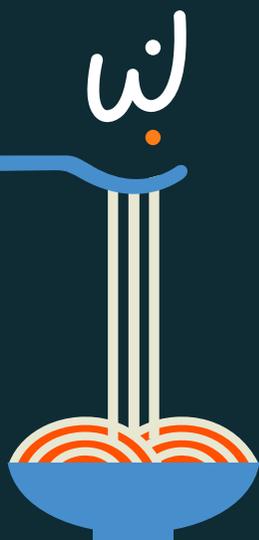


Food @ wallacespace

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
wallacespace.com

vegetarian - v
vegan - vg
gluten free - gf

Canapés

Polpette slider
Italian beef meatball,
marinara sauce & provolone melt

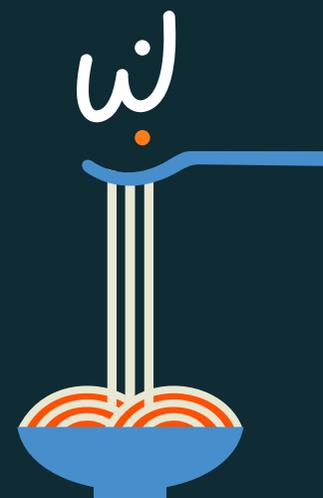
Mac & cheese,
bocconcini (v)

Loaded baked new potato,
vegan nduja,
& soy ricotta (vg)

Frittata
pumpkin & chestnuts,
whipped mascarpone & Parma ham (gf)

Crab & avocado croustade,
pickled melon

Polenta,
truffled mushrooms,
caramelised onions & Parmesan frico (v & gf)



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Vegetarian and vegan canapés

Vegan slider,
house pickles & club sauce

Mac & cheese,
bocconcini (v)

Loaded baked new potato,
vegan nduja & soy ricotta (vg)

Frittata
pumpkin & chestnuts,
whipped mascarpone & crispy sage (v & gf)

Crispy breaded mushrooms,
miso Caesar dip (vg)

Polenta,
truffled mushrooms
& caramelised onions (vg & gf)



vegetarian - v
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gluten free - gf

Bowls

Wild mushroom & leek risotto (v & gf)

Slow braised lamb ragu,
rosemary & red wine,
casarecce pasta

Fried chicken bocconcini
& pizzaiola sauce

Hot smoked salmon,
heritage beetroot, baby chard
& horseradish

Honey & rosemary poached pears,
burrata, radicchio, parma ham &
toasted walnuts (gf)

Pumpkin caponata, capers,
green olives & pinenuts (vg & gf)



vegetarian - v
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Vegetarian and vegan bowls

Wild mushroom & leek risotto (v & gf)

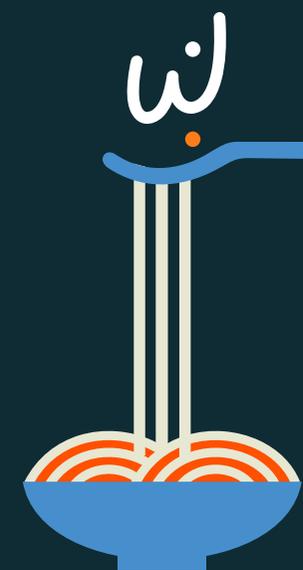
Winter vegetable, lentil & red wine ragu,
casarecce pasta (vg)

Fried mushroom bocconcini
& pizzaiola sauce (vg)

Goat's cheese, heritage beetroot,
baby chard & pomegranate (v)

Honey & rosemary poached pears,
burrata, radicchio & toasted walnuts (v & gf)

Pumpkin caponata, capers,
green olives & pinenuts (vg & gf)



vegetarian - v
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pre-ordered vegan option available - *

Italian trattoria Kitchen

Served on the table for guests to share

Burrata,
rosemary roasted grapes, bitter leaves,
toasted walnuts & fig balsamic (v & gf)*

Tuscan chicken liver pâté,
pickled vegetables & crostini*

Pumpkin arancini, smoked mozzarella
& pumpkin purée (v)*

Accompanied with Italian breads & grissini

Main Course please choose one

Stracotta,
Slow cooked beef cheeks in Chianti,
parmesan polenta & gremolata (gf)

Sea bass, aromatic lentils & salsa verde

Gnocchi alla Romana, semolina gnocchi
& mushroom trifolate (v & gf)*

On the table to share

Warm roasted Autumn vegetables

Mixed leaf & herb salad

Pudding

Cassata
baked ricotta tart with candied fruit & chocolate

Served with
poached pears with raspberry sauce (vg + gf)





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

British Bistro Kitchen

To start

Served on the table for guests to share

Whipped hot smoked salmon,
raw vegetables & rye toast

Ham hock terrine with piccalilli

Heritage beetroot & barley salad, radishes,
cucumber & freshly grated horseradish

Accompanied with rye & sourdough breads & unsalted butter

Main Course please choose one

Navarin of lamb,
celeriac purée & Winter root vegetables

Sea bream fillet,
celeriac purée, spinach & green sauce (gf)

Pithivier, wild mushrooms, spinach & leeks (v)*

On the table to share

Hot buttered new potatoes

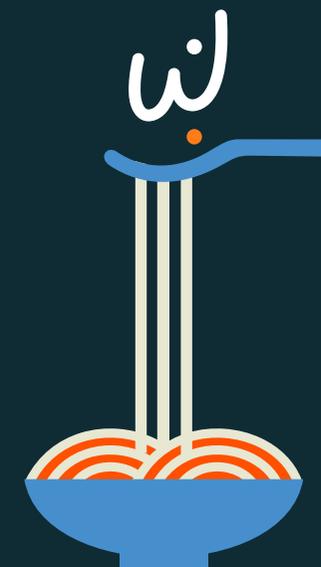
Green salad, classic vinaigrette

Pudding

Chocolate fondant & crème fraîche

Served with

Cherries poached in red wine.



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

Moorish Kitchen

To start , Served on the table for guests to share

Mushroom & leek croquettes (v)*

Escalivada, roasted vegetables,
capers & sherry vinegar (vg)

Chorizo glazed with honey & red wine,
garlic sourdough toasts*

Accompanied with sourdough bread

Main Course please choose one

Pot roasted chicken,
dates, green olives & oregano (gf)

Sea bass fillet,
harissa & rose petals, giant saffron couscous,
preserved lemon, pine nuts & raisins

Maple & harissa glazed butternut squash,
roasted grapes, Toasted walnuts, whipped
goat's cheese & pomegranate (v)*

On the table to share

Batata harra, spicy roasted potatoes with garlic & coriander

Soft herb salad, edible flowers & pomegranate

Pudding

Feta & honey cheesecake, lemon thyme,
toasted almonds & raspberries (v)

Served with

Muscat poached rhubarb with blackberries (vg)





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