

l'oscar

LONDON

Continental Breakfast

£18 per head

Tea, Coffee and Freshly Squeezed Juices

Mini Breakfast Pastries, Butter and Preserves

Fresh Fruit Platter

Add any of the following at £7 per person

Smoked Salmon Bagels, Dill Cream Cheese, Capers

Freshly Made Daily Smoothie

Crushed Avocado on Sourdough, Pomegranate and Seeds

Assorted Cold Cuts and Breakfast Cheeses

Greek yoghurt, Apricot Granola, Seasonal Fruit Compote

English Breakfast

£25 per head

Tea, Coffee and Freshly Squeezed Juices

Breakfast Pastries, Butter and Preserves

Fresh Fruit Salad

Scrambled Eggs

Smoked Streaky Bacon

Cumberland Sausage

Black Pudding

Portobello Mushrooms

Grilled Plum Tomatoes

Hashed Potatoes

Baked Beans

If you have a food allergy or intolerance, please speak to a member of our team before ordering.
All food and non-alcoholic beverage prices are inclusive of 5% VAT and alcoholic beverages at 20% VAT.
A 12.5% discretionary service charge will be added to your final bill



LONDON

Buffet Menu

£60 per head

Sourdough, Crackers, Grissini (v)
Crab Tabbouleh, Coriander, Apple and Lime Dressing
Halloumi Tempura, Roasted Long Peppers, Israeli Couscous, Coriander Pesto (v)
Cotswolds Chicken, Leek and Wild Mushroom Pie
Seared Seabass Fillet, Charred Sprouting Broccoli, Smoked Almonds and a Sauce Vierge
Superfood Salad Quinoa, Goji Berries, Avocado and Seeds (v)
Charcuterie Selection
Seasonal Quiche (v)
Jasper Grilled Vegetable Antipasti (v)
Mixed Baby Leaf and Herb Salad (v)
Classic L'oscar Crème Brulee
Croissant and Seville Orange Bread and Butter Pudding, Crème Anglaise
Coffee, Tea and Petits Fours

£72 per head

Sourdough, Crackers, Grissini (v)
Chicory, Roquefort, Endive, Poached Pear, Caramelised Spiced Walnuts (v)
Caesar Salad (v)
Mixed Seasonal Tomato, Buffalo Mozzarella and Sourdough Salad (v)
Beef Cheek Bourguignonne, Pomme Puree, Charred Broccoli
Seasonal Quiche (v)
Roasted Butternut Squash, Mixed Grains, Crumbled Vegan Feta, Harissa (v)
Cornish Seafood Kerala Curry, Jasmine and Lime Leaf infused Rice
Roast Vegetable Tabbouleh (v)
Mixed Leaf and Herb Salad (v)
Earl Grey Pannacotta, Raspberry Compote, Lemon Shortbread
Cheese Selection, Quince and Biscuit
Baked Custard Tart, Coffee Ice Cream
Coffee, Tea and Petits Fours

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Canapes

£3.80 per bite

COLD

Spiced Brown Shrimp Butter Toast
Roscoff Onion and Thyme Tart (v)
Parmesan Cream and Crisps, Cep Mushrooms Dust (v)
Black Treacle Cured Salmon, Buckwheat Blini, Caviar
Foie Gras Mousse with Pistachios and Sultana
Olive Bread, Speck, Parmesan Custard and Asparagus
Beetroot and Goats Curd Ravioli (v)
Coronation Crab Vol au Vents, Mango and Pickled Lime
Tuna Tataki, Pickled Mouli and Wasabi
Venison Tartare, Smoked Bone Marrow Emulsion, Oyster Leaf

HOT

Crispy Pigs Ears, Gribiche sauce
Truffle Mac N Cheese (v)
Avocado Tempura, Baba Ganoush (v)
Fish Finger Sandwich, Sauce Tartare
Smoked Haddock Kedgeree Bonbon
Minted Pea and Gorgonzola Tartelette (v)
Smoked Eel, Beetroot and Horseradish
Quail Egg and Ham Hock Scotch Egg, Pea Puree
Smoked Salmon and Cream Cheese Croque Monsieur
Buttermilk Fried Chicken, Harissa Mayonnaise

Coffee Break

Tea, Coffee and Biscuits

£8 per head

Add any of the following at £5 per person

Breakfast Pastries

Financiers and Madeleines

Mini Bacon Butties

Add any of the following at £7 per person

Afternoon Tea Sandwiches

Scones, Cornish Clotted Cream, Preserves

Mini Salt Beef and Pickled Gherkin/ Smoked Salmon and Cream Cheese Bagels



The Library

3 Courses for £70 per person

Starter

Thai Spiced Chicken and Coconut Velouté

Seared Orkney Scallops, Apple, Black Pudding, Pork Crackling and Sea Bluebells

Heritage Beetroot, Goats Curd, Pink Grapefruit and Dandelion (v)

Octopus Terrine, Crab, Avocado Puree, Pickled Radish and Nasturtium

Artichoke, Wild Mushroom and Spinach Pithivier, Black Truffle Velouté (v)

Caramelised Pigs Cheek, Beetroot and Salmon Ravioli, Caviar

Mackerel Tartare, Soft Quail Eggs, Compressed Cucumber, Croutons and Kohlrabi

Treviso Salad with Burrata, Mango and Basil, Sourdough Croutons (v)

L'oscar Steak Tartare, Confit Egg Yolk, Beef Dripping Granary

Venison Carpaccio, Parmesan Custard, Crisps, Charred Silver Skins, Rocket

Main Course

Beef Sirloin, Bok Choi, Shitake Marmalade, Spring Onion, Bone Marrow Jus

Girolle Mushroom and Smoked Garlic Risotto, Herb Oil, Garlic Crisps (v)

Guinea Fowl, Parsnip, Trompette de la Mort, Dehydrated Grapes and Toasted Oats

Wild Seabass, Grain Mustard Crust, Creamed Leeks, Potato and Pancetta Terrine

Gressingham Duck, Confit Leg Bon Bon, Celeriac and Orange

Blackened Monkfish, Vadouvan Granola and Lightly Curried Mussels

Chicken, Black Garlic, Asparagus, Peas and Beans

Halibut, Cockles and Rice

Lamb Rump, Sweetbreads, Pea and Iberico, Café au Lait

Charred Halloumi, Couscous, Romero Peppers, Labneh and Toasted Smoked Almonds (v)

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Dessert

Rum Baba, Plantation Rum Soaked Sponge
with Crème Chantilly and Raspberries

Manjari Chocolate Pot, Cherry Sorbet, Almond Biscotti

Buttermilk Pannacotta, Blackberry Compote, Almond Brittle

Passionfruit and Mango Eton Mess, Exotic Fruit Sorbet

Earl Grey Crème Brûlé, Armagnac and Prune Ice Cream

Warm Dark Chocolate Fondant, Passionfruit Ice Cream

Anisette Parfait, Gingerbread and Fresh Berries

Selection of L'oscar Ice Creams and Sorbets

Chef's Cheese Selection, Homemade Chutney and Crackers

Tea, Coffee and Petits Fours

Working Lunch

£30 per head- choice of 3 main courses, 2 salads, 2 desserts

£45 per head- choice of 5 main courses, 2 salads, 2 desserts

£65 per head- choice of 7 main courses, 3 salads, 3 desserts

Salads

Superfood Salad, Quinoa, Goji Berries and Seeds (v)

Caesar Salad

Heritage Beetroot, Grapefruit and Dandelion Salad (v)

Cornish New Potato, Caper and Shallot Salad (v)

Mixed Raw Vegetable Salad, Guacamole, Sesame Dressing (v)

Main Course

Selection of finger sandwiches

Truffled Chicken Mayonnaise, Smoked Salmon and Chive Cream Cheese,
Roast Beef and Horseradish, Pickled Cucumber and Dill

Smoked Chicken Coronation, Mango and Almonds

Vegan Feta, Gem, Avocado, Sun Blush Tomato and Roasted Pepper on Tomato Bread (v)

Pastrami, Coleslaw, Swiss Cheese, Russian Dressing on Toasted Rye

Prawn, Crab, Grapefruit and Avocado on Toasted Charcoal Bread

Seasonal Quiche (v)

Merguez Sausage Dogs, Chilli Yoghurt, Pickled Cabbage

Cod Goujons

Mediterranean Antipasti Platter (v)

Mini Steak Baguette, Shallot Lyonnaise, Horseradish Mayo, Watercress

Duck Egg, Mayonnaise on Granary, Micro Cress (v)

Platter of Charcuterie

Smoked Salmon Bagels, Pickled Cucumber, Gribiche Sauce

Dessert

Mini Crème Brulee with Fresh Seasonal Berries

Coconut Panna cotta with Passion Fruit and Mango

Mini Salt Caramel Custard Tart

Cheeseboard, Homemade Pickles and Biscuits