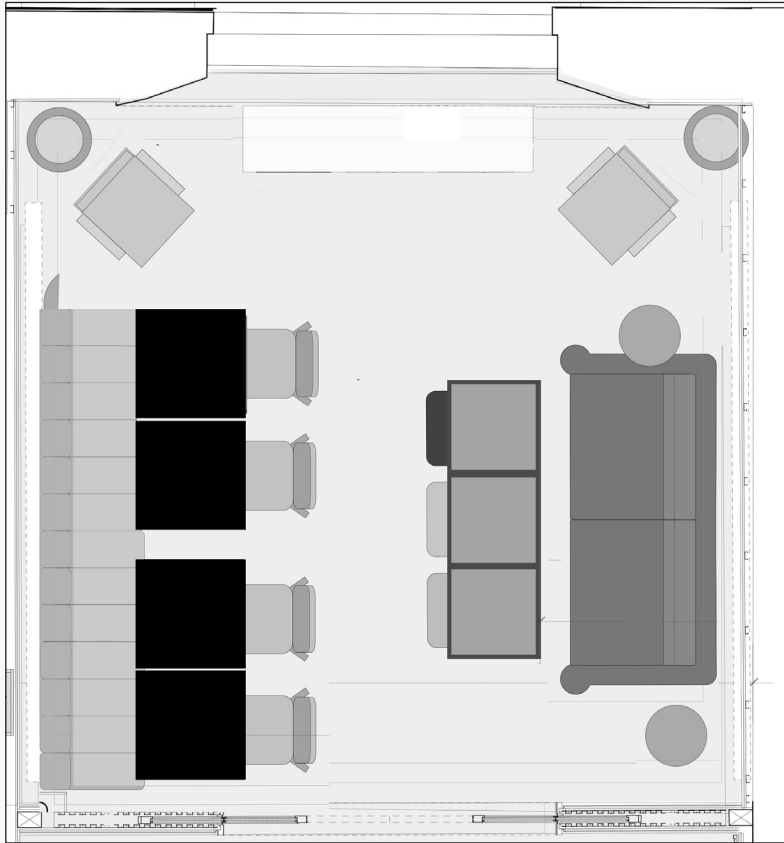


The Laslett

THE LIBRARY







19 SQUARE METRES / 205 SQUARE FEET

FLEXI LAYOUT

Formal Seating max 10  
Informal Seating max 15  
Standing Reception max 20





## AVAILABILITY

Monday — Sunday

## CATERING

À la carte dishes are available to order same day for up to 8.

A selection canapés and sharing boards are available for larger groups.

48 hours advance notice is required for groups of 8 or more.



## BRUNCH A LA CARTE

### SMALL BITES

WHIPPED FETA  
7

TRUFFLE HUMMUS  
7

NOCELLARA OLIVES  
5

PITA BREAD  
2.50

SOURDOUGH  
2.50

CRUDITE  
2.50

### PLATES & BOWLS

CHILLED GAZPACHO vv  
w Croutons  
7

HERITAGE TOMATO SALAD vv  
w Aged Balsamic  
8

BURRATA v  
w Pesto, Sundried Tomatos, Rocket  
& Pinenuts  
13

SMOKED SALMON & CREAM CHEESE  
On Sourdough w Capers, Pickled Red Onions  
& Jalapeno Salsa  
13

ROAST BEETS & ORANGE SALAD v  
w Feta, Spinach, Honey Mustard Dressing  
& Walnuts  
12  
add Chicken 4 add Halloumi 3

GRILLED ASPARAGUS & POACHED EGGS v  
w Shaved Parmesan  
9

NEW YORKER  
Pastrami on Toasted Sourdough, Mustard, Gouda  
& Pickles served w Sauerkraut  
16

THE LASLETT BURGER  
Beef Patty in a Brioche Bun w Tomato,  
Pickled Red Onion & Wasabi Mayo served  
w Onion Rings (vegan option ave)  
18  
add Cheese 1 add Bacon 3

### WEEKEND BRUNCH SPECIALS

SMOKED SALMON BENEDICT  
on English Muffins with Hollandaise Sauce  
16

HAM HOCK or FLORENTINE BENEDICT v  
on English Muffins with Hollandaise Sauce  
15 / 14

FRENCH TOAST v  
Brioche, Passionfruit Mascarpone Cream,  
Gooseberries in Syrup  
w Pistachios  
14

MATCHA WAFFLE v  
House Waffle, Matcha  
Mascarpone Cream, Rhubarb in Syrup  
w Mixed Berries & Crumble  
14

### SWEET BITES

ORANGE POLENTA CAKE  
w Chantilly Cream  
9

COOKIES AND CREAM  
Warm Choc Chip Cookies  
& Vanilla Ice Cream  
9

SORBET vv  
Selected Flavours  
6







## SUPPER A LA CARTE

### SNACKS

**SPICED NUTS**  
5

**WHIPPED FETA**  
7

**NOCELLARA OLIVES**  
5

**TRUFFLE CRISPS**  
5

**TRUFFLE HUMMUS**  
7

**CRUDITE**  
2.50

**PITTA BREAD**  
2.50

**SALLY CLARKE  
SOURDOUGH**  
2.50

### BOARDS

**COBBLE LANE BRITISH CHARCUTERIE**  
Coppa, Bressola, Fennel & Garlic Salami  
w Sourdough, Gherkins & Pickled Onions  
20

**BUCHANANS BRITISH CHEESE v**  
Dorstone Goats Cheese, Tunworth Soft Cheese,  
Montgomery Cheddar, Stilton, Damson Jam,  
Pickled Onions & Sourdough  
18

### PLATES & BOWLS

**BEETROOT TARTARE vv**  
w Horseraddish, Celery  
& Superstraccia  
7

**CHILLED GAZPACHO vv**  
w Croutons  
7

**HERITAGE TOMATO SALAD vv**  
w Aged Balsamic  
8

**BRUSCHETTA vv**  
w Heritage Tomato, Basil &  
Superstraccia on Sourdough  
12

**BURRELLA vv**  
Vegan Burrata by Julienne Bruno  
w Sundried Tomatos, Rocket  
15

**BURRATA v**  
w Pesto, Sundried Tomatos,  
Rocket & Pinenuts  
13

**PAPPERDELLE PASTA v**  
w Spinach, Lemon Zest & Parmesan  
12

**MINI CHORIZO**  
w Red Wine & Garlic  
12

### KING PRAWNS

w Garlic & Aleppo Chili & Confit Garlic Aoli  
17

### SWEET BITES

**ORANGE POLENTA CAKE**  
w Chantilly Cream  
8

**COOKIES AND CREAM**  
Warm Choc Chip Cookies  
& Vanilla Ice Cream  
9

**SORBETv**  
Selected Flavours  
6





## CANAPÉ MENU

### MEAT

Duck Parfait w Rhubarb & Ginger on Bread  
Mini Hot Dog w Onion Relish  
Mini Cheeseburger w Tomato Relish  
Thai Seared Chicken & Red Peppers Skewers

### FISH

Smoked Salmon, Lemon Zest and Horseradish Blinis  
Crab Cake w Red Curry Dip  
Mexican Prawns & Avocado Salsa Tortilla Cup  
Potted Shrimps w Toasted Bread

### VEGETARIAN

Spanish Tortilla  
Beetroot & Feta Mini Quiche  
Halloumi Burger  
BBQ Pulled Jackfruit Spring Roll

### VEGAN

Grilled Artichoke & Humous on a Herb Crostini  
Tomato Tapenade, Red & Yellow Peppers on Tomato Bread  
Grilled Zucchini w Roasted Vine Tomato w Pesto and Shallot Salsa  
Minted Couscous on Carrot

### SWEET

Lemon Curd Meringue Tart  
Dark Chocolate & Caramel Slice  
Mini Banoffee Pie  
Rose Pistachio Opera

Minimum order 100 canapés  
Choose 5 different canapés including sweet  
Priced £25 per person, 7 canapés each

---

## SHARING BOARDS

COBBLE LANE BRITISH  
CHARCUTERIE BOARD

BUCHANANS BRITISH  
CHEESE BOARD

Suggested One Board per 4 people  
£20 per board

## WINE LIST

### WHITE WINE

- 2020 'En La Parra' Blanco Bodegas Nodus  
*Valencia, Spain*  
BOTTLE 29 GLASS 8
- 2021 T'Air D'Oc Sauvignon Blanc Domaine Gayda  
*Languedoc-Roussillon, France*  
BOTTLE 32 GLASS 9
- 2020 Grüner Veltliner Klassik Artner  
*Carnuntum, Austria*  
BOTTLE 38 GLASS 10
- 2019 Riesling Trocken Qba Weingut Lehnert-Veit  
*Mosel-Saar-Ruwer, Germany*  
BOTTLE 42
- 2020 Assyrtiko Wild Ferment Skouras  
*Nemea, Greece*  
BOTTLE 52
- 2021 Rustenberg Stellenbosch Chardonnay  
*Stellenbosch, South Africa*  
BOTTLE 54 GLASS 13
- 2020 Sancerre Chavignol Domaine Vincent Delaporte  
*Loire Valley, France*  
BOTTLE 75

### ORANGE

- 2019 Rkatsiteli Qvevri Qvevri Wine Cellar  
*Khaketi, Georgia*  
BOTTLE 48

### BUBBLES

- Prosecco Treviso Spumante Brut il Follo Prosecco  
*Veneto, Italy*  
BOTTLE 38 GLASS 9
- Langham Estate Culver Classic Cuvée Brut  
*Dorset, England*  
BOTTLE 65 GLASS 14
- 2017 Langham Estate Rosé Brut  
*Dorset, England*  
BOTTLE 80
- 2021 Wild Idol Sparkling Rose (Non-Alcoholic)  
*Rhienhessen, Germany*  
BOTTLE 45

### RED WINE

- 2020 Chaval Bobal 'Ecologica' Bodegas Nodus  
*Valencia, Spain*  
BOTTLE 29 GLASS 8
- 2020 Primitivo Salento Cantine de Falco  
*Puglia, Italy*  
BOTTLE 32
- 2020 Artuke Rioja  
*Rioja, Spain*  
BOTTLE 38 GLASS 10
- 2018 Pinot Noir Weingut Petri  
*Pfalz, Germany*  
BOTTLE 42 GLASS 12
- 2019 Terre Ronde Domaine le Sollier  
*Languedoc-Roussillon, France*  
BOTTLE 44
- 2019 Rosso di Montepulciano Cantine Dei  
*Tuscany, Italy*  
BOTTLE 50
- 2019 Bugalugs Barossa Shiraz Tim Smith Wines  
*South Australia, Australia*  
BOTTLE 62

### ROSÉ

- 2020 Grenache-Cinsault Rosé Domaine Saint Félix  
*Languedoc-Roussillon, France*  
BOTTLE 30 GLASS 8
- 2020 MIP\* Classic Rosé Made in Provence  
*Provence, France*  
BOTTLE 45







## THE LASLETT COCKTAILS

### THE LASLETT COCKTAILS

#### **Henderson's Rum Punch**

A tribute to Russ Henderson, made with rum, traditional punch elements, and a generous splash of passion. Cheers to his portait above the bar!

13

#### **Duke's Spritz**

A refreshing twist to the spritz with English Sparkling Wine, London Dry Gin, St Germain & Earl Grey Syrup

15

#### **The Laslett Champagne Cocktail**

Served with St Germain elderflower liquor, brown sugar and topped with house champagne

15

#### **Strawberry Fields**

Made with the Fab Four ingredients: strawberries, lemon juice, Sipsmith vodka and Prosecco

12

#### **Spiced Piña Colada**

Our take on the classic with the added flavour of our signature mix of spices

13

#### **Amaretto Rhubarb Sour**

This rose-coloured drink pairs gin with a homemade rhubarb syrup, a touch of lime and egg white

13

#### **Pembridge Rose Garden**

Sipsmith gin, citrus and rose shaken with egg white and topped with lemon tonic

14

Want something else? Just ask, our team is happy to make your favourites.



THANK YOU!

For more information drop us a line on +44 (0)20 7792 6688  
or email us at [events@thelaslett.co.uk](mailto:events@thelaslett.co.uk)