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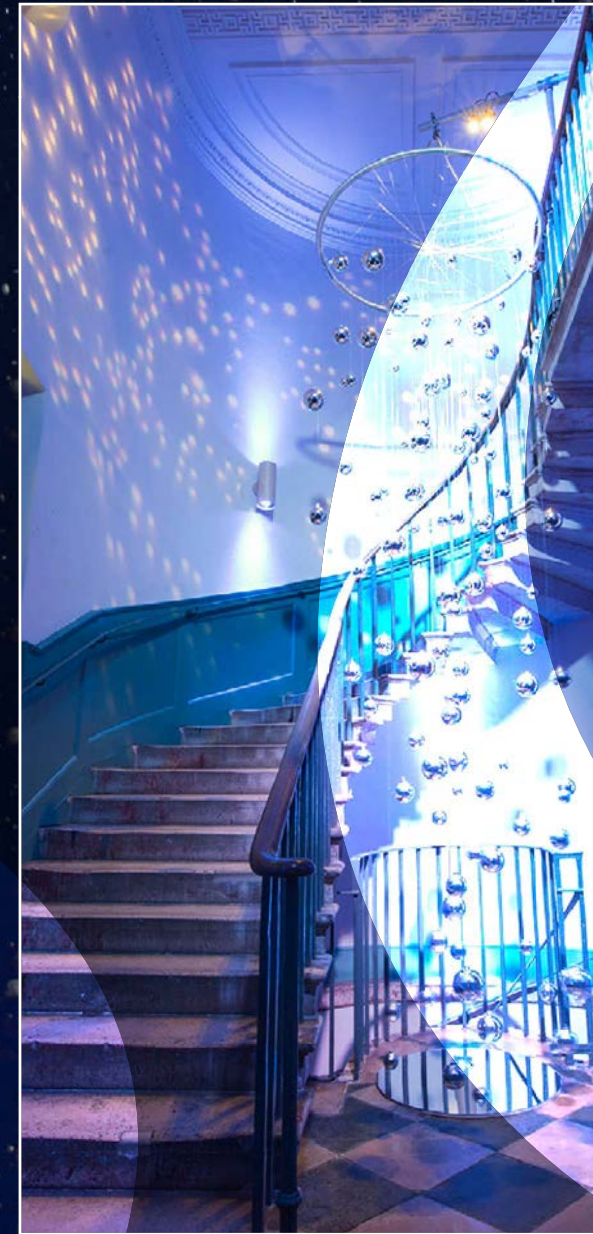
MOVING VENUE

VENUE CATERERS

LSO ST LUKE'S

CHRISTMAS BROCHURE

LSO

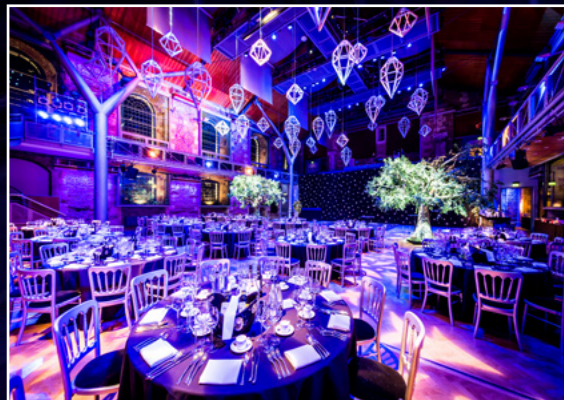


Visit: lso.co.uk/christmas Call: 020 7566 2871

WELCOME

TO LSO ST LUKE'S THIS CHRISTMAS

Nestling on the edges of the City and Shoreditch is the stunning LSO St Luke's, home to the London Symphony Orchestra. Set back from the bustling Old Street, this historic building's imposing white walls conceal one of London's finest event spaces.



YOUR PARTY

On arrival, guests will approach a magnificent entrance beneath the impressively-lit Hawksmoor spire. Continue into the beautiful Jerwood Hall, in which the commanding architecture will be enhanced with careful, sensitive lighting. Relaxing music will filter around the room and – most importantly – guests will be greeted by friendly waiting staff offering a perfectly chilled drink to start the night.

As the reception draws to a close, it's time to dine – either a tempting selection of bowl food or a seated dinner chosen from a menu curated by our talented chefs. And for evening events when guests finish eating, they're invited to party on the LED dancefloor as the DJ picks up the tempo.

PACKAGE

- Exclusive hire from 7pm – midnight (extensions to 1am available)
- Beautifully dressed reception and dining areas
- Sparkling wine reception
- Choice of seated three course dinner, bowl food or food stations
- Unlimited wine, beer and soft drinks
- DJ and Disco
- Comprehensive coloured lighting package and d&b sound system
- Furniture and linen
- Security personnel
- Fully staffed cloakroom
- Event management
- £10m public liability insurance

BOWL FOOD

SAMPLE MENU ONE

Ponzu marinated tuna, avocado, spring onion and sticky rice, crispy seaweed, soy dressing

Butternut and blue cheese Mac and Cheese, herb crumble

Pigs in blankets, cheddar and mustard mash, and cabbage jam, toasted chestnuts, red onion gravy

Banoffee pie, espresso meringue and milk crumb

SAMPLE MENU TWO

Ponzu marinated tuna, avocado, spring onion and sticky rice, crispy seaweed, soy dressing

Gingerbread and cinnamon glazed ham hock, cherry and gin relish, orange salad

Miso roast cod fillet, creamed leeks, crispy shallots

Sage gnocchi, roast pumpkin and tomato sauce, shaved walnuts (v)

Coconut and lime snowflake



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SAMPLE MENU THREE

Garlic roasted king prawns with confit tomatoes, chickpea and chilli mash

Slow roast turkey breast, mini duck fat roast potatoes, buttered sprouts, cranberry relish

Spicy burrito bowl with coriander dressing (vg)

Venison tartare, pickled radish, black sesame sauce

Toffee apple pudding, clotted cream and pretzel bits

DINNER

SAMPLE MENU ONE

Starter

Salmon

Blackened salmon fillet, with crisp baby gem and rocket salad, herb toasted ciabatta, Caesar dressing, iced feta snow

Main

Shoulder of Lamb

Slow cooked treacle and orange glazed shoulder of lamb, rosemary and thyme fondant, pumpkin cream, roasted kale, port wine sauce

Dessert

Apple Compote

Apple compote, salted butter caramel, rosemary nut crumb

SAMPLE MENU TWO

Starter

Glazed Ham Hock

Gingerbread and cinnamon glazed ham hock, cherry and gin relish, orange salad, frosted horseradish

Main

Fillet of Turkey

Roast fillet of turkey, filled with cranberry, sage and mozzarella, wrapped in streaky bacon, served with rosti potato, buttered sprouts, sticky parsnips, merlot sauce

Dessert

Banoffee Tart

Banoffee Caramel tart, banana mousse milk chocolate, milk crumb, coffee meringue



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SAMPLE MENU THREE

Starter

Roasted Squash Tart

Roasted squash, caramelised red onion and feta tart, baby kale and golden beetroot salad, pear and balsamic dressing toasted walnuts (v)

Main

Spiced Duck Breast

Spiced duck breast with walnut crusted potato and apple croquettes, bilberry sauce, wilted spinach

Dessert

Oreo Cheesecake

Oreo cheesecake, peanut butter, and jelly crumble, honeycomb and orange ice cream

FOOD STATIONS

SAMPLE MENU ONE

New York Street Food

New York style hotdog with sauerkraut, pickles and French's yellow mustard

Cowboy spiced meatballs

Pastrami and pickles on rye

Buttermilk fried chicken with kimchee slaw served in soft brioche sliders with kimchee mayo

Smoked salmon cream cheese bagels

Falafel burgers, tzatziki, yellow baby plum tomato, alfalfa (v)

SAMPLE MENU TWO

Chinese Wok Bar

Stir-fried chicken in black bean sauce with peppers and garlic

Kung Po king prawn - king prawns, peppers and carrots in a spicy sweet and sour sauce

Vegetable spring rolls, sweet chilli sauce, soy sauce and prawn crackers

Egg noodles tossed with mirin and sesame oil (v)

Hong Kong-style broccoli and baby corn with shitake mushrooms and bamboo shoots in an oyster and soy sauce (v)

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FOOD STATIONS

SAMPLE MENU THREE

Christmas Market

Bratwurst with sauerkraut

Cold cuts of gammon and turkey

Smoked salmon terrine

Sweet potato and sage soup shots (v)

Bubble and squeak (v)

Little broccoli and stilton quiches (v)

SAMPLE DESSERT MENU

Dessert Station

Christmas pudding marshmallows

Yule log Swiss rolls filled with brandied cherries and orange cream

S'more-milk chocolate Cremeux, praline crunch biscuit, toasted marshmallow salted caramel sauce

'Xmas pud' -Rum and raisin parfait, sprayed in milk chocolate and topped with white glaze

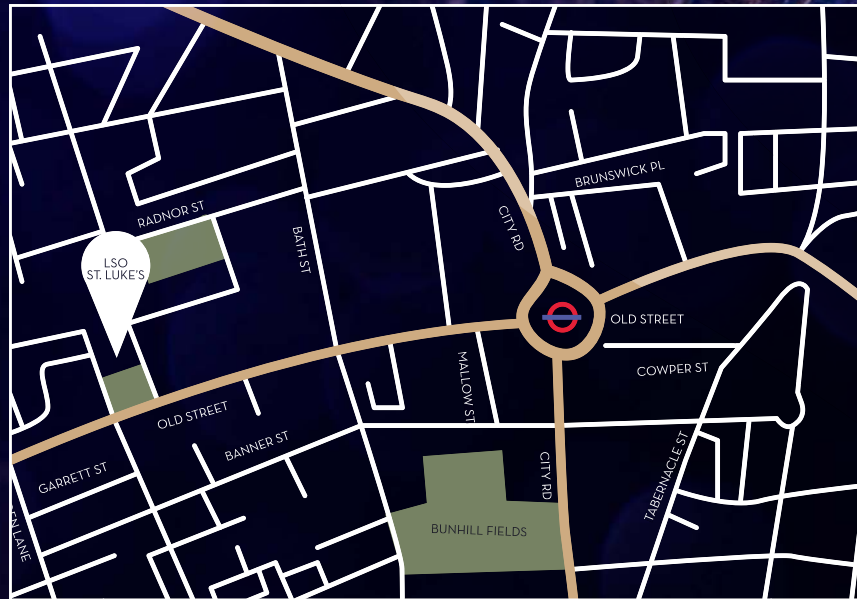
Eggnog nutmeg cheesecake with brandied cherries

Mince pie panna cotta topped with crumbled brown sugar shortbread



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FIND US



The nearest Underground station is Old Street, on the Northern line (Bank branch). Take the left-hand ramp out of Subway 4 when leaving the station and walk straight ahead of you, west on Old Street - the spire of LSO St Luke's will be visible. LSO St Luke's is on the right hand (north) side of the street.

ABOUT

LSO ST LUKE'S

LSO St Luke's is an 18th-century Grade 1 listed Hawksmoor church, restored to become the home of the LSO's community and music education programme LSO Discovery. The fully-accessible Centre is a hive of activity with diverse music events for all ages, from concerts for families with young children to activities for lifelong learning. As well as LSO rehearsals it plays host to a diverse selection of concerts and has seen artists and groups perform from across the spectrum: from Elton John, Sting and Bruce Springsteen to the London Sinfonietta, Ladysmith Black Mambazo and Evelyn Glennie.

MOVING VENUE

Since 1984, Moving Venue has been committed to delivering exceptional culinary experiences as one of London's leading event caterers.

Now accredited at over 40 prestigious and iconic venues across the capital, Moving Venue's dedication to producing quality food at their extraordinary events has excelled.



LSO ST LUKE'S
Events Team
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