



BRASSERIE OF LIGHT

RESTAURANT & BAR

THE PEGASUS
ROOM



THE PEGASUS ROOM AT
BRASSERIE OF LIGHT

Set within Selfridges department store, the Pegasus Room at Brasserie of Light seats up to 22 guests on one long table or up to 24 guests over four round tables of six. The space is available to book for breakfast, lunch and dinner, as well as drinks and canapé receptions for up to 30 guests.

The walls of the Pegasus Room are adorned with bevelled antique mirror panels, with bespoke art deco chairs and a polished parquet floor adding a further touch of glamour to this already striking private space.

Offering an eclectic mix of classic British and internationally inspired dishes, the Pegasus Room is equally suited to private parties and wedding celebrations as it is for corporate events.

MORE INFORMATION

Complimentary menu cards and place cards are provided for each event and the table will be decorated with seasonal flowers and table lamps. A service charge of 13.5% will be added to your bill. Menu cards can be printed and dedicated to your requirements. Seasonal flowers are provided. Additional flowers can be arranged via our florist. Table lamps can be supplied to suit your table layout.

There is complimentary Wi-Fi in the room. Corkage is not permitted.

AUDIO VISUAL

An iPod docking station is available for your own use or background music can be provided. We do not have the facilities for DJs or dancing.

CAPACITY

Maximum 22 seated on one long table, 24 over four round tables and 30 standing.

ACCESS, SERVICE & DEPARTURE TIMES

BREAKFAST 8.00am access | 8.00am service | 10.30am guests' departure

LUNCH 11.30am access | noon service | 5.00pm guests' departure

DINNER Monday to Saturday 6.00pm access | 6.30pm service | midnight guests' departure

Sunday guests' departure 11.00pm

TRAVEL AND PARKING

Nearest tube – Bond Street

Parking – Selfridges Car Park

Edwards Mews, London W1U



BREAKFASTS

MENU A £35

Selection of Mini Pastries v
Served with Butter and Preserves

Bircher Muesli with Apple and Blueberries v
Blueberry Compote, Granola, Mixed Seeds, Flaked Almonds and Lemon Balm

Eggs Benedict

Pulled Honey Roast Ham, Toasted English Muffins, Two Free-range Poached Hen's Eggs
with Hollandaise Sauce and Watercress

or

Eggs Royale

Smoked Salmon, Toasted English Muffins, Two Free-range Poached Hen's Eggs
with Hollandaise Sauce and Watercress

Menu comes with a serving of Freshly Squeezed Orange Juice
and English Breakfast Tea or Filter Coffee

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A service charge of 13.5% will be added to your bill.



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BREAKFASTS

MENU B £40

Selection of Mini Pastries v
Served with Butter and Preserves

Bircher Muesli with Apple and Blueberries v
Blueberry Compote, Granola, Mixed Seeds, Flaked Almonds and Lemon Balm

Full English Breakfast
Smoked Streaky Bacon, Cumberland Herbed Sausages, Free-range Fried Hen's Eggs,
Black Pudding, Roast Plum Tomato, Grilled Flat Mushroom and Baked Beans
Served with a choice of White or Granary Toast

Menus come with a serving of Freshly Squeezed Orange Juice
and English Breakfast Tea or Filter Coffee

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CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party

NIBBLES

Spicy Edamame vg £5.50

Wild Mushroom and Truffle Rice Balls v £7.95
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

SAVOURY CANAPÉS

£3.00

Tuna Tacos, Watermelon, Pickled Radish, Sesame and Truffle

Shaved Root Vegetable Skewer vg

Grilled Sirloin Skewers, Truffle Mayonnaise

Sesame Chicken Nuggets, Jalapeño Dip

Beetroot, Endives, Hummus, Greek-style "Cheese" vg

Popcorn Shrimp, Spiced Sauce

Truffle Arancini, Wild Mushroom Mayonnaise v

Smoked Salmon Blini, Cream Cheese

Chicken Dumpling, Ponzu Mayonnaise

SWEET CANAPÉS

£3.00

Butterfly Meringue v

Mango and Coconut "Yoghurt" Shot vg

Chocolate Bubbles

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PRIVATE DINING MENUS

Please select **ONE MENU** for your whole party.

For groups of up to 12 guests your guests may order on the day from this menu.

For groups of 13 guests and over we ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event.

Spicy Edamame vg £5.50

Wild Mushroom and Truffle Rice Balls v £7.95
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

MENU A

£60

STARTERS

Pea and Nettle Soup vg
Garden Peas, Vegan
"Cheese", Sesame, Green Tea
Powder and Mint

Popcorn Shrimp
Creamy Spicy Sauce,
Pickled Mooli and Sesame

Bang Bang Chicken Salad
Crunchy Vegetables, Sesame,
Peanut Butter and Chilli Sauce
with Crispy Wonton

MAINS

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Pistachio,
Edamame Beans, Mint and Flowers

Sole Goujons
Minted Peas, Tartare
Sauce and Fries

Chicken Milanese
Brioche-crumbed Chicken Breast
with San Marzano Tomatoes,
Red Onion, Capers, Rocket,
Parmesan and Pesto

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Coconut and Rum
Panna Cotta vg
Grenadine Poached Rhubarb,
Strawberries and Berry Sauce

Selection of
Traditional Ice Creams
and Sorbets

Orbit
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb and
Popping Candy

Selection of Teas, Infusions and Coffee

Almond Macarons £5.00

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Saint-Nectaire, Melusine Goat's Cheese and Camembert Le Fin
with Pear and Ginger Chutney and Wholegrain Crackers

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PRIVATE DINING MENUS

Spicy Edamame vg £5.50

Wild Mushroom and Truffle Rice Balls v £7.95
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

MENU B

£70

STARTERS

Sesame Fried
Buttermilk Chicken
Coriander, Green Tea and
Chia Seeds, Jalapeño Dip

Oak Smoked
Salmon
With Rye Bread

Burrata
Garden Peas, Green Pesto,
Aged Balsamic Reduction,
Pine Nuts and Pea Shoots

MAINS

Malaysian Prawn Curry
Malaysian Curry Sauce,
Pak Choi, Mangetout,
Coconut and Jasmine Rice

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Harissa,
Pomegranate, Pistachio, Edamame
Beans, Mint and Flowers

Grilled Cumin
and Oregano Chicken
Hummus, Pomegranate,
Radish, Fennel, Chilli
and Coriander Dressing

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Coconut and Rum
Panna Cotta vg
Grenadine Poached Rhubarb,
Strawberries and Berry Sauce

Selection of
Traditional Ice Creams
and Sorbets

Orbit
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb
and Popping candy

Selection of Teas, Infusions and Coffee

Almond Macarons £5.00

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Saint-Nectaire, Melusine Goat's Cheese and Camembert Le Fin
with Pear and Ginger Chutney and Wholegrain Crackers

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PRIVATE DINING MENUS

Spicy Edamame vg £5.50

Wild Mushroom and Truffle Rice Balls v £7.95
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

MENU C

£80

STARTERS

Sesame Fried
Buttermilk Chicken
Coriander, Green Tea and
Chia Seeds, Jalapeño Dip

Seared Scallops
Pea Purée, Broad Beans,
Lemon and Sea Cress

Burrata v
Garden Peas, Green Pesto,
Aged Balsamic Reduction,
Pine Nuts and Pea Shoots

MAINS

Miso Black Cod
Pickled Fennel
and Miso Sauce

Mushroom Rice Bowl vg
Wild Mushrooms, Truffle,
Broccoli, Hazelnut,
Rice and Edamame

Lamb Rump
Caponata, Rustic Tomatoes,
Pine Nuts, Green Pesto
and Red Wine Sauce

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Chocolate Bubbles v
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse, Chocolate
Brownie, Vanilla Ice Cream
and Chocolate Pearls

Selection of
Traditional Ice Creams
and Sorbets

Golden Apple v
Thin Apple Tart, Candied Pecans,
Cinnamon Streusel, Vanilla ice
cream and Toffee Sauce
(12 minutes cooking time)

Selection of Teas, Infusions and Coffee

Almond Macarons £5.00

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Saint-Nectaire, Melusine Goat's Cheese and Camembert Le Fin
with Pear and Ginger Chutney and Wholegrain Crackers

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PRIVATE DINING MENUS

Spicy Edamame vg £5.50

Wild Mushroom and Truffle Rice Balls v £7.95
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

MENU D

£90

STARTERS

Garden Pea Ravioli vg
Petit Pois, Courgettes,
Crispy Shallots and
Vegan Wine Sauce

Steak Tartare
Mustard and Tabasco Sauce

Seared Scallops
Pea Purée, Broad Beans,
Lemon and Sea Cress

MAINS

Pan-seared Sea Bass
Broccoli, Pak Choi, Chilli,
Sesame and Soy Dressing

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Harissa,
Pomegranate, Pistachio, Edamame
Beans, Mint and Flowers

Sirloin Steak
Crispy Potato Rösti, Watercress
and Red Wine Sauce

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Orbit
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb
and Popping candy

Selection of
Traditional Ice Creams
and Sorbets

Chocolate Bubbles v
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse,
Chocolate Brownie, Vanilla Ice
Cream and Chocolate Pearls

Selection of Teas, Infusions and Coffee

Almond Macarons £5.00

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Saint-Nectaire, Melusine Goat's Cheese and Camembert Le Fin
with Pear and Ginger Chutney and Wholegrain Crackers

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