



ALCHEMY LIVE
FOOD & HOSPITALITY

PLATED MENU

SPRING / SUMMER 2024



CULINARY EXCELLENCE, INNOVATIVE PRESENTATION AND IMPECCABLE STANDARDS TOGETHER WITH A PASSIONATE TEAM OF CHEFS ARE AT THE HEART OF EXECUTIVE CHEF AND DIRECTOR NATE BREWSTER'S WORK.



A L C H E M Y L I V E

WHY US?

INNOVATIVE AND CLASSIC MENUS

Designed by Head Chef Nate Brewster, AlchemyLive's menus are a combination of bold flavours and intriguing presentation, that can be tailored or made bespoke for your event.

DISHES DESIGNED FOR YOU

By using the finest ingredients and delivering amazing dishes, the chefs want every guest to feel like their food was made specifically for them.

CHANGING WITH TIMES

Seasonal menus, dietary considerate and "free from" options are designed to be as delicious as the rest of the food.



A L C H E M Y L I V E

OUR FOOD ETHOS

SEASONAL PRODUCE

Whilst our food draws inspiration from the rich variety of world cuisine, our cooking roots lie in the best seasonal British produce

BRAIN FOOD

Eating well is good for your mental and physical health. Our menus are designed to boost productivity, mood, brain power, memory and concentration

LOCAL PRODUCE

We source our ingredients locally from suppliers such as Borough Market to ensure sustainability and providing social and economic growth to our neighbours

BESPOKE MENU DESIGN

Unique events deserve unique menus. We can create matching menus for your events theme, brand or origin



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DIETARY REQUIREMENTS

Our plated menus have a main option for each course, and an alternative 'free from' option for each course. Our 'free from' option is a delicious dish that is designed to be free of the main allergens as well as vegan and is suitable for a wide variety of dietary requirements.

The main option is designed to be served to all guests, with the 'free from' served to those who have dietary requirements that aren't suitable for the main option.

If you would like guests to be able to choose which dish they would like for each course, or add on additional options such as fish or white meat, please speak to your Event Manager for options and pricing.



ALCHEMY LIVE

STARTERS

CLASSIC MENU

Smoked chicken breast, pineapple chutney, chicken liver parfait, charred pineapple and pineapple jelly compote, chicken crackling

Milk; Celery; Sulphites; Mustard. Contains Alcohol

Red Thai curried Scallop roe creme, lemon grass confit scallop, coconut & lime foam, spring onion, puffed rice

Crustacea; Mollusc; Milk; Sulphites; Mustard; Celery; Sesame

Prima Verdi - Garden pea and asparagus velouté, red pepper and goats cheese tortelloni, pickled baby courgette, tempura courgette flower, asparagus tips, sun dried tomato and oregano oil (V)

Sulphites; Milk; Egg; Gluten; Celery; Mustard

Tortelloni of Burratta & black truffle, Soave & parmesan sauce, radicchio, mushroom and sorrell ketchup, Cipollini glazed in aged balsamic, fried onions (V)

Milk; Gluten; Sulphites; Celery; Mustard; Egg. Contains Alcohol

Smoked Stracciatella, beetroot and balsamic chutney, heritage baby beetroot, celery leaf, horseradish tuile (V)

Sulphites; Gluten; Egg; Celery; Mustard; Milk

Potato & radish salad, sweet pea and green bean crush with compressed apple, watercress & dill puree, fire roasted carrot, parsley (V)

Milk; Soya; Egg; Celery; Sulphites; Mustard; Gluten; Nuts (Tree) Almond



ALCHEMYLIVE

STARTERS

ALCHEMYLIVE MENU

Pickled daikon, tandoori prawns, cucumber
& coconut dressing

Sulphites; Crustacea; Celery; Mustard

Slow cooked salmon, south east Asian
salad, rice paper, chilli honey

Fish; Celery; Mustard; Sulphites; Milk; Sesame; Soya

Aged beef tartare taco - horseradish mustard
cream- parmesan taco- cornichons, gherkins,
capers

Gluten; Egg; Mustard; Celery; Milk; Sulphites

Toasted cocoa & harissa sourdough, creamed
mint and ricotta, fresh baby tomatoes,
macerated baby plum tomatoes, semi dried
Piccolini tomatoes, black garlic gel (V)

Sulphites; Gluten; Milk; Mustard; Celery



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MAIN COURSE

CLASSIC MENU

*Cider braised Daube of beef, Cornish clotted cream potato puree, spring vegetable tartlet, braising jus au lait with calvados

Milk; Mustard; Celery; Gluten; Sulphites; Egg. Contains Alcohol

Slow cooked free range chicken breast, mushroom & soft herb farce, saffron cauliflower cheese, puff pastry, broccoli-puree & shaved, chicken jus

Milk; Celery; Mustard; Sulphites; Egg; Gluten. Contains Alcohol. Halal on request

Roasted Kent lamb rump, pink fir potato terrine, sauteed spinach and confit shallots, roasted tomato fondue, braised lamb shank, lamb jus

Celery; Mustard; Milk; Egg; Sulphites. Contains Alcohol. Halal on request

Guinea fowl breast, potato puree, Guinea fowl leg blanquette, carrot, courgette, celeriac, jus volaille

Sulphites; Celery; Mustard; Milk; Gluten. Contains Alcohol

British Sea trout, fricassee of blistered baby plum tomatoes, new potatoes, pickled cockles, marsh herbs and pousse, white wine cream sauce, marsh herb oil, sea weed powder

Fish; Mollusc; Milk; Sulphites; Celery; Mustard. Contains Alcohol

Beef filet, onion soubise, asparagus & taggiasche olive salsa, miso jus, braised short rib, duchess style potato

Milk; Sulphites; Celery; Mustard; Egg; Soya. Contains Alcohol



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MAIN COURSE

ALCHEMYLIVE MENU

Chicken 'saltimbocca'; free range chicken breast, sage & aged parmesan, smoked pancetta, crisp polenta, sauteed cherry tomatoes, green beans, masala cream sauce

Milk; Sulphites; Celery; Mustard; Egg. Contains Alcohol & Pork Products

Slow cooked dry aged beef sirloin, field mushroom with horseradish rarebit, roasted tomato with braised oxtail, grilled fondant potato, roasted beef and bone marrow jus, watercress

Milk; Celery; Mustard; Sulphites; Gluten; Egg. Contains Alcohol

Slow cooked lamb rump, Tagine jus, chickpea puree, sumac baby carrot, cucumber, yoghurt & mint, Merguez toad in the hole

Milk; Celery; Mustard; Sulphites; Egg; Gluten; Sesame. Halal on request

Cherry Orchard farm pork filet crumbed with hazelnuts, roasted plum, Nduja pork jus, pulled pork rosti, confit celeriac, creamed spinach

Milk; Sulphites; Celery; Mustard; Nuts (tree) -Hazelnuts.
Contains Alcohol & Pork Products



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DESSERT

CLASSIC MENU

Tipsy trifle -

Sweet sherry soaked sponge, prosecco, elderflower and raspberry gin jelly, Bourbon Vanilla custard, toasted almond & pistachio, fresh berries (V)

Milk; Egg; Sulphites; Gluten; Nuts (tree) - Almond/ Pistachio.
Contains Alcohol

*Rum sponge, banana jam, passion fruit sorbet, toasted coconut meringue, passion fruit caramel (V)

Milk; Gluten; Egg; Sulphites. Contains Alcohol

*'Pick me up' Brownie, Chocolate & espresso brownie, salted caramel, Chocolate ganache, malted milk ice cream (V)

Milk; Egg; Gluten; Soya

Glazed Lemon tart, rhubarb sorbet, raspberry gel, rose and raspberry sugar tuile, Chantilly (V)

Milk; Gluten; Egg





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DESSERT

ALCHEMYLIVE MENU

At the beach; wafer and doughnut crumb,
vanilla & flake parfait, raspberry coulis, white
chocolate (V)

Milk; Egg; Gluten; Soya

Chocolate torte, passion fruit crème, pink
peppercorn ice cream (V)

Milk; Soya; Egg; Sulphites; Gluten

Kite in the clouds; Kite Tuille, candy floss, honey
& almond frangipane, wild strawberry
cheesecake, strawberry compote, milk sorbet (V)

Milk; Gluten; Egg; Sulphites; Nuts (tree) - Almond

Meringue, lime curd, whipped chocolate
mascarpone, key lime ice cream , white
chocolate (V)

Milk; Egg; Sulphites; Soya





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GET IN TOUCH

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