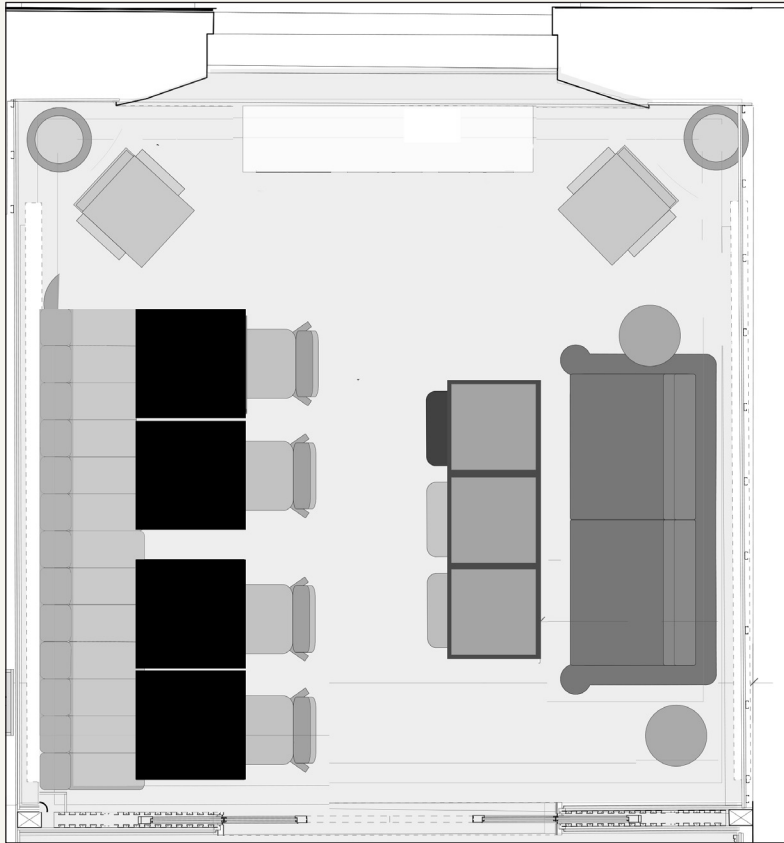


The Laslett

THE LIBRARY





19 SQUARE METRES / 205 SQUARE FEET

FLEXI LAYOUT

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





## AVAILABILITY

Monday — Friday  
from 11am until 11pm

Saturday — Sunday  
12pm until 11pm

## 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 v v  
w Croutons  
7

HERITAGE TOMATO SALAD v v  
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

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

PORTOBELLO AFFOGATO v  
Espresso Martini w Vanilla  
Ice Cream  
14

ICE CREAM & SORBET v  
Selected Flavours  
6





## SUPPER 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

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

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

**HERITAGE TOMATO SALAD vv**  
w Aged Balsamic  
6

**GRILLED ASPARAGUS vv**  
w Hazelnut Dressing  
7

**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

### SHARING BOARDS

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

**BUCHANANS BRITISH CHEESE BOARD**  
Dorstone Goats Cheese, Tunworth Soft Cheese,  
Montgomery Cheddar, Stilton, Damson Jam  
& Pickled Onions  
20

### SWEET BITES

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

**PORTOBELLO AFFOGATO v**  
Espresso Martini w Vanilla Ice  
Cream  
14

**ICE CREAM & SORBETv**  
Selected Flavours  
6

## WINE LIST

### WHITE WINE

- 2020 'En La Parra' Blanco Bodegas Nodus  
*Valencia, Spain*  
BOTTLE 29 GLASS 8
- 2020 Vinho Verde Espigueiro Casa Agricola de Compostela  
*Minho, Portugal*  
BOTTLE 32
- 2020 Pinot Grigio Vina Laguna  
*Istria, Croatia*  
BOTTLE 36 GLASS 10
- 2019 Riesling Trocken Qba Weingut Lehnert-Veit  
*Mosel-Saar-Ruwer, Germany*  
BOTTLE 42
- 2018 Dorset Chardonnay Langham Estate  
*Dorset, England*  
BOTTLE 50 GLASS 12
- 2020 Assyrtiko Wild Ferment Skouras  
*Nemea, Greece*  
BOTTLE 52
- 2020 Sancerre Chavignol Domaine Vincent Delaporte  
*Loire Valley, France*  
BOTTLE 75
- 2018 CHABLIS 1er Cru Vaillons Domaine Moreau-Naudet  
*Chablis, France*  
BOTTLE 90

### 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

### BUBBLES

- Langham Estate Culver Classic Cuvée Brut  
*Dorset, England*  
BOTTLE 65 GLASS 14
- 2017 Langham Estate Rosé Brut  
*Dorset, England*  
BOTTLE 80
- Prosecco Treviso Spumante Brut il Follo Prosecco  
*Veneto, Italy*  
BOTTLE 38 GLASS 9

### 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
- 2019 Mercurey Vieilles Vignes Domaine François Raquillet  
*Burgundy, France*  
BOTTLE 80





## 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

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## SHARING BOARDS

COBBLE LANE BRITISH  
CHARCUTERIE BOARD

BUCHANANS BRITISH  
CHEESE BOARD

Suggested One Board per 4 people  
£20 per board



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)