Me Laslett

CELEBRATE VEGANUARY



VEGANUARY CANAPÉS

SAVOURY

Mini Vegan Burger

Humus & Tapenade Crostini

Winter Vegetable Vol-au-vent

Beetroot Tartar w Vegan Feta and Herb Crumb

Cauliflower Bites w Vegan 'Nduja and Green Goddess Dip

SWEET

Chocolate Mousse w Passion Fruit and Cocoa Nibs

Honeycomb Sorbet

FERAGAIA COCKTAILS

WINTER BERRY Feragaia, Cranberry Juice, Tonic, Rosemary

PENICILLIN Feragaia, Lemon Juice, Ginger, Honey Syrup

MARGARITA Feragaia, Pineapple Juice, Lime Juice, Agave Syrup

Selection of alcohol-free bubbles, beer and soft drinks

19 SQ M / 205 SQ F

FLEXI LAYOUT

Formal Seating MAX 10 Informal Seating MAX 15 Standing Reception MAX 35

DAY PRICING from £100 per hour

EVENING PRICING from £150 per hour (minimum spend + service)

AVAILABILITY

Monday — Sunday

CATERING

À la carte dishes are available to order same day for up to 8.

A selection of canapés and buffet style dishes are available for larger groups.

Pre order is required for groups of 8 or more

AV

Audio Visual equipment available on request (no charge).



THANK YOU!

For more information drop us a line on +44 (0)20 7792 6688 or email us at <u>events@thelaslett.co.uk</u>