

Food moments

Autumn – Winter 2026/27
Sample menu

fulham_pier

Welcome to Fulham Pier



Fulham Pier is a premium riverside destination in London, welcoming guests to experience exceptional moments designed to be savoured. Set along the Thames, it offers a place to pause, connect and enjoy — an escapist oasis and 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 produce, sourced with care. But it's the hand that prepares it that makes all the difference. Our team of expert chefs bring passion and precision to every dish, ensuring each bite is as memorable as the last.

Whether it's a perfectly finished canapé, a flavour-packed bowl or a meticulously crafted three-course feast,

every dish is designed to impress. There are no shortcuts or compromises — just thoughtfully crafted food, balanced flavours and a dining experience that feels effortless yet extraordinary.

This brochure showcases a selection of sample menus to inspire your event, but they are just the beginning. Our team will work closely with you to create a bespoke menu tailored to your vision, your guests and your occasion.

Let us take care of the details, so you can relax, 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

Thoughtful starts

From handcrafted pastries to nourishing bowls, this is breakfast designed to energise and inspire.



Pastries, Fruit and Platters

Pastries

Freshly baked breakfast pastries and seasonal baked treats from Paul Rhodes of Greenwich.

Hand Cut Fruit

A selection of seasonal and tropical hand cut fruits.

Continental Style

Selected British charcuterie from Cobble Lane Cured and artisan cheeses, served with Paul Rhodes sourdough, seeded crackers and English Orchard chutney.

Charcuterie includes:

- Suffolk Coppa
- Somerset Air-Dried Ham
- British Bresaola
- Milano Salami

Cheese includes:

- Westcombe Cheddar
- Baron Bigod Brie
- Tunworth
- Aged Comte



Breakfast pots

- Banana & pecan overnight oats, maple rippled yoghurt
- Coconut milk chia pudding pot with winter berry compote
- House granola pot: spiced pears, clementine curd yoghurt and Fulham Pier granola
- Yogurt chia parfait, cherry compote, granola crumble
- Poached quince, chia seed & maple fruit pot

Breakfast bowls

- Shakshuka. Roasted peppers and tomatoes with feta cheese, seeded dukkah and a poached free-range egg
- Eggs benedict, smoked ham, poached egg, hollandaise, fried English breakfast muffin crumbs
- Huevos rancheros: fried chorizo, tomato & refried beans with crisp tortillas and pickled red onions
- Creamy wild mushrooms on toasted Paul Rhodes Bakery sourdough with tarragon oil
- Fromage frais, winter fruits, pain perdu croutons, local honey & mint
- Coconut yogurt, macerated cherries, Fulham Pier maple granola
- Açai parfait bowl, house granola, macerated winter berries, medjool dates, coconut and banana
- Brioche French toast, poached quince, spiced creme Chantilly, maple syrup & almond praline



Loaded hash browns

- Hot smoked Wimbledon Smokehouse salmon, avocado puree, dill pickled cucumbers, whipped crème fraiche, keta caviar & fresh herbs
- Kedgerie smoked haddock, soft boiled Burford Brown egg, curried emulsion, spring onions & puffed wild rice
- Slow cooked HG Walter ham hock, poached Burford Brown egg & classic hollandaise sauce
- Buttermilk fried chicken, maple syrup mayo, sriracha sauce & crispy onions
- Whipped ‘feta’ & avocado mousse, wild mushrooms, toasted seed dukka, Watts Farm baby leaf & herb salad
- Salt baked beetroots, Simplicity vegan ‘sausage’ & truffled hollandaise

Open breakfast bagels

- Wimbledon Smokehouse smoked salmon, whipped chive cream cheese, dill pickled cucumber, lemon zest
- HG Walter streaky bacon, soft scrambled Burford brown eggs, smoked tomato relish
- Crushed avocado, confit Isle of Wight cherry tomatoes, toasted seed dukka
- Whipped cottage cheese, crushed raspberries, pistachio, orange zest

Breakfast rolls

- Served with house made brown sauce & tomato ketchup in a warm farmhouse style roll
- HG Walter dry cured smoked streaky bacon
- HG Walter traditional pork sausage
- Add a free-range egg (Available upon request)

Delicious



Shots, juices and smoothies

Shots

Ginger, lemon & turmeric

Pineapple, mint, lemon, ginger & coconut

Apple, cucumber, parsley, celery, spirulina
& matcha

Juices

Freshly squeezed orange juice

Cold pressed apple juice

Smoothies

Winter berry & chia seed 

Spinach, kale, apple & carrot 

Forced rhubarb, pear & coconut yogurt 

A sweet pause

Freshly baked favourites,
nourishing energy bites
and sweet treats to carry
you through the day.



House baked cookies & biscuits

Red velvet crinkle cookie

Dark chocolate chip cookies

White chocolate chip cookies

Vegan nut cookie 

Rhubarb & vanilla 'jammy dodger'

Oatmeal, hazelnut & thyme 'hobnobs'

Fulham Pier 'bourbon'

Granola bars & energy balls

Matcha, apricot & macadamia energy balls

Goji berry, pumpkin seed, chia & maple energy balls

Date, sour cherry & chia seed protein balls

Lemon, poppy seed, amaranth & cashew butter granola bars

Dried mango, coconut, lime & honey granola bar

Raspberry, chia seed, almond & maple granola bars

Filled dates

Dulce de leche

Marzipan

Hazelnut praline

Cake stands

Coffee, chocolate & hazelnut opera cake

Strawberry Victoria sponge

Assorted macarons

Lemon & poppy seed muffins 

Canapés & bowls



Small bites
bold flavours

From delicate canapés
to vibrant bowl dishes
and sweet finishes, it's
a journey in every bite.





Canapés

Cold Canapés

Cornish salt cod taco, pickled red cabbage, tomato salsa

Cured chalk stream trout, burnt apple puree, creme fraiche, puffed wonton

Fallow deer tartare, pickled beetroot, charcoal emulsion

Tempura tofu, corn taco, cucumber kimchi, avocado puree, pickled mooli 

Whipped vega feta, tomato & ginger relish, balsamic pearls, puffed wonton 

Chicken liver parfait eclair, truffle honey, savoury granola

Hereford beef carpaccio, Parmesan custard, rocket cress

Dressed crab salad, creme fraiche, mango chilli gel, melba toast



Freshness

Hot Canapés

Slow braised Hereford short-rib, truffled cauliflower, chives

Parmesan doughnut, Isle of Wight tomato & ginger relish, nasturtiums 

Shallot tartin, whipped White Lakes goats curd, olive crumb 

Shallot tartin, whipped vegan feta, olive crumb 

Serrano ham croquette, quince puree, crisp ham

Salmon yakitori, sushi rice, pickled ginger emulsion, toasted sesame

Iberico mushroom croquette, truffle emulsion, porcini powder 

Tandoori prawn skewer, mint & coriander chutney

Sweet

Lemon tart, elderflower sherbet meringue

Strawberry & custard macaron

Caribe chocolate brownie, raspberry marshmallow

Vanilla cheesecake cremieux, blood orange gel, orange poppyseed tuille

Banoffee profiterole, banana cremieux, dulce de leche, candied pecan

Hazelnut praline 'Ferrero Rocher', candied hazelnut, chocolate mousse, crispy feuilletine

Black Forest chia seed brownie, dark chocolate mousse, Amarena cherries 

Apple & blueberry cake, blueberry sake gel, apple crisp 



Effortlessly impressive



Bowl food

Meat

Cobble Lane English Bresaola, rosemary cream cheese, wild rice, pickled shimeji mushroom, white bean salad

Carpaccio of Hampshire venison, parmesan & wild garlic puree, cep & cocoa nib crumb, bitter leaves

Breast of corn-fed hen, Kentish tenderstem, chicken fat hash brown, garlic & mustard emulsion, roasted chicken jus

Ayrshire Sirloin of Beef 'Bourguignonne', beef dripping potato anna, charred grelot onion

Fish

Tuna ceviche tostada, fragrant avocado puree, pickled red onions, coriander oil, pumpkin seed salsa macha

Portobello Road Gin cured Scottish salmon, salt baked baby beetroots, beetroot puree, pickled radish

Chalk Stream trout, leek vichyssoise, creamy mash, trout roe, chive oil

Spiced Monkfish, baked rice, golden raisin & caper purée, moilee sauce, curry leaf

Hot smoked Wimbledon Smokehouse salmon, salt baked beetroots, potato puree, crispy kale, keta beurre blanc

Veggie & vegan

Crispy Burford Brown hens' egg, Watts Farm winter vegetable salad, artichoke barigoule, truffle dressing 

Burrata bocconcini, Isle of Wight tomato panzanella, dehydrated black olive, wild garlic pistou puree, basil cress 

Asian slaw, rice noodles, pickled chilli, pumpkin seed satay, crispy rice paper 

Hummus plate, pea & broad bean pesto, raw fennel and orange salad, purple basil 

Twice baked Quicke's mature cheddar soufflé, spinach velouté, Isle of Wight heritage tomatoes 

Baby aubergine katsu curry, sticky jasmine rice, smacked cucumbers, crispy rice noodles, furikake 

Barbequed tofu tikka masala, spiced chickpeas, Bombay potatoes, fried curry leaf, coriander cress 



Sweet

Burnt Cambridge cream, honey poached quince

Popcorn infused pannacotta, caramelised banana, salted caramel tuille

Coconut sago pudding, orange macerated cherries, mint 

Forced rhubarb cremeaux, spiced custard, poached rhubarb

Winter berry English trifle, creme diplomat, winter Pimm's jelly

Vegan chia seed brownie, raspberry gel, cocoa nib praline 

Rhum baba, pineapple compote, tonka bean chantilly

Tres leche cake, white chocolate cremeaux



Lunch, lightly done

Seasonal sandwiches,
vibrant salads and sweet
finishes for focused days
and seamless meetings.





Sandwiches

- Wimbledon Smokehouse salmon, lemon crème fraîche, cucumber & dill on rye
- Roasted corn-fed chicken, tarragon mayo & Hampshire watercress on sourdough
- Rare roasted HG Walter beef, horseradish mayo & rocket on ciabatta
- Free-range Burford Brown egg mayo, Hampshire watercress & chives on malted grain 
- Roast cauliflower, Belazu harissa yoghurt & pickled red onion baguette 
- Isle of Wight heritage tomato, whipped cottage cheese & basil pesto focaccia 
- Hummus, grilled courgette & aubergine on a toasted bagel 
- Avocado, cucumber & baby gem with lemon mayo on seeded bloomer 

Salads

- Courgette, pea, mint and feta, yoghurt dressing 
- Roasted new potatoes, spring onion & wholegrain mustard dressing 
- Confit Isle of Wight winter tomato, burrata & thyme 
- Orzo pasta, cucumber, olive, bocconcini & oregano 
- Brown rice, grilled tenderstem, shaved fennel & herb salad 
- Baby gem, spinach, salt baked golden beetroot, raspberry vinaigrette, sourdough croutons 



Sweet

- Poached pear frangipane tart, spiced Chantilly
- Lemon posset, lavender shortbread
- Eton chocolate mess, chocolate meringue, whipped cream
- Burnt Cambridge cream, rosemary honey poached quince
- Rice pudding mousse pots, poached forced rhubarb

Add ons

- Selection of cut seasonal fruits
- Selection of British cheeses, served with chutney, celery, grapes & artisan crackers
- Cobble Lane of Islington charcuterie selection, served with pickles



Seasonal

The sharing tables

Generous grazing-style dining inspired by regional flavours and seasonal produce.





British larder picnic table

- Free range pork sausage rolls, House brown sauce
- “London Cure” smoked salmon from Wimbledon Smokehouse, crème fraiche, dill, lemon
- Roast aged beef, horseradish & rocket
- Confit Isle of Wight winter tomato salad, pickled shallots, thyme
- Rosary goats’ cheese, sundried tomato & basil quiche
- Roasted new potato salad, radish, spring onion, pumpkin seeds, herby vegan mayo
- Watts Farm mixed leaves with foraged herbs & citrus dressing
- Finest British charcuterie from Cobble Lane Cured, served with a selection of Eaten Alive pickles & ferments
- Selection of British cheeses, Stilton, Montgomery Cheddar, Tunworth, Ashlyn goats’ cheese, quince paste & Millers crackers
- Freshly baked sourdough from Paul Rhodes Bakery

A taste of the Mediterranean

- Slow braised Italian beef stew, olives, root vegetables
- Seafood puttanesca, tomato, capers & chilli
- Caponata, aubergine, courgette with fried gnocchi
- Garlic & sage potato gratin, pangrattato
- Winter tomato & focaccia panzanella, burrata & basil salad
- Orecchiette, rocket pesto & crumbled goats cheese salad
- Mediterranean chickpea salad, kalamata olives, Vegan feta



Flavours of North Africa

- Moroccan spiced salmon, preserved lemon, green olives & fennel
- Chicken tagine, apricots, toasted almonds, pomegranate & coriander
- Vegan sweet potato & chickpea tagine, apricots, toasted almonds, pomegranate & coriander
- Saffron cous-cous, tea-soaked golden raisins, dill & mint
- Ras el hanout baked beetroot, labneh & dukka salad
- Rose harissa roasted carrots, babaganoush & tahini coconut yogurt salad
- Chopped fattoush salad, toasted pine nuts

Journey through Asia

- Prawn moilee, tomato, spinach & toasted coconut
- Nepalese marinated pork jhir, cucumber, onion
- Vegan pork or chicken & vegetable massaman curry, crispy lime leaf
- Fragrant basmati rice, coriander
- Crunchy Asian slaw, napa cabbage, papaya, sweet chili dressing, pickled ginger
- Bang bang tofu noodle salad, toasted peanuts, mint & sesame seeds
- Bombay potato salad, black lentil & yogurt dressing

Desserts

- Poached pear frangipane tart, spiced Chantilly
- Winter berry English rifle, creme diplomat, winter Pimm’s jelly
- Forced rhubarb & custard choux bun
- Lemon posset, lavender shortbread, redcurrants
- Eton chocolate mess, chocolate meringue, whipped cream
- Burnt Cambridge cream, rosemary, honey poached quince
- Chocolate mousse pots, cocoa nib praline
- Rice pudding mousse pots, poached forced rhubarb
- Mango sticky rice pots
- Banoffee éclair, banana mousse, candied pecans

Vibrant

Served at the table

A considered dining experience, with curated dishes served to the table for moments worth remembering.



Three course

Starters

Meat

Pressed free range corn-fed chicken & ham hock terrine

Wholegrain mustard crème fraîche, shoestring potatoes, crispy pork crackling, dressed Watts Farm baby leaves

Gressingham duck liver & port pâté

Salt-baked crapaudine beetroot, apricot, warm sourdough

Fish

Hand-picked Brixham crab

Sunflower seed satay, pickled white cabbage, citrus dressing

Hot-smoked Wimbledon Smokehouse salmon

Kombu potatoes, rye crumb, coastal herbs

Veggie & vegan

Puglian burrata

Winter tomato, hazelnut & basil pesto, winter leaves

Dressed leeks & caviar

Oscietra caviar, Welsh laverbread crème fraîche, nori, leek top oil

Roasted Jerusalem artichoke salad

Smoked vegan cheese, roasted pear, pickled kohlrabi, toasted hazelnuts

Whipped vegan feta-style cheese

Seasonal crudités from Watts Farm, pickled English walnuts, spring onion oil



Mains

Meat

Slow-braised Hereford beef featherblade

Smoked potato mash, caramelised onions, Hampshire watercress, Cafe de Paris butter

Roasted breast & loin of Launceston lamb

Celeriac purée, puy lentils, lamb jus, samphire, anchovy emulsion

Roasted breast of Cornish red chicken

Dauphinoise potato, lavender-glazed onions, chicken croquette, purple sprouting broccoli

Fish

Pan-fried sea bass

Braised fennel, tenderstem, sea herbs, chive beurre blanc

Pan-seared day boat cod

Seaweed champ, broad bean salad, brown shrimp butter

Baked chalk stream trout

Pine nut crumb, cauliflower purée, grilled tenderstem broccoli, shellfish butter sauce

Veggie & vegan

Miso-glazed aubergine

Beetroot & shiso purée, salt-baked baby heritage radishes, tempura enoki mushroom

Crispy artichokes

Roasted onion petals, crown prince squash, grilled tenderstem broccoli, saffron aioli

Desserts

Walnut, date & treacle tart

Whipped Dorset crème fraîche, macerated cherries

Banoffee pie

Miso dulce de leche, banana mousse, candied pecans

Dark chocolate mousse

Salted caramel crémeux, orange, cocoa nib praline

Classic English custard tart

Freshly grated nutmeg, forced Yorkshire rhubarb

Lemon tart

Freeze-dried raspberry, yuzu meringue, fresh mint oil

Coconut & lime panna cotta

Blueberry-sake compote, sesame tuille

Brown sugar pavlova

Roasted fig & thyme compote, fig leaf oil

Add ons

Seasonal Amuse Bouche

Our chef will propose a bespoke seasonal ‘mouthful’ additional course to start your meal

Cheese course

Selection of British cheeses including Colston Bassett Stilton, Montgomery Cheddar, Tunworth, Ashlyn goats’ cheese, quince paste, celery & Millers crackers

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

Our approach to food is simple: honest ingredients, carefully sourced and expertly crafted. Whether for corporate events, personal celebrations or once-in-a-lifetime occasions, we create memorable experiences centred around exceptional food & drink. 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 is leading the way in delivering great tasting food that takes pride of place.

About the team

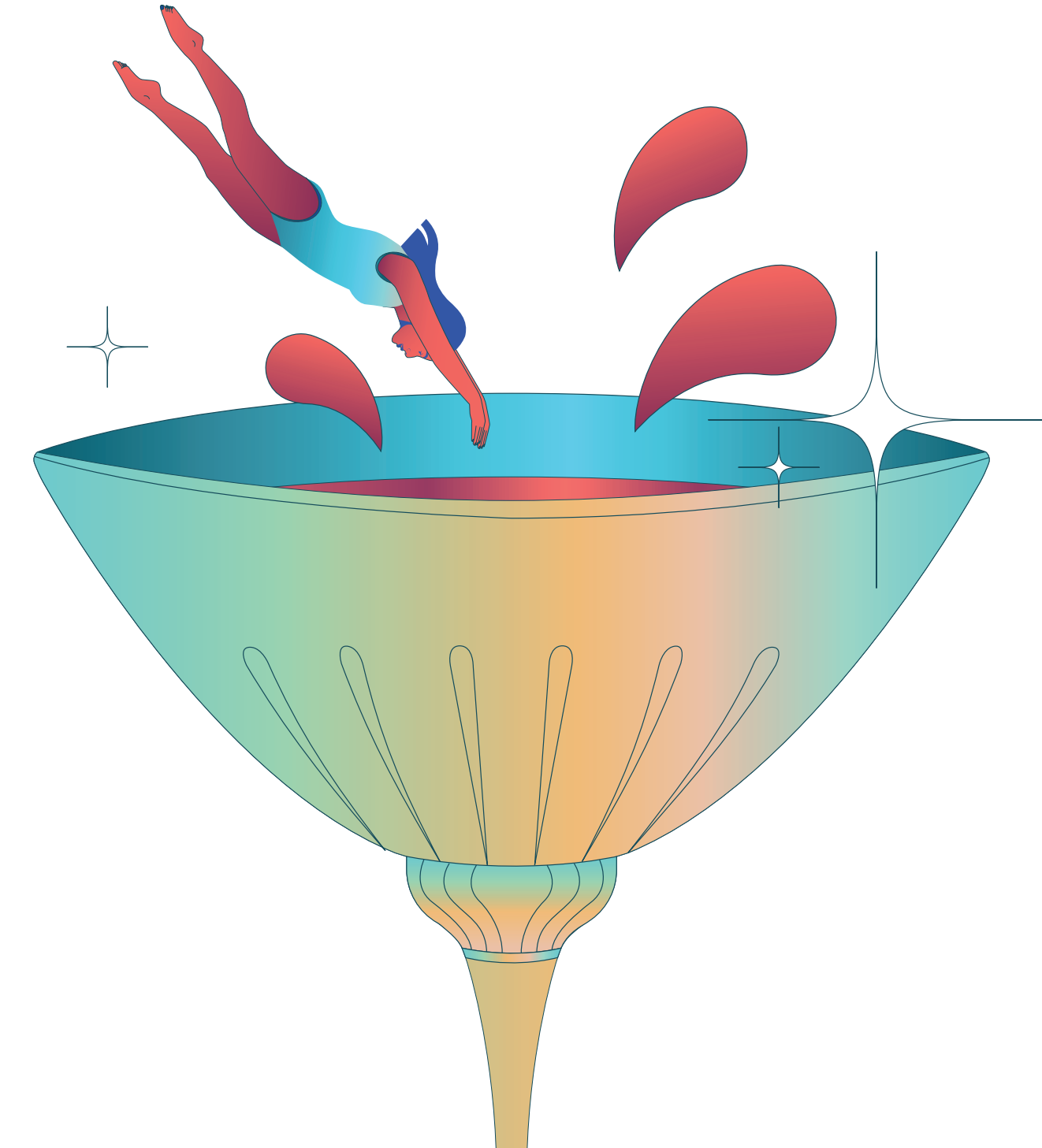
Behind every dish is a team of highly accomplished chefs, each bringing a wealth of experience from some of the world's most renowned kitchens. With backgrounds spanning prestigious five-star hotels, Michelin-recognised restaurants, and international culinary stages, they have honed their craft in London, 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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