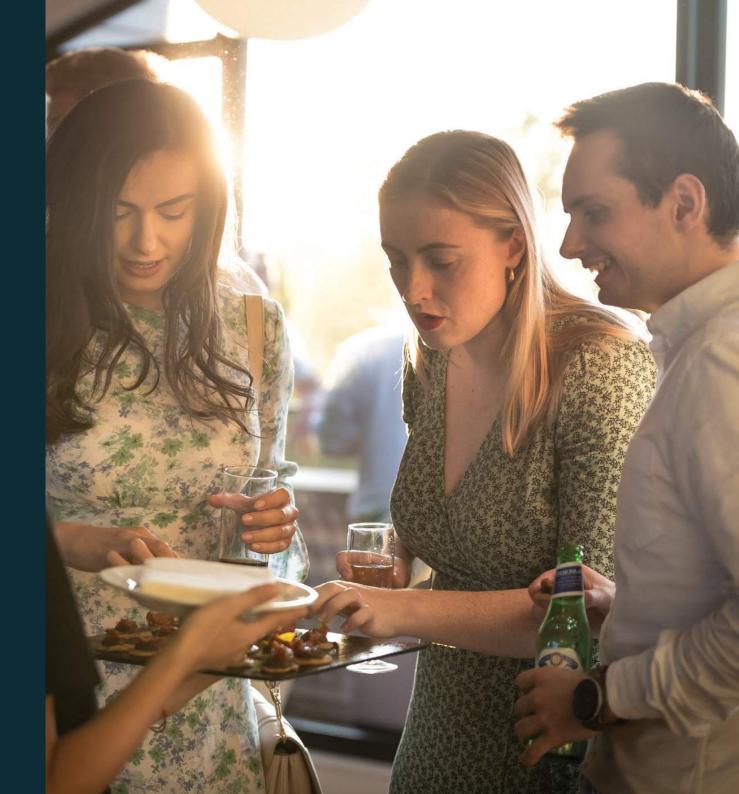
# Food @ wallacespace

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.





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# Canapés

# Served hot

Chicken saltimbocca, sage & onion pesto

Cheesy polenta fritters, chilli-ketchup dip (v)

# Served warm:

Pea & mint arancini (v)

# Served cold

Zucchini involtini, edamame & mint (vg + gf)

Watermelon, Parma ham, feta & mint (gf)

Smoked salmon pâté, crostata & cress



vegetarian - v vegan - vg gluten free - gf

# Vegetarian and vegan canapés

# Served hot

Vegan slider, pickles & salsa (vg)

Cheesy polenta fritters, chilli-ketchup dip (v + gf)

# Served warm

Pea & mint arancini (v)

# Served cold

Watermelon, feta & mint (v + gf)

Smoked aubergine, crostata & tahini (vg)

Zucchini involtini, edamame & mint (vg + gf)



vegetarian - v vegan - vg gluten free - gf

# Bowls

# Served hot

Cianfotta, braised summer vegetables, aubergines, zucchini, potatoes, tomato & basil (vg + gf) served with or without bruschetta

Smoked salmon, farfalle, mascarpone, lemon & dill

Spring lamb ragu, peas mint, ricotta & casareccia

# Served cold

Mozzarella di bufala, slow roast tomatoes & pesto (v + gf)

Fennel salami, green beans & roasted peppers

Watermelon, feta, mint, red onion, black olives & salmoriglio (v + gf)





# Vegetarian and vegan bowls

### Served hot

Cianfotta, braised summer vegetables, aubergines, zucchini, potatoes, tomato & basil (vg + gf)

Asparagus, farfalle, mascarpone, lemon & dill (v)

Aubergine ragu, mint, ricotta & casareccia (v)

### Served cold

Mozzarella di bufala, slow roast tomatoes & pesto (v + gf)

Roasted fennel, green beans & roasted peppers (vg + gf)

Watermelon, feta, mint, red onion, black olives & salmoriglio (v + gf)



vegetarian - v vegan - vg gluten free - gf

denotes pre-ordered vegan option available - \*

# Middle Eastern Kitchen

Served on the table for guests to share, accompanied with sourdough bread

Tostadas two ways\* goat's cheese, roasted red onions, pine nuts & mint courgette, mint & jamon

Hake croquetas with alioli\*

Baked red peppers, plum tomato, feta, oregano & tapenade

Main Course please choose one

Maghrebi slow roast shoulder of lamb, Summer squash, sherry vinegar, garlic & rosemary (gf)

Harissa roasted mackerel, chopped salad with sumac, toasted pitta chips & minted yoghurt

Iman bayaldi
Turkish stuffed aubergine, chopped salad with sumac,
toasted pitta chips & minted yoghurt (v) \*

#### On the table to share

Warm lentils, asparagus, peas & broad beans (vg + gf)

Herb salad, edible flowers & pomegranate dressing (vg + gf)

### Pudding

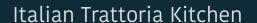
Crema Catalan & shortbread

Served with, on the table to share

Strawberries with rosewater syrup (vg + gf)



denotes pre-ordered vegan option available - \*



#### To start

Served on the table for guests to share

Mixed salami, marinated olives, Italian pickled vegetables (gf) \*

Summer courgettes, vine tomatoes, burrata & torn basil (v + gf) \*

Pea & mint arancini (v)\*

Accompanied Italian breads & breadsticks

Main Course please choose one

Roast chicken breast, lemon fregola, roasted vegetables & soft summer herbs

Chalk steam trout fillet, fennel, orange, red onion & black olive salad (gf)

Gnocchi alla Romana, homemade semolina gnocchi, English asparagus & shaved Italian hard cheese (v)\*

#### On the table to share

Green beans, butter beans & sun-blushed tomatoes (vg + gf)

Rocket salad (vg + gf)

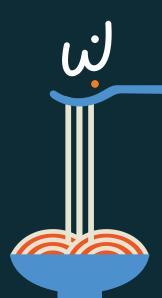
# Pudding

Sicilian lemon pudding

Served with, on the table to share

Poached peaches with blackcurrants (vg + gf)





vegetarian - v vegan - vg gluten free - gf denotes pre-ordered vegan option available - \*

# British Bistro Kitchen

To start
Served on the table for guests to share

Smoked salmon, horseradish crème fraîche & lemon (gf) \*

Classic French onion tart (v) \*

English salad, little gem, green beans, baby beetroot, radishes, soft boiled egg & homemade salad cream (v + gf) \*

Accompanied with rye & sourdough breads & unsalted butter

Main Course please choose one

Daube of beef, celeriac purée & spring vegetables

Sea bream, celeriac purée, niçoise vegetables & sauce vierge (gf)

Socca, chickpea pancake, spring vegetables & tapenade (vg + gf)

#### On the table to share

Hot buttered new potatoes (v)

Classic green salad (gf)

# Pudding

Petit pot au chocolat

Served with, on the table to share

Poached cherries in spiced red wine (vg + gf)





