

# SEASONAL MENUS | CHRISTMAS 2024



Your award-winning caterer for all occasions

# CANAPES

## MEAT

Devils on horseback

Pigs in blankets

BBQ pulled pork and pickled red cabbage on brioche

Mini Yorkshires with roast beef and horseradish

Smoked venison with blackberry compote & watercress

Mini Christmas tarte Tatin

Halloumi with fig and pancetta

Bubble and squeak, ham hock and poached quail's egg

Hereford beef, garlic chestnut mushroom & caviar on brioche

## FISH

Gravadlax, with dill cream cheese & Keta caviar blini

Seared scallop wrapped in pancetta with crispy rocket

Smoked Trout, horseradish, dill, pickled cucumber and caviar

Cornish crab, pear & gorgonzola

Crayfish, crab & beetroot remoulade brioche

Smoked eel, candied beetroot & horseradish toast

## VEGETARIAN

Wild mushroom & roasted garlic tumbleweeds

Caramelized red onion tart, topped with goats' cheese

Sticky fig and stilton and walnut on charcoal cup

Goats cheese, honey, walnut & fig charcoal cup

Poached quail's egg, parsnip puree, parsnip crisps & truffle oil

## VEGAN

Grilled pumpkin, sage and chestnut spoons

Garlic mushroom, crushed avocado, sun blushed tomato on a seeded crostini

Masala tart with spice peas

Truffle & parmesan hash brown, candied chestnut & braised leek puree

Indian Pani Puri



# MANAPES

Roast Dinner slider with Turkey, stuffing, pigs in blankets & cranberry sauce

Pancetta, cheddar & cranberry croquettes

Potato cakes with Gravadlax & lemon balm cream cheese

Lobster roll with Thermidor sauce

Honey roasted beetroot wensleydale tart

Wild mushroom, braised cabbage & stilton crostini

Venison Yorkshires pudding & cranberry sauce



## BOWL FOOD

Slow cooked crispy pork belly, pickled red cabbage, parsnip puree with a spiced apple chutney  
Roast turkey, pigs in blanket, grilled Brussel's sprouts, Parmentier potatoes and cranberry sauce  
Winter salmon salad with winter vegetables, pickled beetroot, crumbled goat's cheese  
Pearl barley risotto, pumpkin, mascarpone and crispy sage  
Mini Christmas lunch (Roast turkey, cranberry sauce, pigs in blanket, stuffing, roasted potatoes)

## SWEET

Mince pie with Bailey's cream  
Mini Christmas pudding with butterscotch clotted cream  
Crème bruleetarts with blackberry compote



# PLATED

## TO BEGIN

Ham hock terrine, smoked salt croute, piccalilli

San Daniele ham, charred fig, parmesan & rocket & toasted pine nuts with balsamic & extra virgin olive oil

Steamed Asparagus, crab & tarragon Scotch egg, lemon & parsley mayo served with a radish & pea tendril salad

Gorgonzola, charred fig, ciabatta, balsamic

Charred tenderstem broccoli, Cerney Ash goat's cheese, quince, hazelnuts (V)

Butternut Velouté, crispy sage, apple croutons (Ve)

## MAIN EVENT

Kelly bronze turkey, maple glazed pigs in blankets, duck fat roasties, cranberry stuffing, Winter vegetables & turkey Jus

Pan fried seabass fillet, buttery fondant potato, steamed tender stem broccoli, pea puree & a spinach & roasted garlic Velouté

Duck breast, chicory, potato dauphinoise, smoked Brussel sprouts, Jus

Wild mushroom risotto, Parmesan, white truffle oil (V)

Vegan nut roast with all the trimmings (Ve)

## TO FINISH

White chocolate & cranberry bread & butter pudding, pistachio ice cream

Black forest torte, wild berry compote, fresh pouring cream

Sticky ginger pudding, marinated pineapple, mango cream

Ultimate plum crumble, Madagascan vanilla ice cream

Dark chocolate & orange sphere (Ve)

Plant based Caramel panna cotta, salted caramel sauce, peanut brittle (Ve)





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