

Food moments

Spring – Summer

fulham_pier

Welcome



to Fulham Pier

Fulham Pier is London's newest premium waterside destination, aiming to deliver exceptional experiences to be savoured by every visitor. Fulham Pier is an escapist oasis, a haven of calm in an otherwise busy world.

At Fulham Pier we believe great food starts with the finest ingredients. That means fresh, seasonal and sourced with care. But it's the hand that prepares it that makes all the difference and that's why our team of expert chefs bring passion and precision to every dish, to ensure every bite is as exceptional as the last.

Whether it's a perfectly finished canape, flavour-packed bowl or meticulously crafted three-course feast, each menu dish is designed

to impress. There's no shortcuts or compromises just thoughtfully crafted food, balanced flavours and a dining experience that feels effortless yet extraordinary.

This brochure includes sample menus to inspire your event, but they're just the beginning. Our team will work closely with you to create a bespoke menu that perfectly suits your vision and taste.

Let us take care of the details, so you can sit back, savour and enjoy.



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Seasonal,
considered
and beautifully
served dishes

Elegant beginnings

Designed to set the
tone for the day, every
bite is crafted to fuel,
refresh and delight.





Start your day with warm, flaky pastries – almond croissants, buttery danishes, and sweet cinnamon rolls. Perfectly paired with a hot cup of coffee or tea.





Pastries

Croissant

Almond croissant **ve** available

Pain au Chocolat **ve** available

Apricot & almond Danish

First serving

Banana & peanut butter overnight oats, maple rippled yoghurt, toasted pecan loaf **v**

Coconut milk chia pudding pots

– Passion fruit curd **ve**

– Kiwi and mango **ve**

House granola pot – summer berry and vanilla compote, lemon curd yoghurt, Fulham Pier granola, orange & lavender macerated strawberries **v**

Matcha, date & almond energy balls **ve**

Peanut butter, dried banana & honey energy balls **v**

Goji berry, pistachio, chia seed & maple energy balls **ve**

Upgrade

Chocolate chia pot, cookie dough, marshmallows & vanilla 'milkshake' mousse **v**

Buns, rolls & wraps

Bacon & egg croissant, cheese, homemade ketchup

Sausage & egg croissant, cheese, homemade brown sauce

Prosciutto, roasted fig & mascarpone muffin

Earl Grey cured salmon 'gravadlax', dill cucumbers, smoked crème fraîche, caviar English muffin


Huevos rancheros & chorizo breakfast burrito, salsa roja & crème fraîche


Vegan mushroom sausage, vegan cheese, vegan scrambled egg **ve**







Sweet waffles

Matcha green tea, white chocolate & citrus cream, chilli honey, toasted macadamia 


Orange macerated summer berries, Fulham Pier granola, yoghurt & lavender honey 

Torched orange, miso caramel sauce, coconut yoghurt & Fulham Pier granola 


Honey roasted figs, whipped brown butter, walnut praline & dried mulberries 

Savoury waffles

Earl Grey cured salmon 'gravadlax', dill cucumbers, smoked crème fraîche, caviar

Homemade 'The Cottage' cheese, smashed avocado, chive oil, toasted seed dukkah, fresh herb salad 

Maple cured pork belly 'burnt ends', whipped vegemite butter, devilled BBQ sauce

Bubble and squeak waffle, Glamorgan sausages, pickled chestnut mushrooms, soy cured egg yolk & crispy onions 

Delicious & seasonal

Breakfast buffet

From fresh pastries to seasonal fruit and warming breakfast classics, our buffet is designed to welcome the day in good taste.

All items listed are available as part of our breakfast buffet offering. Our team will work with you to tailor the selection and create a package that best suits your event.







Shots, juices and smoothies

Shots

Apple, cucumber, parsley, celery,
spirulina & matcha

Ginger, lemon & turmeric

Juices

Watermelon, strawberry, apple &
passionfruit

Mango, apple, passionfruit & ginger

Smoothies

Mixed summer berries, honey, granola,
yoghurt, apple & milk

Pineapple, banana, mango & coconut
yoghurt **ve**

Caramelised banana, salted peanut butter
smoothie, chocolate brownie rocks

Mid morning treats

Nourishing bites
designed to bring
balance to your
morning.





Lemon, poppy seed, amaranth & cashew butter granola bar **ve**

Raspberry, chia seed, almond & maple granola bar **ve**

Goji berry, pistachio, chia seed & maple energy ball (2 per person) **ve**

Chocolate brownie **ve**

Carrot cake **v**

Mixed fruit pots **ve**

Chocolate & hazelnut cookie **v**

Pecan & oatmeal cookie **v**

Red velvet & white chocolate cookie **v**

Upgrade

Brown butter & almond cake, citrus glaze **v**

Lemon & poppy seed muffin **v**

Chocolate & raspberry muffin **v**

Coffee & walnut cake **v**

Canapés and bowl food





Small bites bold flavours

Artfully prepared
canapés & perfectly
portioned bowls.





Canapés

Meat

Steak haché, rosti potato, tarragon emulsion, confit yolk, pickled shallot & beurre noisette

Grilled pork belly, sesame cabbage, fermented Korean chilli, toasted seeds

Coronation chicken popadom tostada, Earl Grey sultanas, smoked apricot, almond puree, coriander

Chicken liver parfait tart, fennel & grapefruit salsa, dried corn, popcorn shoots





Freshness

Fish


Grilled oyster, Guinness, malt pickled shallots


Wasabi & salmon cone, shiso emulsion, pickled ginger ice cream, puffed rice


Crab taco, cucumber, satay sauce, pickled chilli, yuzu gel, nori powder


Seared tuna, ceviche pearls, jalapeños, cucumber jelly, avocado, corn

Veggie & vegan

British veg & cottage cheese tartlet, nasturtium oil & summer truffle 

Torched baby sweetcorn, konbu, lime soured cream, dehydrated parmesan 


Avocado & nori cigars, Tajin seasoning, margarita gel & hibiscus flowers 


Vegan 'foie gras' tartlet, quince puree, shaved macadamia 

Sweet

Basil panna cotta, macerated strawberry & olive oil powder 

Mini doughnut, lemon curd, elderflower sherbet meringue 


Dehydrated almond sponge, cherry liquor gel, lavender sugar 


Roasted pineapple carpaccio, coconut tapioca crisp, candied chilli & mint 

Upgrade

Beef fat Yorkshire pudding, Wagyu, truffle emulsion, cep crumble, pickled shimeji

Seared scallop, cauliflower puree, yuzu gel, XO butter, pickled purslane

Mushroom parfait, enoki mushroom, pickled wild ramps & borage 

Warm honey, yuzu & rosemary madeleines 



Effortlessly impressive



Bowl food

Meat

Slow braised beef, truffle buttered potato, honey glazed baby carrots, smoked bone marrow, beef & Muscatel vinegar dressing

Pressed ham hock & Foie Gras terrine, pickled girolle mushrooms, brioche croutons, celeriac & apple remoulade, cider jelly

Aged beef tartare, smoked bone marrow puree, parmesan, balsamic pearls, beef dripping sourdough, olive oil powder

Fish

Cured salmon & sushi rice mosaic, horseradish buttermilk, shiso oil, ginger pickled compressed cucumber, puffed rice

Tequila battered cod, seaweed rosti chips, 'smacked' cucumber, warm tartare sauce, oyster emulsion

Chilli & garlic tiger prawns, toasted hazelnut, courgette & basil, green olive tapenade, pickled yellow courgette

Veggie & vegan

Pulled jackfruit Pibil, corn taco, Tajin roasted Delica pumpkin, pink pickled onions, toasted pumpkin seeds **ve**

Truffle 'mac and cheese' souffle, pickled girolle mushrooms, courgette corn salsa, toasted corn **v**

Fried artichoke hearts, fennel & grapefruit salad, dressed broad beans, saffron aioli **v**

Sweet

Crème brulee, poached apricots, honeycomb, rosemary sugar crisp **v**

Chocolate mousse, miso caramel, frozen sable pastry, cocoa nib & brown butter **v**

Coconut panna cotta, mango gel, roasted pineapple, toasted coconut tuille, candied chilli & passionfruit sorbet **ve**

Burrito bowls

Step 1, choose a base

White rice | brown rice | beans | red rice | green rice
| quinoa | lentils | pulses | grains

Step 2, choose a topping

Lamb barbacoa, spiced chickpea
Chicken tinga, mole
Beer battered cod & pineapple salsa
Raw ceviche style tuna, peanut salsa & Macha
Mexican style summer squash & courgette **ve**
Corn esquites and vegan feta **ve**

Step 3, add the finishing touches

Pickled onions | guacamole | crunchy corn | salsa roja
| coriander cress

Upgrade

Roasted chicken breast, coco beans, leek, summer truffle, tarragon emulsion, smoked egg yolk & chicken crackling

Miso & black vinegar marinated heritage tomatoes, whipped tofu, smoked beetroot gel, toasted nori, pine nuts, basil **ve**

Crab satay beignets, fermented cabbage, yuzu dressing, toasted peanuts and XO emulsion

New York cheesecake, compressed rhubarb, dehydrated almond sponge, orange sherbet meringue & raspberry sorbet **v**



Grab, graze and go

Power through the day with
fresh, flavourful options
designed for convenience.
No compromises, just perfectly
packed to be easily enjoyed.








Buffet style

Protein

Lamb	Roasted leg, rolled belly, cutlets - chimichurri, lamb jus, mint sauce, anchoïade
Pork	Porchetta, grilled belly, roasted loin, puffed crackling - pesto mayo, pork jus, romesco
Chicken	Roasted breast, leg, thighs – chicken gravy mayo, chicken jus, ajo blanco
Veggie	Roasted squash, grilled aubergines, roasted courgette (skewers) – cumin and tahini coconut yoghurt, ezme, ajo blanco 
Fish	Tray baked salmon, green beans, cherry tomatoes & basil sauce



Sides

Minted new potatoes, grilled courgette & samphire salad **ve**

Balsamic roasted onions, grilled apricot & green bean salad **ve**

Moroccan spiced chickpeas **v**

Brown butter dressed hispi cabbage **v**

Honey roasted heritage carrots, carrot top pesto **v**

Earl Grey tabbouleh – steeped golden raisins, dried apricots, dill, coriander, mint, smoked almonds, dried mulberries, spring onions **ve**

Raw kale & heritage carrot salad, sesame & ginger dressing, toasted macadamia **ve**

Heritage tomato, red onion & burrata salad, purple basil, toasted pine nuts & pickled wild garlic flowers **v**

Charred tenderstem broccoli with smoked almond ajo blanco, pickled shallots & crispy onions **ve**

Crispy Ratte potatoes with garlic & parsley butter, dried olives, crispy capers & fresh chives **v**

Corn on the cob, Old Bay seasoned butter, dried pecorino cheese **v**

Mixed leaf salad, shaved fennel, herbs & croutons **ve**

Sweet

Tiramisu **v**

Chocolate mousse, salted caramel sauce, peanut praline **v**

Summer fruit, custard & prosecco jelly trifle **v**

Rice pudding mousse, poached rhubarb, gingerbread crumb **v**

Pantry delights



Pier Pantry

Think of it as your personal snack station. The Pier Pantry is stocked with drinks, snacks and nibbles to keep energy levels high and spirits even higher.

It is solely yours for the entire duration of your event, so you and your guest are free to graze away. For a full list of the current contents please reach out to a member of the team.



Working lunch

Sandwiches

Coronation chicken, tea-soaked golden raisins, smoked almond & coriander cress

Truffled egg & artichoke mayo, baby watercress **V**

Grilled ox tongue, celeriac remoulade, horseradish crème fraîche, parsley

Avocado, lettuce & fragrant herb salad, seeded dukkah **ve**

Charred sweetcorn, roasted peppers, black beans, coriander & lime sour cream **V**

Prosciutto, fig, beetroot, truffled mascarpone cheese, rocket

Crab satay, yuzu pickled cucumber, sesame mayo, Asian slaw

Crayfish tails, lemon aioli, chive & nori oil, shaved baby gem

Served with mixed vegetable crisps

Flavours of the season

Grab & go boxes

Selection of sliced British charcuterie & cheeses, chutney, homemade bread & butter pickles, fresh grapes/figs, marinated olives, truffle & pecorino nuts, vegetable crisps, homemade protein bar, lemon posset with strawberries & lavender shortbread

Smoked salmon pate, sodabread crisps, a selection of British cheeses, chutney, homemade bread & butter pickles, fresh grapes/figs, marinated olives, truffle & pecorino nuts, vegetable crisps, homemade protein bar, lemon posset, strawberries & lavender shortbread

Spiced & smoked babaganoush, crudites, a selection of British vegan cheeses, chutney, homemade bread & butter pickles, fresh grapes/figs, marinated olives, smoked almonds, vegetable crisps, homemade protein bar, vegan dark chocolate brownie, vegan crème fraîche & raspberries **ve**

Sides

Minted new potatoes, grilled courgette & samphire salad **ve**

Earl Grey tabbouleh – steeped golden raisins, dried apricots, dill, coriander, mint, smoked almonds, dried mulberries, spring onions **ve**

Raw kale & heritage carrot salad, sesame & ginger dressing, toasted macadamia **ve**

Heritage tomato, red onion & burrata salad, purple basil, toasted pine nuts & pickled wild garlic flowers **V**

Caesar dressed baby gem wedges, grated egg, shaved parmesan **V**

Mixed leaf salad, shaved fennel, herbs & croutons **ve**

Seated and served

A dining experience
to savour. Thoughtfully
curated dishes served
with care for a meal
to remember.





Three course Classic*

Starters

Fish

Torched mackerel, ginger pickled rhubarb, leche de tigre, orange, togarashi, toasted hazelnuts, hazelnut oil & coriander cress

Cod brandade, golden beetroot, toasted buckwheat, chilled ajo blanco, chive oil, borage flowers

Meat

Chicken liver parfait, golden raisins, chicory, herb salad, shaved fennel, sourdough croutons

Grilled ox tongue, salsa verde, caperberries, sodabread, pickled radish

Veggie & vegan

Roasted courgette, pesto, pickled yellow courgette, toasted pine nuts, herb salad **ve**

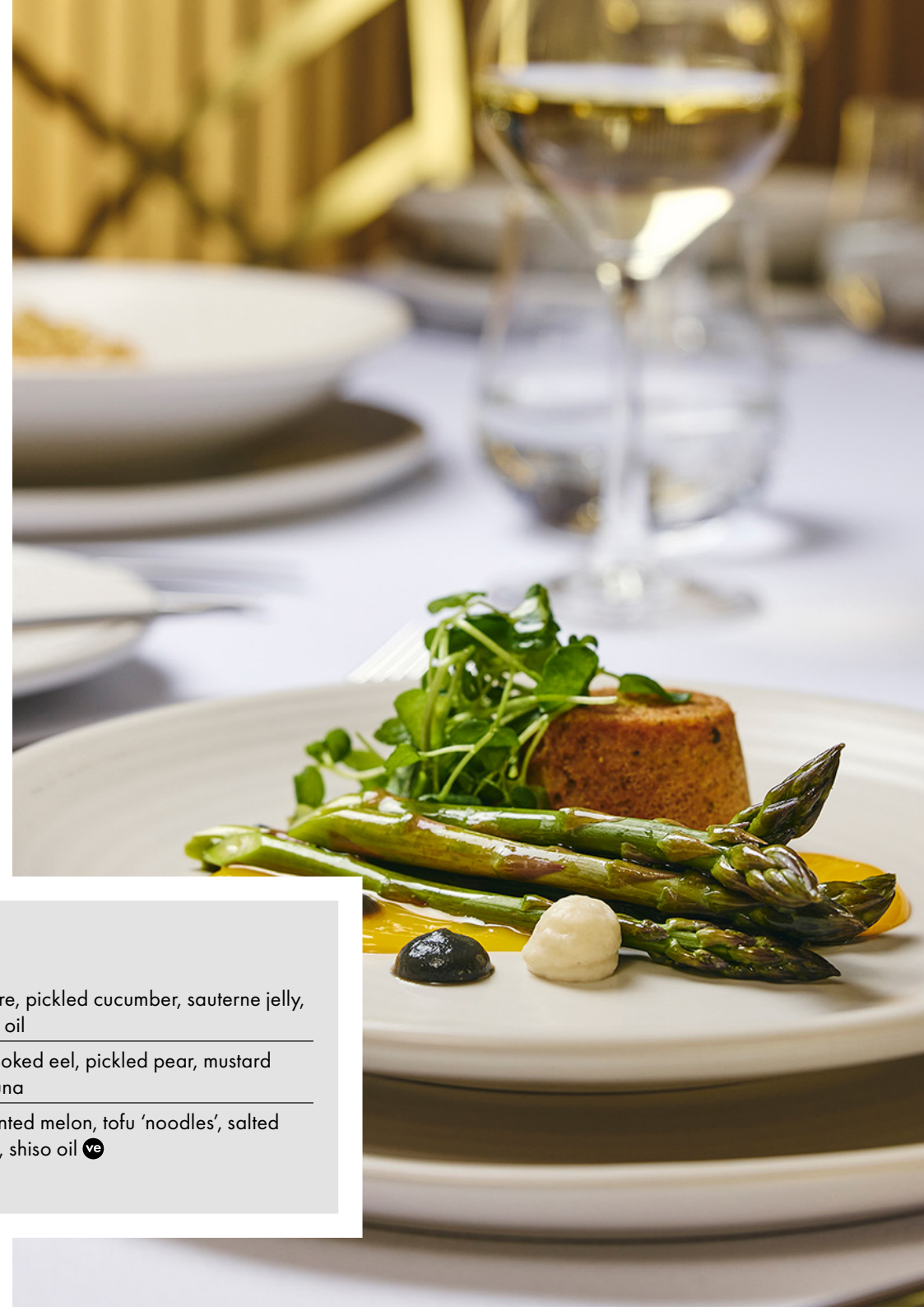
Fresh cottage cheese & pea tartlet, nori oil, brown butter & parsley puree, wild garlic emulsion, pickled cucumber, radish, chive flowers, dill & pea tendrils **v**

Upgrade

Chalk stream trout tartare, pickled cucumber, sauterne jelly, trout roe, buttermilk, dill oil

Pressed pork terrine, smoked eel, pickled pear, mustard seeds, puffed rind, mizuna

Heritage tomato, fermented melon, tofu 'noodles', salted kombu, puffed wild rice, shiso oil **ve**



Mains

Fish

Salmon mi cuit, warm salad of seasonal greens, Jersey royal potatoes, torched corn, sweetcorn butter sauce, keta caviar


Grilled cod loin, Scottish girolles, peas, broad beans & asparagus, potato gnocchi, crispy mussels with a smoked fish sauce


Meat

Rosemary roasted chicken breast, artichoke barigoule, king oyster mushroom, sweet potato puree, cep crumb, chicken fat sauce

Beef sirloin, miso aubergine puree, golden beets, smoked marrow mash, XO beef jus

Veggie & vegan


Miso glazed aubergine, compressed nashi pear, chicory leaf salad, fig & beetroot puree, togarashi 

Roasted cauliflower steak, fried polenta, "Caesar" gem, pickled shallots, yeasted cauliflower puree, smoked almonds, chive oil 

Upgrade


Turbot, courgette & basil puree, purple artichoke, green olive tapenade, green bean & lemongrass sauce


BBQ lamb loin, summer bean & apricot salad, pine nut puree, tempura courgette flower, lamb & black olive sauce

Ricotta stuffed courgette flower, romesco sauce, courgette and basil puree, miso aubergine, roasted pine nuts 




Desserts

Chocolate mousse, miso caramel, frozen sable pastry & blood orange sorbet 

Coconut panna cotta, mango puree, roasted pineapple, toasted coconut crisp, candied chilli & passionfruit sorbet 

Upgrade

Miso custard tart, blueberry sake puree, lemon verbena & toasted rice ice cream 

Three course

Premium*

Starters

Fish


Grilled octopus al pastor, romesco sauce, torched corn, roasted pineapple salsa, XO sauce


Chalk stream trout tartare, pickled cucumber, sauterne jelly, trout roe, buttermilk, dill oil

Meat

Pressed pork terrine, smoked eel, pickled pear, mustard seeds, puffed rind & mizuna

Veggie & vegan


Heritage tomato, fermented melon, tofu 'noodles', salted kombu, puffed wild rice, pickled fig leaf & oil 

Burrata, fennel jam, compressed grilled peaches, green beans, radicchio, marsh samphire, seeded dukka, preserved lemon puree 

Upgrade

Raw scallop crudo, peas & broad beans, sea aster, marsh samphire, citrus gel, basil oil, Amalfi lemon granita

Venison tartare, lacto-fermented strawberries, dried mulberries, crispy shallots, smoked buttermilk, pine oil, seeded sourdough cracker

Wye Valley asparagus, wild garlic oil, confit egg yolk, burnt apple, smoked almond puree, nasturtium leaf, pistachio loaf 

*Sample menu only





Mains

Fish


Monkfish, grilled hispi cabbage, potted shrimp butter, Muscatel grapes, crispy spring greens, ajo blanco & sea veg

Turbot, courgette & basil puree, purple artichoke, green olive tapenade, green bean & lemongrass sauce

Meat

Lamb rack, onion textures, peas, pickled ramps, sea aster, lamb dripping potato, mustard seeds, brown butter split lamb sauce


Veggie & vegan

Truffled potato gnocchi, maitake mushrooms, torched cucumber, barbequed leek vinaigrette, black garlic, white sprouting broccoli & castelfranco 

Upgrade


Dover sole, agretti, dressed Ratte potato, oyster emulsion & dulce powder


Beef fillet, salt baked beetroot, lavender roasted Roscoff, squash puree, bone marrow sauce

Asparagus & ricotta tortellini, fresh peas, dashi broth, sesame carrots, black radish & herb salad 


 Vegetarian  Vegan

Desserts

Dark chocolate delice, coffee crumb, frozen miso sable pastry, macerated cherries & cherry sorbet 

Vanilla panna cotta, lychee & raspberry salad, rosewater meringue, honey ice cream & fennel pollen 

Upgrade

Rice pudding mousse, poached rhubarb, pistachio brittle, orange blossom ice cream 



Making a splash

At Sodexo Live! we believe in making every moment count, for the guests we serve and for our team members.

Sodexo Live! food philosophy

Whether creating dishes at sports venues, cultural destinations, conferences or once-in-a-lifetime events, our love of honest, well sourced and expertly crafted food and drink and the exceptional moments and lasting memories it creates, is at the heart of what we do. Underpinning this passion is our food philosophy which allows us as chefs, cooks and food service heroes to think about the food we source, create, present and the impact this has on our business, customers, communities and the environment. From recruiting rising stars to embracing technology to tackle food waste, Sodexo Live! are leading the way in delivering great tasting food that takes pride of place and exceptional service with confidence.

About the team

Behind every dish is a team of highly accomplished chefs, each bringing a wealth of experience from some of the world's most renowned kitchens. With backgrounds spanning prestigious five-star hotels, Michelin-recognised restaurants, and international culinary stages, they have honed their craft in London, Canada, and beyond. Their expertise ensures every plate is thoughtfully curated, beautifully presented, and, above all, exceptional.

Food for all

Before you choose food or drink, please speak to a member of our team if you have an allergy or intolerance. Our meals are made in a kitchen where allergens are present, so let us know and we'll help you to make a choice. Even if you have visited us before, please check again as our recipes and ingredients may have changed.

Please note, the written allergen information that we provide, details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice.



Where exceptional events begin...

Ready to create a dining experience
your guests will remember? Contact
us today and let's craft a menu that's
perfectly tailored to your event.

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