



LBK
— FLAVOURS —

WEDDING MENU INSPIRATION

CANAPES & THREE COURSE DINNER
AUTUMN / WINTER 2026

A snapshot of the LBK group

PROFESSIONAL & EXPERIENCED

We're a duo of boutique, bespoke, women led London-based catering companies with a focus on great flavour and an eye for good design.

We know how detail-oriented you need to be to organise an unforgettable event so we balance a professional, experienced service with amazing food delivery.

OUR PHILOSOPHY

Our philosophy is simple. We offer bespoke, high quality catering to individuals and companies, large and small.

First and foremost, we're professional, nice and good fun to work with, taking the stress out of event planning and turning it all into the most enjoyable of experiences.

OUR FOUNDER

London Basque Kitchen was started by Monica Gil Ruiz in March 2017 with LBK Flavours coming later as a second brand.

Spanish-born Monica made London her home 24 years ago and has explored her passion for Spanish and global food ever since, working with household name brands, private individuals and corporate companies.



LONDON
BASQUE
KITCHEN



Welcome to

LBK
— FLAVOURS —

&

**LONDON
BASQUE
KITCHEN**

At **LBK Flavours**, we bring the world to your plate with our diverse menus inspired by international cuisines. Our skilled chefs are at their most inspired when researching authentic recipes to create unique and flavourful dishes.

At **London Basque Kitchen**, we bring the best of Spain to you plate. We are inspired by our heritage, our travels and our passion for all things Spanish! From traditional Basque pintxos to more modern canapes, our menus are creative, beautiful and most importantly delicious!

We work hard to provide our clients with a bespoke catering experience tailored to their tastes, preferences, and budget. Our goal is to delight your taste buds and leave a lasting impression on your guests.

We have designed a **three course menu** with our favourite dishes that we know will wow your guests with the flavour and presentation.

Monica

Signature Menus

While we love to design bespoke we understand that a little inspiration goes a long way. In this pack you'll find some of our most loved canapés and fine dining, covering a range of cuisines & styles.

SIGNATURE CANAPÉS
THREE COURSE PLATED MENUS



Signature Canapés

THIS MENU IS FULL OF OUR
HERO CANAPES, OUR MOST
LOVED, MOST ORDERED,
WOLFED DOWN BITES!

REMEMBER, YOU CAN GO
BESPOKE, JUST ASK US TO
DESIGN SOMETHING TO FIT
YOUR BRIEF.

LBK
FLAVOURS

MEAT

Keralan popcorn chicken, curry leaf mayo, crispy curry leaf

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

Chipotle chicken mini taco, avocado mousse & charred sweetcorn tomato salsa

Spicy chorizo OR or Iberico ham croquetas, roasted garlic aioli

Roasted chicken & mushroom arancini, pesto, grated pecorino

Pulled ham hock, mustard mayo, pickled apple, crispy chicken skin

Bang bang chicken, crunchy salad, peanut sauce, crosutade

Beef tataki, crispy sushi rice, ponzu mayo, sesame seeds, mizuna

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

Mini Yorkshire puddings, seared beef, caramelised onion, horseradish cream

Lamb koftas, coriander chutney, labneh, pickle onion, mini pitta

FISH

Cornish crab & celeriac remoulade, seedy cracker

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

Seared scallops cauliflower puree, tempered mustard seeds, crispy curry leaf

Taco Baja California: prawn tempura, chipotle mayo, pickled red cabbage & radish

Sea bass ceviche, tiger’s milk, chilli and mint on blue corn tostada

Sole goujons with tartare sauce, pickled sea purslane

Crispy calamari, black brioche slider, pickled Turkish chilli aioli

Beetroot cured salmon, potato rosti, lemon cream cheese

Prawn “pil pil” croquetas

“Octo-dog” spicy paprika octopus, siracha mayo, padron pepper, guindilla pepper

Crab & sweetcorn Malabar curry, poppadom

VEGGIE/VEGAN

Tempura guindilla pepper, white miso mayo, sesame seeds (VG)

Thai red curry arancini, lime mayo, thai basil (VG)

Butternut squash gnocchi, sage brown butter, crispy sage, hazelnut pangrattatto

Sweetcorn & kafir lime leaf fritter, tomato & chilli sambal, pickled cucumber (vg)

Pani puri, potato & chickpea masala, coriander chutney, mint yogurt & sev (vg)

Wild mushrooms & truffled arancini, tarragon mayo

Grilled goat’s cheese, roasted balsamic grape, walnut c rostini

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)

Spanish tortilla, roasted garlic aioli









3 Course Menu

DELICIOUS, SEASONAL
& BEAUTIFULLY
PRESENTED DISHES TO
WOW YOUR GUESTS.

ITALIAN

Marinated heritage griddled beetroot, burratina, charred kale, hazelnut parmesan vinaigrette.

Griddled octopus, cannellini bean puree, nduja, fennel & crispy capers.

Coppa, griddled spiced pear, gorgonzola mousse, radicchio and caramelised walnut salad.

Braised pork belly, cannellini beans, salsa verde. Tenderstem broccoli & new potatoes

Lemon, garlic and herb roasted chicken supreme, sweetcorn puree, wild mushroom, cavolo nero

Roasted cod, braised coco bean with cherry tomatoes, salsa rossa (or charred hispi cabbage for veggies)

Tiramisu, chocolate popping candy.

Chocolate nemesis w/ vin santo, mascarpone & amaretto .

Buttermilk and vanilla pannacotta, lemon curd, honey tuille, amaretti biscuit

SPANISH

Burratina, beef cecina, honey & thyme griddled figs, pine nuts, balsamic dressing

“Txangurro” tartlet, crab bisque, griddled red chicory

Seared scallops, sweetcorn puree, chistorra crumb, tarragon and caper dressing

Roasted chicken supreme, almond romesco sauce, olive salsa. Served w/ thyme garlic new potatoes. Charred gem lettuce w/ piquillo peppers. (Veg option; Cauliflower steak)

Pedro Ximenez braised pork cheeks, pomme puree, confit onions, pork jus. Spring greens, (Veg option: King oyster mushroom)

Iberico pork presa, piquillo pepper & chorizo sauce, caramelised onions, chimichurri, charred gem lettuce

Caramelised Basque cheesecake, berry compote

“Torrijas”: white chocolate brioche. French toast, miso ice cream, white chocolate soil, strawberries.

Dark chocolate mousse, EVOO, creme friache

MIDDLE EASTERN

Burratina, honey griddled figs, pistachio dukkah, orange blossom dressing (V)

Za’atar baby aubergines, labneh, pickled chilli, dukkah & molasses (v)

Lamb & barberry koftas, labneh, pickled pink onion, tempura Turkish chilli

Griddled ras el hanout spiced chicken w/ preserved lemon gremolata. Harissa glazed carrots w/ tahini sauce. Fattoush salad

Sticky pomegranate molasses roasted salmon. Served w/ grains salad w/ ginger & harissa dressing. Green bean salad with orange & hazelnut dressing, (Molasses aubergine as veg option)

Shawarma cauliflower steak, tahini sauce, pistachio & chilli butter. Served w/ jewelled rice, fattoush salad.

Sticky toffee pudding w/ cardamon infused salted caramel sauce

Feta & honey cheesecake on kadaif pastry nest w/ clementines & toasted almond

3 Course Menu

SEASONAL BRITISH

Venison carpaccio, mushroom mayo, toasted hazelnuts, pickled blackberries and parsnip crisps

Seared scallops, cauliflower puree, charred cauliflower, tempered mustard seeds, crispy curry leaves.

Cornish crab salad, celeriac & pear remoulade, radicchio

Red wine braised beef cheek, mashed potato, honey glazed carrot, pickled walnut salsa.

Duck breast, spiced beetroot and orange puree, heritage beetroot, pickled blackberries, chicory, spiced pumpkin seeds

Duo of lamb; rack of lamb, pulled lamb shoulder croquette, salsa verde, potato terrine, tender stem broccoli

Blackberry and poached pear pavlova

Sticky date pudding, salted butterscotch sauce, clotted cream

Apple and almond frangipane tart

PAN-ASIAN INSPIRED

Beef tataki with onion ponzu, tempura enoki mushrooms and crispy lotus leaves

Spicy tuna tartare, truffle ponzu mayo, wasaki tabiko, pickled red chilli, mizuna cress, sesame seeds, wonton crisps

Baked scallops, miso ginger butter, apple & chilli salsa

Sweet and sticky Asian braised beef short ribs, smacked cucumbers, steamed rice

Miso glazed cod, caramelised miso cauliflower puree, pak choi, daikon

Miso and ginger sticky pork belly, hispi cabbage with yuzu kosho butter & goma dressing

Japanese cheesecake with miso & tonka bean caramel

Chocolate and miso caramel tart, crème fraîche

PLANT- BASED

Seared artichokes, almond ajo blanco, pickled grapes, lovage oil

Cashew goat's cheese stuffed crispy courgette flowers, tomato tartare, basil sauce, toasted pine nuts

King oyster scallop, celeriac puree, hazelnut vinaigrette, oyster leaves, grated autumn truffle

Charred hispy cabbage, braised cannellini beans, slow roasted daterini tomatoes, salsa verde

Charred cauliflower, romesco sauce, olive salsa

Griddled king oyster, truffled parsnip and potato puree, sake/miso mushroom jus, cavolo nero and chestnut pesto, parsnip crisp

Vegan raspberry and almond frangipane tart, oat fraîche

Apple tart tatin, vegan vanilla ice cream



FROM WEDDINGS TO
CORPORATE ENTERTAINING,
PRIVATE PARTIES TO BRAND
LAUNCHES, ELEGANT PLATED
DINING IS OUR FORTÈ.







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



LBK
— FLAVOURS —

Thank you