



BREAKFAST CANAPÉS

£30 per person. Please choose 8 pieces per person.

Smoked salmon and cream cheese croque monsieur

Aged Comté gougères (v)

Spiced avocado on toast, quail eggs (v)

Glazed chocolate and orange brioche (v)

Crumpets and Marmite (v)

Smoked salmon and egg vol-au-vent

Homemade mini granola bars (v)

Bubble and squeak, pork belly, fried egg

Brioche bacon butties

Cinnamon churros with honey (v)



CONTINENTAL BREAKFAST

£25 per person. Served as standing buffet or as a working breakfast.

Tea, coffee and freshly squeezed juices

Breakfast pastries, butter and preserves

Sliced and whole seasonal fruit

Add any of the following at £8 per person:

Smoked salmon bagels, dill crème fraîche, capers

Daily fruit smoothie

Assorted cold cuts and breakfast cheeses

Greek yoghurt, granola, seasonal fruit compote

ENGLISH BREAKFAST

£35 per person. Served as buffet or as a plated breakfast.

Tea, coffee and freshly squeezed juices

Breakfast pastries, butter and preserves

Sliced and whole seasonal fruit

Scrambled eggs | Back and streaky bacon | Cumberland sausage
Portobello mushrooms | Grilled plum tomatoes | Hashed potatoes

If you have a food allergy or intolerance, please speak to a member of our team before ordering.



COFFEE BREAKS

Tea, coffee and biscuits – £7

Add any of the following at £4 each per person

Breakfast pastries
Assorted mini doughnuts
Spiced caramel popcorn
Financiers and madeleines
Brioche bacon butties

Add any of the following at £6 each per person

Afternoon tea sandwiches
Scones, clotted cream, preserves
Montgomery cheese shortbreads, whipped cream cheese
Sweet and savoury macaroons
Mini bagels, salt beef and smoked salmon

l'oscar

LONDON

BOWL FOOD

£38 per head, 4 bowls per person. Please select minimum of 1 cold dish.

COLD

Cornish crab mayonnaise, green apple and lime salad

Venison tartare, chipotle sauce

Potato and crayfish salad, crispy capers

Smoked chicken coronation, mango and almonds

Tuna tartare, pickled mouli, avocado and wasabi

Marinated aubergines and bocconcini, salsa verde, chilli (v)

Duck rillettes, melba, orange

Lobster cocktail, gem hearts, pickled cucumber (*supplement £4*)

HOT

Chicken and cep pie, tarragon, creamed potato

Rabbit and lobster paella (*supplement £4*)

Macaroni cheese, veal ragout, marjoram, parmesan

Lamb shoulder curry, fragrant basmati, raita

BBQ cauliflower, rose yoghurt, harissa, aubergine (v)

Pork belly teriyaki, stir fried white cabbage, prawn wonton

Beef cheeks in oyster sauce, shiso spring onions, sticky rice

Crab risotto, avocado, Cornish prawns

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l'oscar

LONDON

BUFFET MENU – £55 PER PERSON

Soughdough, crackers, grissini
Superfood salad, quinoa, shoots, goji berries, seeds (v)
Crab tabbouleh, coriander, green apple and lime dressing
Smoked chicken coronation, mango and almonds
Casserole of vegetables and orecchiette, preserved lemon, basil emulsion (v)
Roast Cotswold chicken pie, cep mushrooms, puff pastry
Monkfish, white bean and chorizo cassoulet, smoked tomato, marjoram
Seasonal quiche (v)
Salt caramel custard tart
Seville orange bread and butter pudding, vanilla custard

BUFFET MENU – £68 PER PERSON

Soughdough, crackers, grissini
Yellowfin tuna tataki, avocado, wasabi, pickled raddish
Endives, Roquefort, candied walnuts, poached pear (v)
Veal carpaccio, smoked anchovies, parmesan, capers, artichokes
Beef cheek bourgignon, pommes purée, bone marrow
Seasonal quiche (v)
Cornish fish bouillabaisse, saffron braised potatoes, lemon croutons
Barbequed stem broccoli, sesame and garlic (v)
Gâteau Opera
Blackcurrant and lemon trifle
Aged Comté, quince paste

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l'oscar

LONDON

CANAPÉS

£38 per head, 10 pieces per person. Please choose 5 cold and 5 hot.

COLD

Beetroot macaroon, smoked cod's roe
Comte and porcini gougeres (v)
Miso quail, smoked aubergine relish
Parmesan, custard and wafers, cep crumb (v)
Smoked salmon sausage, caviar, purslane
Montgomery and truffle shortbreads,
whipped cheese (v)
Venison tartare, smoked chilli

Goat cheese, walnut and tomato bon-bon,
watermelon, black olive (v)
White onion and thyme tart (v)
Tuna tataki, wasabi, pickled mouli
Iberico ham, pickled Charentais melon
Coronation crab vol-au-vents, mango and
pickled lime

HOT

Merguez croquettes, aioli
Veal ragu arancini, parmesan mayonnaise
Crab cakes, lemongrass and ginger
Thai mackerel slider, hot sauce
Chilli short rib doughnuts, chipotle mayo
Bone marrow toasties, devilled crumb

Hasselback potatoes, smoked paprika
Buttermilk fried chicken, harissa mayonnaise
Cheese fondue (v)
Deep fried cep and truffle macaroni cheese (v)
Avocado tempura, baba ghanoush (v)
Smoked salmon and cream cheese croque
monsieur

DESSERT

£3.50 per piece

Piña colada doughnuts
Pistachio financiers
Salt caramel truffles

Praline éclairs
Lemon meringue lollipops
Chocolate fudge, cookie sandwich

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WORKING LUNCH – £38 PER PERSON

Superfood salad, quinoa, shoots, goji berries, seeds (v)
Montgomery cheddar and pickled onion sandwich, tomato, granary bread (v)
York ham, aged gruyère, white baguette
Smoked chicken coronation, mango and almonds
Jumbo prawn bloomer, gem hearts, soft herbs
Seasonal quiche (v)
Salt caramel custard tart
Passion fruit and mango panna cotta, coconut chips

WORKING LUNCH – £45 PER PERSON

Crab tabbouleh, coriander, green apple and lime dressing
Cauliflower cheese doughnuts(v)
Smoked salmon bagels, pickled cucumber, gribiche sauce
Merguez dogs, chilli yoghurt, pickled cabbage
Duck egg mayonnaise on granary bread, avocado, radicchio (v)
Endives, Roquefort, candied walnuts, poached pear (v)
Piña colada doughnuts
Gâteau Opera

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