



LBK
— FLAVOURS —

SEASONAL TASTING MENU

WINTER 2026



Welcome to



A BESPOKE SEVEN-COURSE TASTING MENU

TO CELEBRATE OUR CLIENT'S 50TH BIRTHDAY THIS DECEMBER, WE CREATED A BESPOKE SEVEN-COURSE TASTING MENU THAT BRINGS TOGETHER THEIR FAVOURITE FOODS WITH THE BEST OF THE WINTER SEASON.

EACH COURSE HAS BEEN THOUGHTFULLY DESIGNED TO REFLECT THEIR TASTES WHILE SHOWCASING BEAUTIFUL SEASONAL INGREDIENTS, CREATING A MENU THAT FEELS PERSONAL, INDULGENT AND ENTIRELY UNIQUE TO THE OCCASION.

FROM THE FIRST COURSE TO THE FINAL BITE, THE MENU IS DESIGNED TO BE AN EXPERIENCE – A CELEBRATION OF GREAT FOOD, GOOD COMPANY AND A VERY SPECIAL MILESTONE.

Monica

Canapés

A BESPOKE AND SEASONAL
CANAPE MENU INSPIRED BY
GINE'S FAVOURITE
INGREDIENTS.
THEY CAN ALSO BE SERVED
AS A TRIO OF AMUSE BOUCHE
AS PART OF THE TASTING
MENU

LBK
FLAVOURS

MEAT

Siced duck & plum sausage roll,
plum sauce

Slow-cooked goose rilette with
pickled redcurrants, crispy
rugbrød

Beef tartare, pickled shimiji
mushroom, black garlic
emulsion, porcini mayo,
jerusalem artichoke crisp

Duck liver parfait, quince jelly,
grape, crispy chicken skin

Roast turkey & champagne
arancini, aioli, grated aged
pecorino

Seared beef, pickled walnut
salsa, confit shallot petal,
crostini

Roasted chicken & mushroom
arancini, pesto, grated pecorino

Five spiced confit duck & dried
cranberry burek, orange and
sherry reduction

Bang bang chicken, crunchy
salad, peanut sauce, croustade

“Steak frites” ;seared beef,
straw potatoes, truffled mustard
mayo, grated parmesan, rocket

FISH

Spicy tuna tartare mini taco,
ponzu mayo, wasabi tobiko,
pickled chilli, sesame seeds

Crab, apple and celeriac
remoulade, seeded crispbread

Pumpernickel smørrebrød with
smoked salmon, pickled fennel,
salmon caviar, capers and dill

Seared scallop, cauliflower puree,
tempered mustard seeds, curried
oil, crispy curry leaf

Langoustine croquette, charred
lime mayo

Tempura prawn, spicy creamy
sauce

Lobster bisque with Pernod and
tarragon cream on shot glasses

Beetroot cured salmon, potato
rosti, dill cream cheese

Baja prawn taco; tempura prawn,
chipotle mayo, pickled red
cabbage, corn taco

Salmon tartare, diced beetroot,
horseradish and beetroot cream,
crispy wonton

VEGGIE/VEGAN

Spiced cauliflower and cheese
croquette, pickled walnut puree

Chestnut, mushroom and fresh
truffle mini cappuccino

Whipped goat's cheese, balsamic
roasted grape, caramelised walnut
crostini

Mushroom manti, chilli oil, garlic
yogurt on ceramic spoons

Shitaki mushroom & chinese leaf
wontons, black rice vinegar (vg)

Wild mushrooms & truffled
arancini, tarragon mayo

Grilled goat's cheese, poached
rhubarb, lovage crostini

Marinated cauliflower, romesco
sauce, seedy crispbread (vg)

Dukkah crusted quail egg, harissa
mayo, croustade

Baba ganoush, labneh, za'atar on
sweet potato crisp

Beetroot gravalax, vegan cream
cheese, potato rosti (vg)

Tempura guindilla pepper, roasted
garlic aioli, caraway seeds (VG)

THE GARDEN

CARAMELISED PRAWN MIANG KHAM, CHILLI, GINGER AND PEANUTS ON BETEL LEAVES

THAI POMELO SALAD WITH LOBSTER AND CRAB

TUNA CRUDO SALAD WITH PINK GRAPEFRUIT & CITRUS DRESSING

SPICY TUNA TARTARE, TRUFFLE PONZU MAYO, JALAPENO, WASABI TOBIKO, CORN TOSTADA

FRAGRANT CHICKEN SALAD WITH LIME, COCONUT & CHILLI DRESSING

CRAB SALAD WITH BLOOD ORANGE, FENNEL, BITTER LEAVES AND VERJUS

JAPANESE-INSPIRED SEAFOOD SALAD WITH YUZU & SESAME DRESSING

ASIAN SQUASH SALAD WITH CRISPY DUCK WITH WINTER LEAVES, FRESH MINT & CHILLI

SEABASS CEVICHE WITH CHARRED BABY CORN, AVOCADO, MINT & YUZU TIGER’S MILK DRESSING, LOTUS ROOT CRISPS

YUZU CURED SALMON SALAD WITH CUCUMBER, AVOCADO, SHISHO & PONZU DRESSING

THE SEA

LOBSTER & LANGOUSTINE RAVIOLI, LOBSTER BISQUE (* FRESH TRUFFLE SHAVINGS OPTIONAL)

SAUTE LANGOUSTINE TAILS WITH PARMESAN GNOCCHI & POTATO & TRUFFLE EMULSION

GRILLED LOBSTER WITH CORAL FARFALLE, ROSEMARY BUTTER & CEPES

WILD TURBOT, PICKLED CUCUMBER, JERUSALEM ARTICHOKE PUREE, SAUCE VIN BLANC, DILL EMULSION EXMOOR CAVIAR

LOBSTER AND EGG YOLK RAVIOLO WITH SILK VELOUTE AND CAVIAR

PRAWN RAVIOLI, PRAWN BISQUE, PRAWN OIL AND NASTURTUM

LANGOUSTINE AND SAMPHIRE RAVIOLI WITH BISQUE AND SHAVED BOTTARGA

THE FOREST

WILD MUSHROOM, CHESTNUT & TRUFFLE CAPPUCINO

MUSHROOM PARFAIT, LION’S MANE, BRIOCHE TOAST

GRIDDLED KING OYSTER MUSHROOM, PARSNIP AND POTATO MASH, MUSHROOM JUS, PARSNIP CRISPS, CAVOLO NERO, CHESTNUT PESTO

KING OYSTER MUSHROOM, POTATO PURE, PUNTARELLE, BORDELAISE SAUCE , MISO BAGNA CAUDA

WILD MUSHROOM FEUILLES DE BRICK TART WITH CELERiac PUREE, CELERiac FOAM, CABBAGE CRISPS

BAKED POTATO RISOTTO WITH CEPES & KALE PESTO

TRUFFLE CHAWANMUSHI, WILD MUSHROOMS, SHERRY VINEGAR JELLY, CEP PUREE, BERKSWELL CHEESE FOAM

ROASTED CAULIFLOWER, GORGONZOLA FONDUTA, TOASTED HAZELNUTS, CRISPY SAGE , SAGE OIL

MUSHROOM FEUILLES DE BRICK TART, MUSHROOM DUXELLES, BLACK GARLIC GEL, LEMON GEL , MUSHROOM JELLY, TRUFFLE MADEIRA CREAM SAUCE

THE LARDER

ROAST FOIE GRAS WITH A TARTE FINE OF CARAMELISED CHICORY, SWEET & SOUR EISWEIN GLAZE & BURT ORANGE PUREE

FOIE GRAS MILL FOILLE WITH GOAT’S CHEESE, QUINCE & CARAMELISED APPLE

FOIE GRAS BAVAROIS, RAISIN PUREE, FRUIT BREAD CROUTONS & PARMESAN FOAM

WARM SALAD OF WILD DUCK, CARAMELISED PARSNIP & CARROTS WITH PORT DRESSED CURRANTS, ELDERBERRIES & FOIE GRAS

BEEF TARTARE, PICKLED SHIMIJII MUSHROOMS, PICKLED WALNUT & RAISIN PUREE, JERUSALEM ARTICHOKE CRISPS, PORCINI MAYO

VENISON CARPACCIO, BALSAMIC PICKLED BLACKBERRIES, CELERiac PUREE, CANDIED WALNUTS, PARMESAN

THE FEAST

HEREFORD BEEF FILLET, JERUSALEM
ARTICHOKE, TROMPETTE MUSHROOMS,
RADDICCHIO, PICKLED WALNUT & CONFIT
GARLIC

BARBACUED BEEF FILLET, BLACK GARLIC
EMULSION, BORDELAISE SAUCE, CHIVE
EMULSION AND HERITAGE CARROTS

AGED BEEF SIRLOIN, BLACK GARLIC PUREE,
CHERRY MUSTARD, SALSIFY, PICKLED
RADICCHIO

BEEF SIRLOIN, CHARRED HISPI CABBAGE,
CELERIAC PUREE, PARMESAN CREAM &
GARLIC SAUCE, RED WINE JUS,
CHIMICHURRI

BEEF FILLET, CAVOLO NERO, SHALLOT
PUREE, MADEIRA SAUCE, CONFIT SHALLOT
PETALS, PICKLED WALNUT SALSA

SPICED GOOSE BREAST, CONFIT GOOSE
LEG FEUILLE DE BRICK TART, DUKKAH,
APRICOT GEL , GOOSE GRAVY

BREAST OF GOOSE WITH PICKLED
CRANBERRIES , CELERIAC PUREE, ROASTED
PARSNIPS & JUS

VENISON LOIN, WILD MUSHROOM,
CELERIAC PUREE, VENISON JUS, PICKLED
BLACBERRIES, CELERIAC CRISPS

HAZELNUT CRUSTED VENISON LOIN,
MUSHROOM PUREE, TARRAGON OIL,
MUSHROOM & PANCETTA BOURGUIGNON
SAUCE

THE ORCHARD

CHOCOLATE TART, SEA SALT, ROSEMARY
AND PINE NUT ICE CREAM

DARK CHOCOLATE MOUSSE, MISO CARAMEL,
TOASTED HAZELNUTS, CHARRED SWISS
MERINGUE DOME

BITTER CHOCOLATE & MALT TART, CREME
FRAICHE

DAMSON CHOCOLATE FONDANTS

CHOCOLATE TART, CHANTILLY CREAM

DARK CHOCOLATE MOUSSE, STOUT CAKE,
MILK ICE CREAM & BLOOD ORANGE

CHOCOLATE NEMESIS, VIN SANTO &
AMARETTI BISCUIT CRUMB

CHOCOLATE MOUSSE, EVOO, SEA SALT,
ALMOND TUILLE

THE DAIRY

A SELECTION OF YOUR FAVOURITE CHEESEE
SERVED WITH QUINCE JELLY, FROZEN GRAPES,
SELECTION OF BREADS.

AGED MANCHEGO

AGED HAVERTI

DANBO

GORGONZOLA

BRIE DE MEAUX

MONTGOMERY CHEDDAR

TICKLEMORE

MONTE ENEBRO

ST JUDE

BARON BIGOD

STILTON

LA PERAL

CAERPHILLY GORWYDD











Our Ethos

SUSTAINABILITY AND SEASONALITY

Our goal is to become a zero waste kitchen.

Due to the nature of our industry, inevitably, our events occasionally produce a surplus of ingredients and cooked food. It's our mission to reuse these surplus ingredients/cooked food so nothing goes to waste. We do these in various ways:

- Create new meals for the staff (We take great pride producing delicious and creative lunches!)
- Donate any food to staff and staff families
- Donate ingredients to our local food banks
- Donate the cooked food to community platforms like Olio, To Good to Go.
- Donate surplus ingredients to zero waste platforms like Food City Harvest and local community kitchens.

We consider the environmental impact of everything we do, which covers the sustainability and seasonality of ingredients, packaging and transportation. We don't use single use plastic and try to avoid plastic as much as possible, reusing them to minimise damage.

Menus are designed to complement the seasons and so ingredients are used at their best, trying to reduce food miles while enjoying the ingredients at their most delicious stage.

We use quality, mostly organic ingredients, from our fantastic suppliers to create creative and delicious menus. Due to the nature of LBK and Monica's Spanish heritage we do use a variety of Spanish ingredients, but they are all from small organic suppliers, mostly family run businesses who also focus on sustainability.

OUR MISSION

We are committed to reducing the negative impacts and enhancing our sustainability performance across all aspects of our business.

OUR COMMITMENTS

- Implementation of planet conscious menus across the range, so that clients can choose food that is kinder to the planet. Work with our clients on zero waste menus and vegetarian /vegan focus menus.
- Conscious food ordering (we keep records of recipes / volumes and quantities so we only order what we actually need)
- Education - ensure that staff receive sufficient training in order to support our sustainability goals and educating and engaging with clients about our planet conscious menus and incentives.
- To promote diversity, equity and inclusion through our recruitment and career progression

OUR GOALS

- Work solely with other sustainability focused brands and organisations
- Try to use green energy within our sites
- Work more on training and education programmes within the wider community to help educate about food waste
- Become a zero waste kitchen
- Achieve a net zero carbon footprint.
- Move to electric vehicles