

Events Catering Menu
Autumn/Winter 2018



Lyric Bar & Grill

The Lyric Bar & Grill is a restaurant, a roof garden, a creative hub and a quality catering service. All events that take place within the Lyric Hammersmith are serviced by our friendly staff, talented chefs and locally-sourced ingredients. We can serve food in rooms, in the restaurant or on the roof terrace. We can even pack up lunches to go!

Whether you are planning cocktails and canapés on the Roof Garden, a breakfast meeting in the restaurant or a working lunch in one of our meeting rooms, we will create the menu that is right for you. Please do browse these pages for inspiration for your event and do not hesitate to get in touch to talk through your ideas. Our Event Managers are always happy to come up with suggestions based on your specific requirements and budget – we all share a love of food, service and hospitality.

All catering requirements must be confirmed 10 days prior to your arrival. Any changes made after this date cannot be guaranteed. Please remember to gather dietary requirements from your guests well in advance of your event to ensure that we can cater for all of your needs.

All items in this menu are subject to VAT unless otherwise stated.

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Refreshments

Filter coffee and tea **£2.40**

Freshly brewed filter coffee with a selection of fruit and herbal teas

Filter coffee, tea and homemade biscuits **£3.90**

Filter coffee, tea and breakfast pastries **£4.25**

Filter coffee, tea and cakes **£5.90**

Homemade lemonade jugs – 1 litre jug **£5.40**

Iced tea with lemon – 1 litre jug **£5.40**

Elderflower pressè with cucumber - 1 litre jug **£5.40**

Juices - 1 litre jug **£5.40**

Cloudy apple | Orange | Cranberry | Pineapple

Unlimited mineral water **£2.50**

Mini homemade biscuits **£1.50**

Large homemade biscuit **£1.80**

Selection of classic cakes **£3.50**

Mini Muffins **£3.00** – Minimum of 30 guests

Fruit Platter **£1.20** – Minimum of 30 guests

Breakfast

Choice of filter coffee, teas, freshly squeezed orange juice and mini breakfast pastries **£6.00**

Bowl of granola and fruit compote with Greek style yoghurt **£3.40**

Breakfast Rolls £4 each

Smoked back bacon in a white or brown, flour dusted bap

Cumberland pork sausages in a white or brown, flour dusted bap

Fried free range egg in a white or brown, flour dusted bap

Quinoa and goat's milk pancakes with seasonal berries and kiwi and mint coulis **£6.50**

Avocado, pea and kale pancake with tahini yoghurt and homemade herb crusted cheese **£6.50**

Curly kale, spinach and courgette hash browns, with roasted garlic and thyme mushrooms finished with sun blushed plum tomatoes **£6.50**

Breakfast Fruit Platter £36.00

Suitable for up to 30 guests. For additional guests, please add 50p per person.

Breakfast Pastries £1.85

Plain Croissants £1.25 | Almond Croissant £2.08

Pain au Raisin £1.50 | Pain au Chocolat £1.50



Sandwich and Day Catering Packages

CLASSIC PACKAGE

LUNCH - £11.40 PER PERSON

Includes four sandwich options, salted potato crisps, a fruit platter and either tea and coffee or elderflower pressé

DAY PACKAGE - £18.00 PER PERSON

Includes four sandwich options, salted potato crisps, a fruit platter and three tea and coffee breaks

SANDWICHES

Pole and line caught tuna with cucumber mayo and onion

Croxtan Manor cheddar with crisp leaves, tomatoes and mayo

Free range egg with a peppery mustard cress

Smoked ham, mature Croxtan cheddar, rocket and Dijon mustard

Smoked back bacon, lettuce, tomato and mayo

Beetroot hummus and rocket sandwich

Italian Prosciutto with cheddar cheese, tomatoes, mayo and fresh basil

British Chicken breast, yoghurt mayo, avocado, fresh basil and salad leaves



GOURMET PACKAGE

LUNCH - £13.90 PER PERSON

Includes four options from the below (maximum two salads) with salted potato crisps, fruit platter and either tea and coffee or elderflower pressé

DAY PACKAGE - £22.00 PER PERSON

Includes four options from the below menu (maximum two salads) and salted potato crisps, a fruit platter and three tea and coffee breaks, two of which to include biscuits

Please pick 4 items from the below list to create your package.

SANDWICHES

Roasted chicken, avocado and crispy smoked bacon with chilli and lime mayo in ciabatta

Home cured dill scented salmon bagel with lemon cream cheese and crispy capers

Quinoa falafel in flatbread, with red pepper hummus and pousse

Red Pepper and harissa spiced carrot slaw and spinach with coconut yoghurt

SALADS

Caesar salad, Romaine lettuce tossed in our delicious Caesar dressing with croutons (contains anchovies)

Autumnal Orzo, butternut squash, walnuts and kale (VG, GF)

Superfood salad of quinoa, roasted Mediterranean vegetables with a basil dressing (VG, GF)

Green Goddess Packages

LUNCH - £16.00 PER PERSON

Includes two of the salads, two of the sandwiches and one of the smoothies

DAY PACKAGE - £23.00 PER PERSON

The same package as above along with three accompanying tea and coffee breaks which includes a range of caffeine-free herbal teas.

SANDWICHES

All sandwiches are prepared on special vegan bread that is gluten, egg and dairy free

Lime and Avocado puree, sun blushed tomatoes and peppery watercress

Spinach, kale and hummus with radishes and red peppers

Grilled Mediterranean vegetables, basil hummus and toasted baby gem lettuce

Quinoa and sweet potato falafel with salt baked beetroot and watercress

SALADS

Caesar salad, Romaine lettuce tossed in our delicious Caesar dressing with croutons (contains anchovies)

Autumnal Orzo, butternut squash, walnuts and kale (VG, GF)

Superfood salad of quinoa, roasted Mediterranean vegetables with a basil dressing (VG, GF)

SMOOTHIES

Quinoa milk and berry

Banana and coconut

Mango and mint

Nasturtium leaves, tiger's milk and avocado

Aloe Vera and tiger's milk

Kiwi kale and chai parfait



Fork Buffet Lunches

DELUXE - £24.00 PER PERSON includes three options and one dessert

GOURMET - £28.00 PER PERSON includes four options and two desserts

To create a Day Delegate Package (including three tea and coffee breaks) add £7

COLD OPTIONS

Lemon and thyme roasted chicken with kale and lime Caesar

Crayfish salad with chilli and avocado

Grilled pear and apple salad with a honey and basil dressing

Salt baked carrots with pomegranate molasses and mint

Quinoa spinach power salad with a lemon vinaigrette

Avocado, black bean and toasted corn salad with a coriander and lime dressing

Roasted cauliflower and tender stem broccoli, toasted almonds with chilli and garlic dressing

Aubergine, pomegranate, soft herbs, tahini yoghurt and toasted almonds

HOT OPTIONS

Grilled lamb koftas with garlic and chilli sauce

Pork and veal meatballs in a puttanesca sauce

Hungarian goulash with herb dumplings

Traditional salmon, prawn and haddock fish pie

Mushroom and quinoa balls in a grilled pepper and tomato sauce served with brown rice

Cauliflower, lentil and chickpea curry with turmeric spiced rice

Oriental spiced chicken skewers

CAKES AND DESSERTS

Homemade lemon tart with wild berry compote

Gluten free gooey chocolate cake

Chocolate and salted caramel tart

Apricot tarte tatin with crème fraiche

Homemade treacle tart with Cornish clotted cream

Strawberry and raspberry Eton mess

Fork Buffet Lunches – From the Grill

£17.50 PER PERSON includes three hot options and two salad options

£21.00 PER PERSON includes three hot options, two salad options and one dessert

HOT

Mackerel fillets marinated in chilli, garlic, lime zest, ginger & soy sauce

Flame grilled boneless jerk chicken thigh topped with a pineapple hot sauce

6 hour braised beef brisket finished on the grill and served with a gremolata salsa

Grilled halloumi & heritage squash skewer

SALADS

Caesar salad, Romaine lettuce tossed in our delicious Caesar dressing with croutons

(contains anchovies)

Autumnal Orzo, butternut squash, walnuts and kale (VG, GF)

Superfood salad of quinoa, roasted Mediterranean vegetables with a basil dressing (VG, GF)

CAKES AND DESSERTS

Thick yoghurt with fresh fruit and house granola

Lemon meringue tart

Goosey chocolate cake (GF)

Spiced carrot cake with cream cheese frosting

Moist coffee and walnut cake

Zesty lemon and poppy seed cake

Sticky treacle tart with Cornish clotted cream



Canapés

THE THREE WISHES - £9.00 PER PERSON

A selection of home spiced roasted nuts, salted potato crisps and a selection of homemade cheese straws. Served with a glass of red or white wine per person and soft drinks.

THE GOLDEN EGG - £20.00 PER PERSON

The Chef's Selection: 4 canapés from our selector below, served with ½ bottle red or white per person and soft drinks.

THE GLASS SLIPPER - £25.00 PER PERSON

The Chef's Selection: 5 canapés from our selector below. Served with ½ bottle Prosecco per person and soft drinks.

THE GLORY GLORY - £30.00 PER PERSON

The Chef's Selection: 6 canapés from our selector below. Served with two glasses of Champagne and soft drinks.

Canapés Menu

FISH AND SEAFOOD

Thai crab cakes served with avocado and lime salsa

Salt and pepper grilled squid with chilli and spring onion

Marinated King prawns in lemon and olive oil, wrapped in prosciutto and served with garlic aioli dip

Grilled scallops with a tomato and vanilla fondue

Goujons of Pollack with homemade tartare

Mini salmon and haddock fishcakes served with mint and pea puree

Parmesan crusted haddock goujons with a caper aioli

Scottish salmon burger with lime and mayo served on a brioche bun

Rumi brioche filled with smoked haddock and topped with soft boiled quail egg and hollandaise

Cod and spinach beignets with a parmesan crumb and saffron mayo

Beetroot cured salmon on pea blini with lime and dill mousse

MEAT

Beef

Beef carpaccio on a chive blini with truffle oil and parmesan

Salt beef, celeriac remoulade topped with deep fried capers on a brios crisp

Seared beef, rhubarb puree and horseradish cream in rice paper roll

MEAT

Chicken

Marinated chicken wrapped in prosciutto on skewers with lime and ginger mayo

Smoked chicken, avocado and mango salsa on a tortilla croute

Spring onion pancakes filled with marinated chicken and fried chives

Tandoori chicken skewers with cucumber, and a yoghurt and mint dip

Grilled and smoked chicken panna cotta on coconut short bread, served with homemade chilli sauce and crispy parmesan

Little gem chicken Caesar salad with bacon floss

Barbequed chicken, corn and chilli salsa in a crispy filo case

Lamb

Marinated lamb skewer with a Baba ghanoush and coriander dip

Cumin spiced lamb kofte with a spiced yoghurt dip

Lamb fillet wrapped in a spinach filo pastry with sesame and red pepper jam

Marinated lamb skewers with rosemary, lemon and garlic served with a fresh pea and mint dip

Pea and mint rubbed lamb carpaccio with garlic yoghurt on crispy parmesan

Canapés Menu continued...

VEGETARIAN

Tomato, garlic and basil bruschetta

Roasted artichoke and goat's cheese on lemon bruschetta

Rustic wild mushroom bruschetta

Seasonal vegetable risotto

Beetroot and red onion tartlet topped with buffalo mozzarella

Mixed tempura vegetables. Red and yellow pepper, asparagus and carrots

Rumi vegetable spring rolls with chilli dip

Wild mushroom beignets with a crème fraiche and chive dip



DESSERTS

Key lime pie

Lemon meringue tart

Fruit tartlet

Coconut truffles

Mini brownies

Salted caramel tart





Nibbles

£5.50 PER PERSON includes your choice of three of the following

Large Nocellara green olives

Salted potato crisps

House roasted spiced nuts

Spicy grilled naan bread and avocado and garam masala dip

Homemade cheese straws

Berkswell and herb wafer with basil and soured cream dip

Homemade pork sausage rolls

Homemade mushroom rolls

Hummus and flatbread

Japanese rice crackers

Chilli puffs

Wasabi crispy coated peanuts

Sharing Boards and Bar Food

All items on this page are inclusive of VAT

SHARING BOARDS

Charcuterie Selection - £10.50 (for 2 people)

Cured chorizo, salami, ham hock terrine, red pepper hummus, homemade pickles & flatbread

Veggie Board - £10.50 (for 2 people)

Beetroot hummus, marinated roasted peppers, Nocerella olives, homemade pickles & flatbread (V)

BAR FOOD - Choose 3 from below for £12.50

Pea and mint arancini with parmesan dip (V) (6 pieces) **£5.50**

Sweet potato, courgette, quinoa & chickpea falafels with a pepper, lime, coriander & red pepper & turmeric hummus (GF) **£5.50**

Home-made edamamae beans hummus & grilled flatbread **£4.50**

SIDES **£3.00**

French fries (VG)

Mixed olives (VG)

Garlic Flatbread (V)



Christmas Menu Packages

2 Course Meal - **£20.00 PER PERSON** | 3 Course Meal - **£25.00 PER PERSON**

(All meals include bread and butter)

STARTERS

Meat

Rabbit and guinea fowl terrine, paired with a burnt tangerine jam, toasted sourdough and rocket salad

Venison tartar with smoked beetroot and a roasted hazelnut crumble **£5 supplement**

Chicken and duck liver parfait with a clementine salsa and toasted brioche

Fish

Smoked salmon and buckwheat blini with a beetroot jam £2 supplement

Mackerel pate on melba toast served with seasonal salad

Vegetarian

Parsnip, leek and celeriac chowder topped with Jerusalem artichoke crisps

Savoury tart filled with roasted pumpkin, chestnuts and blue cheese. Served with a smoked chilli jam

Shaved Brussels, pecorino with white truffle oil and a crispy kale salad

MAINS (All mains are accompanied with seasonal vegetables and all the trimmings)

Meat

Traditional roast turkey with pigs in blankets and red wine jus

Crispy pork belly served with mustard glazed pears and cider jus

Fish

Pan roasted hake with mussels, clams and pureed mashed potatoes

Pan fried seabass served with a salsa verde and cauliflower puree **£5 supplement**

Vegetarian

Vegetable wellington comprised of butternut squash, chestnuts and pine nuts

Roasted cauliflower steak, charred on the grill **Vegan**

Savoury tarte tatin topped with goats cheese

DESSERTS

Traditional Christmas pudding with brandy cream

Blackberry, pear and apple crumble with a chestnut breadcrumb topping and vanilla ice cream

Goopy chocolate cake with a berry compote

Fresh fruit platter **Vegan**

Popcorn

£2.50 PER PERSON includes your choice of two of the following

Plain Popcorn

Sweet Popcorn

Salted Popcorn

Citrus scented popcorn

Salted caramel popcorn

Parmesan and caramelised onion popcorn

Basil and pine nut popcorn

Cinnamon and coconut popcorn



Children's Parties Menus (All prices on this page include VAT)

Little Lyric Meal

£8.50 PER PERSON

Create your meal by picking a main, dessert and a soft drink.

Mains

Breaded Cod with Peas and Fries

Grilled Chicken Fingers with Carrots and Fries

Macaroni Cheese with Peas

Desserts

Fruit Skewer

Vanilla Ice Cream

Chocolate Ice Cream

Strawberry Ice Cream

Soft Drinks

Homemade Pink Lemonade

Apple Juice

Orange Juice

Cranberry Juice

Pineapple Juice

Little Lyric Buffet

Included in each buffet are the following sandwiches: Ham, Cheese and Egg Mayo

£12.00 PER PERSON

Pick 4 of the options below.

£15.00 PER PERSON

Pick 6 of the options below.

Buffet Options

Fish Fingers

Grilled Chicken Fingers

Mini Beef Burgers

Sausage Rolls

Mushroom Rolls

Cocktail Sausages

Mini Margarita Pizzas

Vegetable sticks with hummus

Fruit Skewers

French Fries



Drinks (All drinks prices include VAT)

WHITE

125ml | 175ml | 250ml | Carafe | Bottle

Il Sacrato, Rubicone, Emilia Romagna, Trebbiano Pinot Bianco, 2016 | Italy

The clear minerality and green apple freshness of the Trebbiano blends beautifully with the tropical fruit style of the Pinot Bianco.

11.5% ABV

£4.20 | £5.20 | £6.70 | £13.00 | £18.50

Chardonnay, Terre du Soleil, Pays d'Oc, 2015 | France

An unoaked Chardonnay, rounded and fruity with a fresh and creamy flavour.

13% ABV

£3.75 | £4.90 | £6.90 | £13.80 | £20.80

Grillo, Colomba Bianca, Vitese, Sicily, 2015 | Italy

A fresh and spicy wine with stone fruit and ginger finish on an almond note.

13% ABV

£4.50 | £5.70 | £8.20 | £15.50 | £24.00

Sauvignon Blanc, Faultline, Marlborough, 2016 | New Zealand

Typical notes of passion fruit and mango with a fresh and herbaceous flavour.

12.5% ABV

£5.20 | £6.80 | £9.20 | £18.50 | £26.70

Picpoul de Pinet, Chateau de la Mirande, Languedoc, 2016 | France

Flavours of stone fruits, white flowers with a dash of lemon and lime.

13.5% ABV

£28.00

Gruner Veltliner Handcrafted, MA Arndorfer Mitges, 2016 | Austria

Slightly cloudy with delicious rounded grapey fruit, fleshy palate and hints of white spice.

12% ABV

£29.50



Drinks continued... (All drinks prices include VAT)

RED

125ml | 175ml | 250ml | Carafe | Bottle

Novita Sangiovese Rubicone, Emilia Romagna, 2016 | Italy

A light bodied red with juicy redcurrant and cherry fruit and a fresh finish.

11.5% ABV

£4.20 | £5.20 | £6.70 | £13.00 | £18.50

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Domaine des Pourthie, Pays d'Oc, Merlot 2016 | France

A serious and freshly Merlot showing black plum and coffee flavours, loads of flavour.

13% ABV

£4.20 | £5.70 | £8.20 | £16.00 | £24.00

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Vina Edmara, Valle Central, Pinot Noir 2015 | Chile

A light bodied Pinot Noir with stylish sweet cherry and strawberry fruit, fresh and quite delicious.

14.5% ABV

£4.20 | £5.80 | £8.30 | £16.00 | £25.00

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Andeluna, 1300, Uco Valley, Malbec 2016 | Argentina

Enticing aroma of fresh black fruits with spicy minerality through to a smooth finish.

13.5% ABV

£5.50 | £7.70 | £10.40 | £20.00 | £31.00

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Bodegas Ondarre, Ondarre, Rioja, Graciano 2014 | Spain

Aromas of desiccated coconut and vanilla with rich flavours of ripe red fruits.

13.5% ABV

£29.50

Drinks continued... (All drinks prices include VAT)

ROSÉ

125ml | 175ml | 250ml | Carafe | Bottle

Chateau De L'Aumerade, Cote De Provence 2016 | France

An enticing aroma of fresh strawberry and cream complemented by a soft and round flavour.

12.5% ABV

£4.00 | £5.00 | £7.20 | £14.50 | £20.00

San Marzano, Primitivo Rose Salento 'Tramari' 2017 | Italy

Softly coloured rosé with aromas of wild cherries, raspberries, and a hint of Mediterranean maquis.

13% ABV

£26.50

SPARKLING WINE

125ml | Bottle

Sacchetto Vini, Fili, Veneto, Prosecco Extra Dry NV | Italy

A fresh and fruity sparkling Prosecco with fine bubbles.

11% ABV

£6.50 | £36.00

Cevico, Colli Imola, Emilia Romagna, Pignoletto Frizzante | Italy

Refreshing flavour with a soft, full and harmonious palate.

11.5% ABV

£26.00

Champagne Collet Brut NV | France

Aromas of white flowers, lemon zest, quince and white peach.

12.5% ABV

£39.50

Rosé Champagne Jean -Paul Deville NV | France

Berry and Morello cherry fruit, vigorous, fresh yet soft and smooth.

12% ABV

£55.00



Drinks continued... (All drinks prices include VAT)

NON ALCOHOLIC BEER

Moritz

Made with mineral water from Barcelona and flavoured through the cold extraction of Saz Hops Flower

330ml | £3.60

BEER

Lost & Grounded Keller Pils

Created using 3 hop varieties producing a clean, unfiltered, Hop Bitter Lager

4.8% ABV

330ml | £4.90

Schiehallion

Perfectly-paired combination of wheat malt and lager malt.

4.8% ABV

330ml | £4.50

Camden Gentleman's Wit

White beer, with lemon zest and Bergamot.

4.3% ABV

330ml | £4.80

Chelsea Blonde

With jumping floral undertones, and extra wheat for body, this beer offers a remarkable breadth of flavours.

4.3% ABV

330 ml | £4.50

Moncada Stout

Dark, velvety oatmeal stout

5.0% ABV

330 ml | £5.30

ALE

Brixton APA (Atlantic Pale Ale)

Strong hints of hops, subtle hints of citrus

5.4% ABV

330ml | £5.00

Five Points Brewery Pale Ale

Fresh and zesty

4.4% ABV

330ml | £4.80

CIDER

Hallets Cider

Dry, rich and unique Welsh cider.

6.0% ABV

330ml | £5.00

Hallets Perry

Dry, rich and unique Welsh cider.

4.5% ABV

330ml | £5.00

Hoxton Cidersmiths

A local craft cider that gives a quirky yet beautiful flavour

4.5% ABV

330 ml | £4.60

Alcoholic Berry and Cucumber Ice Tea

Crisp and infused with natural citrus.

4.0% ABV

275ml | £5.00

Drinks continued... (All drinks prices include VAT)

HOUSE COCKTAILS

Glass | Jug

Bloody Mary

Great for the morning after... in fact, after pretty much anything!
Vodka, the Lyric secret sauce and tomato juice.

£7.90

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Sex on the Beach

Vodka, schnapps, orange juice, with a splash of grenadine.

£6.50 | £18.50

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Rum Punch

Get in the summer party mood with a mix of Rum and Caribbean flavour

£6.50 | £18.50

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Aperol Spritz

Aperol, Prosecco, soda... light and citrusy

£8.70 | £24.00

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Elderflower Collins

Irresistibly fresh and punchy, a one-way salsa dance to the Caribbean

£9.75

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Dark 'N Stormy

Goslings black rum floated on ginger beer

£8.50 | £23.00

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The Lyric Sling

A classic with a Lyric twist. Sipsmith gin, cherry brandy and lime juice topped with Fevertree ginger ale.

£8.50

Tequila Sunrise

A taste of Mexico! Tequila, lime juice, orange juice with a dash of Grenadine.

£7.50 | £18.50

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Coco Fizz

Prosecco and Malibu with a touch of lime. Paradise in a glass!

£7.70

—

Peach Bellini

A classic, needing no explanation! Prosecco with peach puree.

£9.00

JUICE SELECTION £2.50

Cloudy apple | Orange | Cranberry | Pineapple | Tomato

SOFT DRINKS

San Pellegrino £1.60

Aranciata | Blood Orange | Limonata

Coca-Cola £2.70 | Diet Coke £2.50

Small Kids Drink £1.00

Belvoir Elderflower Pressé £2.50

Belvoir Lime and Lemongrass Pressé £2.50

Belvoir Raspberry Lemonade Pressé £2.50

Fentimans Ginger Beer £2.90

Blenheim Palace Mineral Water Still | Sparkling 750ml | £3.00

Harrogate Spring Water Still | Sparkling £1.50