



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  
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,  
English Breakfast Tea or Filter Coffee.

*Additional juices and smoothies are available*

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.

## 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

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

*Additional juices and smoothies are available*

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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 £5.75

Wild Mushroom and Truffle Rice Balls v £8.25  
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 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 £5.75

Wild Mushroom and Truffle Rice Balls v £8.25  
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

### CLASSIC

£60

#### STARTERS

Tomato Soup vg  
Vegan Cheese, Olives,  
Pine Nuts, Focaccia

Popcorn Shrimp  
Creamy Spicy Sauce,  
Pickled Mooli and Sesame

Bang Bang Chicken Salad  
Crunchy Vegetables, Sesame,  
Cashew Nuts, 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  
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 and Filter Coffees

Almond Macarons £5.00

Selection of Cheeses £13.95  
Cornish Yarg, Stilton, 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 £8.25  
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

### CRYSTAL

£70

#### STARTERS

Sesame Fried  
Buttermilk Chicken  
Coriander, Green Tea  
and Jalapeño Dip

Oak Smoked  
Salmon  
With Rye Bread

Rosary Goat's  
Cheese Mousse v  
Smoked Aubergine, Heritage  
Tomatoes, Pine Nuts, Sherry  
Vinegar Dressing and Edible Flowers

#### MAINS

Malaysian Prawn Curry  
Pak Choi, Mangetout,  
Chilli, Vermicelli and  
Steamed Coconut Rice

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

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  
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 and Filter Coffees

Almond Macarons £5.00

Selection of Cheeses £13.95  
Cornish Yarg, Stilton, 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 £8.25  
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

### ECLIPSE

£80

#### STARTERS

Sesame Fried  
Buttermilk Chicken  
Coriander, Green Tea  
and Jalapeño Dip

Salmon Tartare  
Hand Diced Salmon, Chilli and  
Garlic Dressing, Wasabi Mayonnaise,  
Rice Cracker and Fish Tobiko

Rosary Goat's  
Cheese Mousse v  
Smoked Aubergine, Heritage  
Tomatoes, Pine Nuts, Sherry Vinegar  
Dressing and Edible Flowers

#### MAINS

Miso Black Cod  
Pickled Fennel  
and Miso Sauce

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

Rump of Lamb  
Pea Purée, Asparagus,  
Courgettes, Tomatoes,  
Mint 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

Selection of Teas and Filter Coffees

Almond Macarons £5.00

Selection of Cheeses £13.95  
Cornish Yarg, Stilton, 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 £8.25  
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

### AURORA

£90

#### STARTERS

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

Steak Tartare  
Mustard and Tabasco Sauce

Oak Smoked Salmon  
With Rye Bread

#### MAINS

Pan-seared Stone Bass  
Smoked Aubergine, Heritage  
Tomatoes, Black Olives and  
Tomato Consommé

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 and Filter Coffees

Almond Macarons £5.00

Selection of Cheeses £13.95  
Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin  
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## CONTACT US

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