

# Food moments

Spring – Summer  
Sample menu

fulham\_pier

# Welcome



# to Fulham Pier

Fulham Pier is London's newest premium riverside 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 canapé, 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. While we always strive to accommodate your preferences, certain bespoke requests may be limited for last-minute bookings. We recommend early planning to ensure the fullest experience.



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Seasonal,  
considered  
and beautifully  
crafted 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 yogurt, 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**

## Folded & filled

Bacon & egg croissant, cheese, homemade ketchup

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





# 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.

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

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Ginger, lemon & turmeric

## Juices

Watermelon, strawberry, apple &  
passionfruit

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Mango, apple, passionfruit & ginger

## Smoothies

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

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

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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**

## 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







## Sweet

Basil panna cotta, macerated strawberry & olive oil powder **v**

Mini doughnut, lemon curd, elderflower sherbet meringue **v**

Dehydrated almond sponge, cherry liquor gel, lavender sugar **v**

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

## 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 **v**

Warm honey, yuzu & rosemary madeleines **v**

## Fish

Grilled oyster, Guinness, malt pickled shallots

Wasabi & salmon cone, shiso emulsion, 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 **v**

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

Avocado & nori cone, Tajin seasoning, margarita gel & hibiscus flowers **ve**

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



# 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, horseradish buttermilk, shiso oil, ginger pickled compressed cucumber, puffed rice

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

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**





## 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 – lamb jus
Pork	Grilled belly, puffed crackling – pesto mayo, pork jus, romesco
Chicken	Roasted breast – chicken gravy mayo, chicken jus
Veggie	Roasted squash, grilled aubergines, roasted courgette (skewers) – cumin and tahini coconut yoghurt, ezme 
Fish	Tray baked salmon – green beans, tomato & basil sauce





## Sides

Minted new potatoes, grilled courgette & samphire 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**

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 **ve**

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

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

## 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

## 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

### Veggie & vegan

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

## Looking for something extra special?

Treat your guests to a bespoke three-course dining experience. Work with our chef to select the perfect dishes from our curated menu, creating a meal that's perfectly tailored to your event.







## Mains

### Fish

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

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

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### Meat

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

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Beef sirloin, golden beets, smoked marrow mash, beef jus

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### Veggie & vegan

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

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

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## Desserts

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

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

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# Making a splash

At Fulham Pier we believe in making every moment count, for the guests we serve and for our team members.

## **Fulham Pier food philosophy**

Whether creating dishes for corporate events, personal celebrations or once-in-a-lifetime occasions, 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, Fulham Pier 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, delicious.



### Food for all

If you have an allergy or intolerance please speak to a member of our team before you choose any food or drink.

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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