

EVENT MENUS

2024

l'oscar

LONDON



CANAPES

£4.50 PER CANAPE

COLD

Choux Pastry, Blue Cheese Mousse, Chocolate Craquelin (V)
Mango and Vegetable Vietnamese Spring Roll (GF) (VG)
Brioche Cubes, Cream Cheese, Raspberries (V)
Vitello Tonnato Yorkshire Pudding
Pea Truffle and Goat's Cheese Tart (V)
Smoked Cod Mousse, Caviar
Coppa, Pumpernickel Bread, Horseradish, Pickles
Sea Bass Ceviche

DESSERT

Chocolate Brownie, Chocolate Chantilly
Passion Fruit Meringue Pie
Vanilla Pot Aux Cream, Fruit Jelly
Salted Caramel Eclairs
Dark Chocolate Popping Candy Lollipops (VG)
Mini Pavlova, Coconut Ganache, Mango and Yuzu Coulis (VG)

HOT

Four Cheese Vol au Vent, Strawberry Compote, Balsamic Air (V)
Ossobuco Croquettes, Beetroot Foam
Crispy Polenta, Caramelised Figs, Pomegranate Molasses (GF) (VG)
Creamy Warm Smoked Salmon Mousse, Ash Tartlet
Tempura Prawns and Spicy Mayo
Caramelised Onion and Blue Cheese Quiche (V)
Mini Cornish Crab Cake, Spiced Mango Chutney
Teriyaki Chicken



If you have a food allergy or intolerance, please speak to a member of our team before ordering. All food and beverage prices are inclusive of 20% VAT. A 15% discretionary service charge will be added to your final bill.

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BOWL FOOD

£12.00 PER BOWL

£45.00 FOUR BOWLS

COLD

Truffled Ricotta, Heritage Tomato, Basil Oil
Caesar Salad, Crispy Bread, Smoked Anchovies
Niçoise Salad, Seared Tuna, Quail Eggs
Vegan Green Salad, Taggiasca Olives
Yellow Fin Tuna, Avocado Tartare, Wasabi Dressing
Roasted Pepper, Sun-dried Tomato Dip, Toasted Pita Bread

DESSERT

Vanilla Profiteroles, Hot Chocolate Sauce
Coconut Pannacotta, Mango and Lime Chilli Compote
Yuzu Brulee, Caramelised Banana, Sesame Seed Rocks
Scandinavian Rice Pudding, Cranberry Sauce (hot)

HOT

Beer Battered Monkfish Cheeks, Chips, Tartare Sauce
Saffron Risotto, Wild Mushrooms, Hazelnuts
Penne Arrabbiata, Chilli, Aged Parmesan
L'oscar Beef Slider, Smoked Ketchup, Pickles
Truffle Rigatoni, Truffle Brie Aged Parmesan, Black Truffle
Salmon Fillet, Crushed Baby Potatoes, Keto Butter Sauce



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BUFFET MENU

£75 PER PERSON

INCLUDING TEA AND COFFEE

COLD

Lishman's Charcuterie, House Pickles, Grilled Sourdough
Chalk Farm Smoked Salmon, Trimmings
Caesar Salad, Smoked Anchovies, Ash Cracker
Tomato, Cucumber, Red Onion, Mixed Leaf Salad, Balsamic Dressing (VG)

DESSERT

Chocolate Brownie, Dulce De Leche, Orange Cream
Pistachio Cheesecake
Seasonal Fruit and Berry Pudding, Vanilla Custard Sauce
(served in a chafing dish)

HOT

Josper Grilled Lamb Chops, Wild Mushroom Sauce
Roasted Salmon, Calvados, Capers, Soy Sauce
Vegetable Thai Green Curry (VG)

SIDES

Thyme and Garlic Roasted Potatoes (VG)
Fragrant Basmati Rice (VG)
Triple Cooked Fries (VG)



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3-COURSE PRIVATE PARTY MENU SPRING-SUMMER

From 15 April till 14 October

MENU A - £75.00 PER PERSON

Starter: Beef Carpaccio, Artichokes, Semi-dried Tomatoes
Aged Parmesan, Mustard Dressing

Main course: Corn-fed Chicken Ballotine, Spinach Purée
Truffled Hash Brown Potatoes, Mushroom Sauce

Dessert: Buttermilk Panna Cotta, Cardamom Shortbread
Wild Strawberry Sorbet

MENU B - £90.00 PER PERSON

Please select **one dish from each course for all guests.**
Additional dietary requirements will be catered for by the Chef.

Starter 1: Beetroot Cured Salmon, Dill, Quail Eggs
Smoked Crème Fraiche, Rye Bread

Starter 2: Burrata, Heritage Isle of Wight Tomatoes
Basil Emulsion, Pine Nuts, Balsamic

Main course 1: Saddle of Lamb, Goat's Cheese Croquette
Pea Purée, Baby Vegetable, Minted Lamb Jus

Main course 2: Monkfish Crushed New Season Potatoes
Sea Vegetables, Brown Shrimp Butter Sauce

Dessert 1: Mango and Passion Fruit Cranachan, Pink Pepper Toasted
Cornflakes

Dessert 2: Cherry Pavlova, Matcha Financier, Sour Cherry Sorbet



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3-COURSE PRIVATE PARTY MENU SPRING-SUMMER

From 15 April till 14 October

MENU C - £115.00 PER PERSON

Please select **one dish from each course for all guests.**

Additional dietary requirements will be catered for by the Chef.

Starter 1: Open Lobster and Scallop Ravioli, Lobster Bisque Keta Caviar,
Taggiasca Olives, Cherry Tomatoes

Starter 2: Torched Wagyu Picanha, Yakiniku, Corn Salsa Crunchy Shallots

Main course 1: Wild Cornish Sea Bass, White Wine Braised Fennel Wasabi,
Cucumber Beurre Blanc

Main course 2: 30 Days Dry-aged Beef Grilled in Jospier Oven Topped With
Scottish Lobster, Asparagus, Black Garlic
Sweet Potato Fondant, Yakiniku Sauce

Dessert 1: Milk Chocolate Parfait, Kumquat, Apricot Compote

Dessert 2: Vanilla Millefeuille

MENU D VEGAN - £75.00 PER PERSON

Starter: Four Grain Superfood Salad, Cashew Nuts Soya, Mint
Yoghurt

Main course: Miso Glazed Slow Cooked Baby Aubergines Smoked
Almonds, Pomegranate, Super Seeds
Spiced Coconut Yoghurt

Dessert: Berries, Champagne Jelly, Sage Meringue (VG)



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3-COURSE PRIVATE PARTY MENU AUTUMN-WINTER

From 15 October till 14 April

MENU A - £75.00 PER PERSON

Starter:

Heritage Beetroot, Homemade Ricotta Salad, Duqqah Balsamic Glaze

Main course:

Corn-fed Chicken Supreme, Herb Mash, Tenderstem Broccoli Forest Mushroom Sauce

Dessert:

Apple Tart Tatin, Vanilla Ice Cream

MENU B - £90.00 PER PERSON

Please select **one dish from each course for all guests.**

Additional dietary requirements will be catered for by the Chef.

Starter 1: Burrata, Smoked Delica Squash, Pistachio, Figs Pomegranate

Starter 2: Game Terrine, Apple Chutney, House Pickles

Main course 1: 30 Days Dry Aged Beef Fillet, Charred Baby Gem Potato Fondant, Bone Marrow Jus

Main course 2: Roasted Salmon, Spiced Pumpkin Purée, Orange Braised Chicory, Warm Tartare Sauce

Dessert 1: Poached Pear, Seeded Granola, Spiced Yoghurt Foam

Dessert 2: Pecan Pie Tart, Salted Caramel, Bourbon Ice Cream



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3-COURSE PRIVATE PARTY MENU AUTUMN-WINTER

From 15 October till 14 April

MENU C - £115.00 PER PERSON

Please select **one dish from each course for all guests.**

Additional dietary requirements will be catered for by the Chef.

Starter 1: Hand Dived Cornish Scallops, Cauliflower Textures, Champagne Butter Sauce

Starter 2: Torched Wagyu Picanha, Yakiniku, Corn Salsa Crunchy Shallots

Main course 1: Cornish Halibut, Crushed Pink Fir Potatoes, Kale, Chive, Exmoor Caviar Butter Sauce

Main course 2: Fallow Deer Loin, Seared Foie Gras, Slow Braised Croquette, Heritage Beetroot, Caramelised Pear, Red Wine Orange Reduction

Dessert 1: Taste of Valrhona Chocolate, Banana Crèmeux, Fried Banana Ice Cream

Dessert 2: Chestnut and Clementine Mont Blanc

MENU D VEGAN - £75.00 PER PERSON

Starter: Salt Baked Celeriac Carpaccio, Beetroot Jerusalem Artichoke Purée, Smoked Almonds

Main course: Saffron Risotto, Wild Mushrooms Hazelnuts, Vegan Feta, Semi Dried Tomatoes

Dessert: L'oscar Gianduja Chocolate, Coffee Ice Cream



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