



BRASSERIE OF LIGHT

RESTAURANT & BAR






A DISCO SPECTACLE

The festive season has arrived at Brasserie of Light, as we bring you a disco spectacle. Glittering disco balls, sparkling Christmas Trees and our shining Pegasus adorn our restaurant for the ultimate party season.

Enjoy a winter menu with new dishes, disco-themed cocktails, weekend DJs and all the Christmas Disco vibes this season. From a glittering disco ball dessert to innovative drinks, Brasserie of Light is the perfect setting for an intimate Christmas celebration, gathering with friends or corporate party.

Discover our private dining room, gifting options, festive offering and much more for a true disco spectacle this Christmas.









PRIVATE DINING

Share the festivities with your nearest and dearest
in our stunning private dining room.

With a private bar, festive set menus and attentive staff,
The Pegasus Room promises a Christmas celebration like no other.
Discover our range of private dining offerings, from corporate
breakfasts to elegant lunches and long dinners.



PRIVATE DINING MENU

BREAKFAST 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

or

Poached Eggs and Crushed Avocado v
Dark Caraway Toast, Pomegranate, Sesame and Toasted Seeds

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.

PRIVATE DINING MENUS

BREAKFAST 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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PRIVATE DINING MENUS

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

NIBBLES

Spicy Edamame vg £5.75

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

SAVOURY CANAPÉS

£3.50

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

£3.50

Butterfly Meringue v

Mango and Coconut "Yoghurt" Shot vg

Chocolate Bubbles

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PRIVATE DINING MENU

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 £5.75

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

FESTIVE MENU A

£70

STARTERS

Sesame Fried
Buttermilk Chicken
Coriander, Green Tea
and Jalapeño Dip

Oak Smoked
Salmon
With Rye Bread

Burrata v
Roasted Butternut Squash,
Chilli, Pumpkin Seed
and Rocket leaves

MAINS

Goan Monkfish Curry
Cauliflower, Chickpeas,
Pineapple, Spinach, Papadam
and Steamed Coconut Rice

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

Roast Half Chicken
Wild Mushroom,
Truffle Mash, Broccoli,
Red Wine Sauce

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

DESSERTS

Coconut and Rum
Panna Cotta vg,
Mango, Pineapple,
Lime and Lemon Balm

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 Chutney and Wholegrain Crackers

PRIVATE DINING MENUS

Spicy Edamame vg £5.75

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

FESTIVE MENU B

£80

STARTERS

Sesame Fried
Buttermilk Chicken
Coriander, Green Tea
and Jalapeño Dip

Seared Scallops
Potato Mousseline,
Mushroom Caramel
and Carta di Musica

Burrata v
Roasted Butternut Squash,
Chilli, Pumpkin Seed
and Rocket leaves

MAINS

Miso Black Cod
Pickled Fennel
and Miso Sauce

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

Braised Ox Cheek
Parsnip and Potato Mash,
Wild Mushroom, Horseradish
and Truffle 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

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 Chutney and Wholegrain Crackers

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PRIVATE DINING MENUS

Spicy Edamame vg £5.75

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

FESTIVE MENU C

£90

STARTERS

Pumpkin Tortelloni vg
Artichoke Purée, Pine Nuts,
Rocket and Herb Dressing

Steak Tartare
Mustard and Tabasco Sauce

Tuna Carpaccio
Mooli, Spiced Avocado Purée,
Sesame Seeds and Citrus Ponzu

MAINS

Pan Seared Stone Bass
Palourde Clams,
Sea Vegetable, Spring Onion,
Potato and White Wine Sauce

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 Chutney and Wholegrain Crackers

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PRIVATE DINING MENUS

Spicy Edamame vg £5.75

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

FESTIVE MENU D

£100

STARTER

Seared Scallops
Potato Mousseline, Mushroom Caramel and Carta di Musica

MAIN

Beef Wellington
Truffled Beef Wellington,
Mushroom Duxelles, Creamed Potatoes, Honey-glazed Baby Carrots, Red Wine Sauce

DESSERT

Pegasus Bauble
Toasted Hazelnut and Chocolate Mousse,
Vanilla Ice Cream, Sponge, Salted Caramel Sauce

Mince Pie

Feuilletine Brick Pastry, Candied Orange,
Gold Flakes and Brandy Cream

Almond Macarons £5.00

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

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NEW YEAR'S EVE MENU

THREE COURSE £110

GLASS OF CHAMPAGNE
Wild Mushroom and Truffle Rice Balls v

Imperial Caviar 30g £85 pp
Blinis, Quail Eggs, Lemon, Sour Cream

STARTERS

Burrata
Roasted Butternut Squash,
Chilli, Pumpkin Seed and
Rocket Leaves

**Oak Smoked
Salmon**
with Rye Bread

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

**Sesame Rainbow
Beetroot Salad**
Rainbow Beetroots,
Beetroot Hummus, Vegan Cheese,
Walnuts, Olive Focaccia

MAINS

Roast Half Chicken
Wild Mushroom, Truffle Mash,
Broccoli, Red Wine Sauce

Sirloin Steak 8oz/227g
21day Himalayan
Salt Wall dry-aged

Miso Black Cod
Pickled Fennel
and Miso Sauce

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

SIDES

Green Herb Salad vg
with Avocado

Sprouting Broccoli vg
with Lemon and Olive Oil

Sweet Potato Fries vg
with Fresh Chilli

Fries vg

Truffled Mashed Potato v

DESSERTS

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

**Coconut and
Rum Panna Cotta**
Mango, Pineapple,
Lime and Lemon Balm

Ice Creams and Sorbets
£2.95 per scoop
Vanilla, Salted Caramel, Mango,
Strawberry, Chocolate, Blood
Orange, Lemon or Yoghurt
with Shortbread

After Dinner Cheese £12.95pp

Cornish Yarg, Stilton, Saint-Nectaire, Melusine Goat's Cheese and Camembert Le Fin
with Apple and Apricot Chutney and Wholegrain Crackers

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CONTACT US

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