



THE PEGASUS ROOM AT
BRASSERIE OF LIGHT

Set within Selfridges department store, the Pegasus Room at Brasserie of Light will seat up to 14 guests on one long table. The space will be 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 will be 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 will be as equally suited to private parties and wedding celebrations as it is for corporate events.

Complimentary menu cards and place cards are provided for each event and the table will be decorated with seasonal flowers and tea lights.

CONTACT US

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Selfridges & Co (Duke Street Entrance)
400 Oxford Street, London W1A 1AB
T. 020 3940 9600 | brasserie-of-light.co.uk

CHRISTMAS MENU

Available from 21st November to 31st December.

Please select **ONE MENU** for your whole party.

MENU A

£65

Oak Smoked Salmon

Smoked Salmon, Black Pepper and Lemon served with Rye Bread

Traditional Roast Turkey with Black Truffle Stuffing

Roast Potatoes, Sausages Wrapped in Bacon, Brussel Sprouts and Chestnuts,
Glazed Carrots, Cranberry Sauce, Turkey Gravy

Christmas Pudding

Steamed Christmas Pudding with Red Currants and Brandy Cream

Selection of Teas, Infusions and Coffee

MENU B

£95

Hand-dived Scallops

Red Peppers, Roasted Fennel and Capers

Beef Wellington

Truffled Beef Wellington, Mushroom Duxelle, Creamed Potatoes,
Honey Glazed Baby Carrots, Red Wine Sauce

Chocolate Bubbles

Valrhona Guanaja Dark Chocolate, Dark Chocolate Mousse,
Chocolate Brownie, Milk Ice Cream, Chocolate Pearls

Selection of Teas, Infusions and Coffee

Chocolate Champagne Truffles £4.50

Selection of Three Cheeses £12.50

Cashel Blue, Quicke's Cheddar and Camembert from Normand
with Pear Chutney, Olive Croutons, Rye Crackers

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request

and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meats may increase your risk of foodborne illness. A service charge of 12.5% will be added to your bill.

v - vegetarian



vg - vegan

WINTER 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.

Herbed Black Provence Olives vg £3.50
Marinated Herb Black Olives

Wild Mushroom and Truffle Rice Balls v £5.50
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

MENU A

£55

STARTERS

Ironbark
Pumpkin Soup v

Roquefort Salad
Pickled Walnuts, Red Apple,
Endive and Tarragon Dressing

Oak Smoked Salmon
Rye Bread

MAINS

Sole Goujons
Minted Peas, Tartare Sauce
& Fries

Chargrilled Paillard
of Chicken
Avocado Houmous, Basil Sauce
and Rocket

Crispy Polenta v
Artichoke Purée, Roast Tomatoes,
Olives and Cavolo Nero

Includes Green Beans and Almonds and Herb Green Salad with Avocado, for the table

DESSERTS

Golden Apple
Thin Apple Tart, Candied Pecans,
Cinnamon Streusel,
Salted Caramel Ice Cream,
Toffee Sauce

Selection of
Traditional Ice Creams
& Sorbets

Orbit
Dark Chocolate Mousse,
Hazelnut Praline Ice Cream,
Milk Foam, Honeycomb,
Popping Candy

Selection of Teas, Infusions and Coffee

Chocolate Champagne Truffles £4.50

Selection of Three Cheeses £12.50

Cashel Blue, Quicke's Cheddar and Camembert from Normand with Pear Chutney, Olive Croutons, Rye Crackers

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WINTER MENUS

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Marinated Herb Black Olives

Wild Mushroom and Truffle Rice Balls v £5.50
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

MENU B

£65

STARTERS

Avocado & Sesame
Fried Chicken
Coriander, Green Tea and
Chia Seed, Jalapeño Dip

Popcorn
Shrimp
Creamy Spicy Sauce

Roquefort Salad
Pickled Walnuts, Red Apple,
Endive and Tarragon Dressing

MAINS

Pan-fried Sea Bass Fillet
Braised Fennel,
Tomato & Olive

8oz Sirloin Steak & Fries
Béarnaise Sauce
& Watercress

Chargrilled &
Roasted Vegetables vg
Aubergine & Red Pepper Sauce

Includes Green Beans and Almonds and Herb Green Salad with Avocado, for the table

DESSERTS

Fallen Fruit
Morello Cherry, Dark Chocolate,
Cherry Compote,
Almond Biscotti

Orbit
Dark Chocolate Mousse,
Hazelnut Praline Ice Cream,
Milk Foam, Honeycomb,
Popping Candy

Pegasus Pie
Yuzu Coconut Cloud,
Sesame Biscuit, Charred Pineapple,
Caramel

Selection of Teas, Infusions and Coffee

Chocolate Champagne Truffles £4.50

Selection of Three Cheeses £12.50

Cashel Blue, Quicke's Cheddar and Camembert from Normand with Pear Chutney, Olive Croutons, Rye Crackers

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WINTER MENUS

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Marinated Herb Black Olives

Wild Mushroom and Truffle Rice Balls v £5.50
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

MENU C

£75

STARTERS

Chicken
Dumpling
Truffle and Citrus

Burrata v
Smoked Aubergine,
Sour Green Tomatoes
and Purple Basil

Hand Dived Scallops
Red Peppers, Roasted Fennel
and Capers

MAINS

Blackened Cod
Charred Long Stem Broccoli
& Wasabi Mayo

8oz Sirloin Steak & Fries
Béarnaise Sauce
& Watercress

Spaghettini v
Wild Mushroom &
Creamy Truffle Sauce

Includes Green Beans and Almonds and Herb Green Salad with Avocado, for the table

DESSERTS

Fallen Fruit
Morello Cherry, Dark Chocolate,
Cherry Compote,
Almond Biscotti

Chocolate Bubbles
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse,
Chocolate Brownie,
Milk Ice Cream, Chocolate Pearls

Butterfly Flutterby
Iced Passion Fruit Parfait,
Pistachio Meringue,
Vanilla Cream

Selection of Teas, Infusions and Coffee

Chocolate Champagne Truffles £4.50

Selection of Three Cheeses £12.50

Cashel Blue, Quicke's Cheddar and Camembert from Normand with Pear Chutney, Olive Croutons, Rye Crackers

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CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party

NIBBLES

Herbed Black Provence Olives vg £3.50
Marinated Herb Black Olives

Wild Mushroom and Truffle Rice Balls v £5.50
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

SAVOURY CANAPÉS

£2.50

Smoked Salmon Blini, Cream Cheese

Vegetable Rice Paper Roll, Vietnamese Dip vg

Chicken Gyoza, Truffle Cream

Shaved Root Vegetable Skewer vg

Beef Tartar en Croûte

Popcorn Shrimp, Spiced Sauce

Truffle Arancini, Wild Mushroom Mayonnaise v

Tuna Tacos, Avocado, Coriander

Avocado and Sesame Chicken Nugget, Jalapeño

Roquefort Cheese, Walnut & Endive

'Croque Monsieur', Ham, Gruyère Cheese

SWEET CANAPÉS

£2.50

Raspberry Macaroons

Pegasus Pie

Chocolate Bubbles

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BREAKFASTS

Please select **ONE MENU** for your whole party.

MENU A

£20

Toast and Preserves v

A choice of White, Granary and Gluten-free Bread served with Strawberry, Apricot Jam and Marmalade

Gluten-free Organic Granola vg

Puffed Rice, Buckwheat and Quinoa Grains, Apricot, Coconut and Toasted Seeds with Almond Milk

Bacon and Egg Brioche Roll

Smoked Streaky Bacon and Fried Hen's Egg



MENU B

£25

Selection of Mini Pastries and Preserves v

Mini Croissant, Chocolate Twist, Pain Aux Raisin and Wild Berry Danish served with Butter and Preserves

Gluten-free Organic Granola vg

Puffed Rice, Buckwheat and Quinoa Grains, Apricot, Coconut and Toasted Seeds with Almond Milk

Eggs Benedict

Pulled Honey Roast Ham, Toasted English Muffins, Two Poached Hen's Eggs with Hollandaise Sauce and Watercress

or

Eggs Royale

Smoked Salmon, Toasted English Muffins, Two Poached Hen's Eggs with Hollandaise Sauce and Watercress

Please select **ONE** for the entire party.



Menus come with a serving of Freshly Squeezed Orange Juice and English Breakfast Tea or Filter Coffee



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BREAKFASTS

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Please select **ONE MENU** for your whole party.

MENU C

£32

Selection of Mini Pastries and Preserves v
Mini Croissant, Chocolate Twist, Pain Aux Raisin and Wild Berry Danish
served with Butter and Preserves

Gluten-free Organic Granola vg
Puffed Rice, Buckwheat and Quinoa Grains, Apricot,
Coconut and Toasted Seeds with Almond Milk

Full English Breakfast
Cumberland Sausage, Smoked Streaky Bacon, Fried Eggs, Black Pudding,
Roast Plum Tomatoes, Flat Mushrooms, Baked Beans
with a choice of White, Granary or Gluten-free Toast

Menus come with a serving of Freshly Squeezed Orange Juice
and English Breakfast Tea or Filter Coffee

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COCKTAILS

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Black Lotus £8

Black Honjozo Sake, Green Apple Liqueur, Lemon Juice, Celery Bitters,
Sugar, Fresh Apple Juice, Matcha Green Tea Syrup

English Spiced Mojito £9.50

Ableforth's Rumbullion Spiced Rum, Fever-Tree Ginger Ale,
Fresh Lime, Mint, Sugar

Perseus Manhattan £10

Maker's Mark Bourbon, Tawny Port, Maple Syrup, Chocolate Bitters

Passion Fruit Cosmopolitan £7.50

Skyy Passion Fruit Vodka, Cointreau, Cranberry Juice,
Fresh Passion Fruit and Lime

Rhubarb Cobbler £8

Manzanilla & Amontillado Sherries,
Briottet Crème de Rhubarbe, Orange Bitters

Scotch Plum £9.50

Naked Grouse Scotch, Kishinamien Umeshu Japanese Plum Liqueur,
Briottet Crème de Figue, Oloroso Sherry, Whiskey Barrel Bitters

Celestial Symphony £9

Absolut Elyx Vodka, Mozart Chocolate Liqueur,
Amaretto, Cream and a Champagne Foam

Chocolate Orange Espresso Martini £9.75

Grey Goose L'Orange Vodka, Tosolini Expre Liqueur,
Chocolate Bitters, freshly pulled Espresso

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JUICES, COOLERS &
NON-ALCOHOLIC COCKTAILS

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Choice of Fresh Juice £4
Orange, Apple or Grapefruit

Detox Smoothie £4
Avocado, Mint, Celery, Spinach, Apple, Parsley

Mixed Berry Smoothie £4.50
Raspberry, Strawberry, Blueberry, Banana, Coconut Milk

Immunity Smoothie £4.95
Apple, Banana, Avocado, Lemon, Ginger, Turmeric,
Echinacea, Black Pepper, Cayenne Pepper

Virgin Mary £4
Served long in a Pepper-rimmed glass and
finished with Rosemary, Cherry Tomato and Olive

Strawberry Kisses £4.75
Strawberry-based cocktail with Strawberry Purée,
Pineapple, Cranberry, Fresh Lemon and Orgeat Syrup

Homemade
Yuzu Lemonade £4.50
Yuzu Juice, Soda, Sugar and an Elderflower Mist

Seedlip Garden
& Tonic £6.75
Non-alcoholic Spirit with Tonic, Cucumber
and Sugar Snap Peas

Vanilla Spiced Sour £6.75
Seedlip Spice, Lemon Juice, Vanilla Syrup and Egg White

Spiced Beet Blend £4.50
Beetroot, Apple, Lemon, Ginger

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WINE

WINE - SPARKLING

Graham Beck Brut, NV, Robertson, South Africa	£43
Llopart Brut Reserva Cava, 2015, Penedès, Spain	£45
Bottega Gold Prosecco Brut, NV, Veneto, Italy	£55
Laurent-Perrier La Cuvée Brut, NV, Champagne, France	£65
Ridgeview Bloomsbury Brut, NV, Sussex, England	£78
Ruinart 'R' de Brut, NV, Champagne, France	£80
Bruno Paillard Première Cuvée, NV, Champagne, France	£95
Besserat de Bellefon, Cuvée des Moines Blanc de Blancs, NV, Champagne, France	£110
Perrier-Jouët, Blanc de Blancs, NV, Champagne, France	£128
Bollinger, La Grande Année, 2007, Champagne, France	£130
Laurent-Perrier, Grand Siècle, NV, Champagne, France	£170
Perrier-Jouët, Belle Epoque, 2011, Champagne, France	£170
Dom Pérignon, 2009, Champagne, France	£210
Krug, Grande Cuvée, NV, Champagne, France	£220
Veuve Clicquot 'La Grande Dame', 2006, Champagne, France	£230
Pol Roger, Cuvée Sir Winston Churchill, 2006, Champagne, France	£395
Dom Pérignon, 'Plénitude Deuxième P2', 2000, Champagne, France	£925

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WINE

ROSÉ SPARKLING

Graham Beck Brut Rosé, NV, Robertson, South Africa	£40
Llopart Brut Rosé Cava, 2015, Penedès, Spain	£45
Ruinart 'R' de Rosé, NV, Champagne, France	£80
Laurent-Perrier, Cuvée Rosé Brut, NV, Champagne, France	£95
Perrier-Jouët Blason Rosé, NV, Champagne, France	£135

CHAMPAGNE MAGNUMS

Laurent-Perrier 'La Cuvée' Brut, NV, Champagne, France	£135
Laurent-Perrier Rosé, NV, Champagne, France	£180
'R' de Ruinart Brut, NV, Champagne, France	£210
Besserat de Bellefon, Cuvée des Moines 'Blanc de Blancs', NV, Champagne, France	£275
Perrier-Jouët 'Belle Epoque' Brut, 2007, Champagne, France	£575

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WINE

WHITE	Bottle
Alois Lageder Riff Pinot Grigio, 2017, Trento, Italy	£29
Secret de Famille, Côtes du Rhône Blanc, Paul Jaboulet Aîné, 2016, Rhône, France	£31
Dogheria Pinot Bianco Rubicone IGT, Poderi dal Nespoli, 2016, Emilia Romagna, Italy	£32
Marotti Campi, Verdicchio dei Castelli di Jesi, Classico Superiore, Luzano, 2016, Marche, Italy	£34
Peth-Wetz Estate Grauer Burgunder, 2017, Rheinhessen, Germany	£35
Moli dels Capellans, Atrevida Parellada, 2016, Conca de Barberà, Spain	£36
St. Cosme Little James Basket Press Viognier Sauvignon Blanc, 2017, Rhône, France	£38
Hua Sauvignon Blanc, 2016, Marlborough, New Zealand	£40
Quinta do Vallado, Douro Moscatel Prima, 2017, Douro, Portugal	£45
Morgassi Superiore Tuffo, Gavi del Comune di Gavi DOCG, 2016, Piedmont, Italy	£50
Macon Ige Château London, Domaine Fichet, 2015, Burgundy, France	£52
Yering Station Village Chardonnay, 2015, Yarra Valley, Australia	£55
Josef Chromy Delikat SGR Riesling, 2017, Tasmania, Australia	£56
Santo Santorini Assyrtiko, 2016, Santorini, Greece	£57
Sancerre 'Les Chailloux', Domaine Fouassier, 2015, Sancerre, France	£65
Chablis Domaine, Jean Defaix, 2017, Burgundy, France	£68
Crozes-Hermitage Blanc, Paul Jaboulet Aîné 'Mule Blanche', 2017, Rhône, France	£73
Chardonnay, Creation, Reserve, Walker Bay, 2017, Western Cape, South Africa	£80
Meursault, Domaine Vincent Latour, 2015, Burgundy, France	£95
Condrieu, Château Saint Cosme, 2016, Rhône, France	£110
Chassagne-Montrachet 1er Cru, Domaine Roux, Macherelles, 2015, Burgundy, France	£150

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WINE

RED	Bottle
Lágrimas de Garnacha, 2016, Navarra, Spain	£28
Les Roches Beaujolais, 2015, Beaujolais, France	£31
Journeys End Huntsman Shiraz Mourvèdre, 2016, Stellenbosch, South Africa	£36
Secret de Famille, Côtes du Rhône Rouge, Paul Jaboulet Aîné, 2015, Rhône, France	£36
Château Changyu Moser XV, Cabernet Sauvignon, 2015, Ningxia, China	£37
Li Veli, Orion Primitivo Salento IGT, 2015, Puglia, Italy	£38
Weingut Glatzer, Blaufrankisch, 2015, Carnuntum, Austria	£39
La Posta Pizzella Malbec, 2016, Mendoza, Argentina	£40
Peth-Wetz Unfiltered Pinot Noir, 2016, Rheinhessen, Germany	£42
Garage Wine Co. Single Ferment Pais, 2016, Maule Valley, Chile	£47
Moli dels Capellans, Trepát, 2016, Conca de Barberà, Spain	£49
Valpolicella Ripasso Superiore Classico, La Dama, 2015, Veneto, Italy	£52
Renwood Premier Old Vine Zinfandel, 2015, California, USA	£56
Sughere di Frassinello, 2014, Tuscany, Italy	£57
Josef Chromy Pinot Noir, 2015, Tasmania, Australia	£62
Vietti Barberà d'Alba Tre Vigne, 2016, Piedmont, Italy	£66
Vistalba Corte B, Luján de Cuyo, 2014, Mendoza, Argentina	£70
Truchard Merlot, 2013, California, USA	£75
Chianti Castellare Riserva, 2015, Tuscany, Italy	£80
Nuits-Saint-Georges, Domaine Jean Chauvenet, 2016, Burgundy, France	£96
Châteauneuf du Pape, Domaine Grand Veneur, 2015, Rhône, France	£100
Gevrey-Chambertin, Domaine Roux, 2016, Burgundy, France	£120
Brunello di Montalcino, Villa al Cortile, 2012, Tuscany, Italy	£100
Vougeot 1er Cru, Domaine Roux 'Les Petits Vougeot', 2015, Burgundy, France	£140
Châteauneuf du Pape Beaucastel, 2008, Rhône, France	£175

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WINE

ORANGE

	Bottle
Litmus Orange Bacchus, 2015, Surrey, England	£40
Alois Lageder Forra Manzoni Bianco, 2015, Trentino Alto Adige, Italy	£50
Vin de France, 'Opus', Domaine Fouassier, 2015, Sancerre, France	£65

ROSÉ

	Bottle
Filarino Sangiovese Rosato Rubicone IGT, 2017, Emilia Romagna, Italy	£28
Château Léoube 'Love by Léoube', 2017, Provence, France	£50
Château d'Esclans, Whispering Angel Rosé, 2017, Provence, France	£55

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BEERS & CIDER

		ABV	330ml
Peroni Nastro Azzurro, Vigevano, Italy	Premium, clear, golden lager	5.1%	£4.75
Paolozzi Helles Lager, Edinburgh, Scotland	Full and beautifully balanced	5.2%	£5.25
BrewDog Punk IPA, Aberdeenshire, Scotland	Modern classic Indian pale ale	5.6%	£5.50
Harviestoun Bitter & Twisted, Golden Ale, Alva, Scotland	Zesty and aromatic with a citrus finish	4.4%	£5.50
Harviestoun Old Engine Oil, Alva, Scotland	Rich, chocolately and viscous	6%	£4.75
BrewDog Nanny State, Aberdeenshire, Scotland	Virtually no alcohol. Hoppy	0.5%	£4
Hawkes Urban Orchard Cider, Bermondsey, England	Craft cider	4.5%	£4.50

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	£2.95
Fever-Tree Tonics	£2.95
Fever-Tree Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade	£2.95
London Essence Rhubarb & Cardamom Soda	£3.25
Acqua Panna Still Mineral Water 750ml	£3.50
San Pellegrino Sparkling Mineral Water 750ml	£3.50

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FACILITIES &
FURTHER INFORMATION

CAPACITY

Maximum 14 seated on one long table and 30 standing

ACCESS, SERVICE & DEPARTURE TIMES

BREAKFAST 7.45am 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

Service charge 12.5%

Menu cards can be printed and dedicated to your requirements

Complimentary place cards are provided

Seasonal flowers are provided. Additional flowers can be arranged via our florist

Tea lights can be supplied to suit your table layout

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

Complimentary Wi-Fi

Corkage is not permitted

CONTACT US

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