



THE PEGASUS ROOM AT

BRASSERIE QF 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.

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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

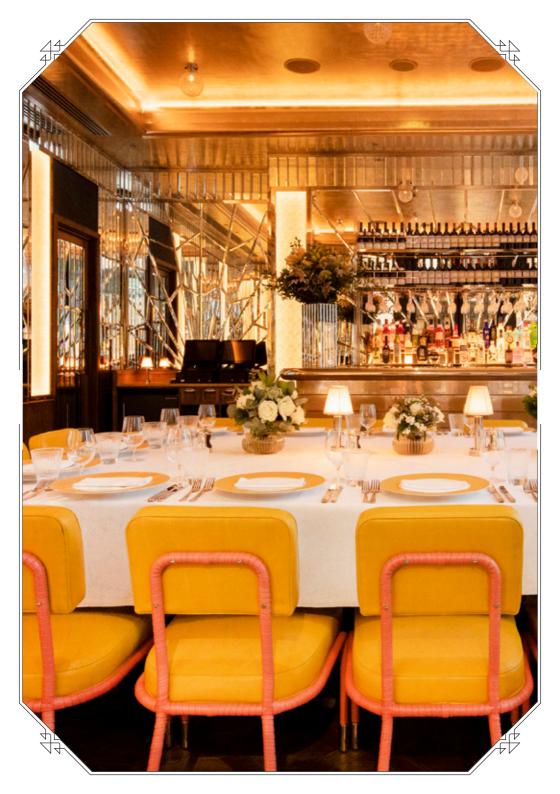
Sunday guests' departure 11.00pm

TRAVEL AND PARKING

Nearest tube – Bond Street Parking – Selfridges Car Park Edwards Mews, London W1U

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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

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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

Selection of Mini Pastries v Served with Butter and Preserves

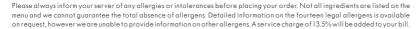
Bircher Muesli with Apple and Blueberries v Blueberry Compote, Granola, Mixed Seeds, Flaked Almonds and Lemon Balm

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





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 va £5.75

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

CLASSIC

£60

STARTERS

Roasted Tomato Soup va Vegan Cheese, Olives, Pine Nuts, Focaccia

Popcorn Shrimp Creamy Spicy Sauce,

MAINS

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

Sole Gouions Minted Peas, Tartare Sauce and Fries

Bang Bang Chicken Salad Crunchy Vegetables, Sesame, Cashew Nuts, Peanut Butter and Chilli Sauce with Crispy Wonton

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 va Mango, Pineapple, Lime and Lemon Balm

Selection of Traditional Ice Creams and Sorbets

Tiramisu Al limone v Pistachio, Yuzu and Lemon Mascarpone

•——— 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 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

Stilton Salad v Endive, Candied Pecans, Plums and Tarragon Roasted Butternut Squash Salad vg Houmous, Toasted Sunflower Seeds, Chickpeas and Coriander Oak Smoked Salmon With Rye Bread

Monkfish and Prawn Keralan Curry Jasmine Rice, Pak Choi and Coriander Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Harissa,
Pomegranate, Pistachio, Edamame
Beans, Mint and Flowers

Korean Boneless Half Chicken Sesame, Pickled Mooli and Jalapeño 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 v
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 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 Chicken Matcha, Avocado 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 Pumpkin Purée, Diced Butternut Squash, Chilli and Tarragon

MAINS

Miso Black Cod Pickled Fennel and Miso Sauce Mushroom Rice Bowl vg Wild Mushrooms, Truffle, Broccoli, Hazelnut, Rice and Edamame

Pork Belly Butternut Squash, Caramelised Apple, Radish, Chilli, Ponzu and Rosemary 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 Squce

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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 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

Pumpkin Tortelloni vg Artichoke Purée, Pine Nuts, Rocket and Herb Dressing Steak Tartare Mustard and Tabasco Sauce Oak Smoked Salmon
With Rve Bread

MAINS

Pan-seared Sea Bass Cauliflower Couscous, Sea Vegetable, Golden Raisins, Capers, Pomegranate, Champagne 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 v

Dark Chocolate Mousse, Salted Caramel Ice Cream, Milk Foam, Honeycomb and Popping Candy Selection of Traditional Ice Creams and Sorbets

Chocolate and Hazelnut Log Hazelnut Parfait, Chocolate Brownie, Pistachio Sponge

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 Crackers

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CONTACT US

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