

LONDON
BASQUE
KITCHEN

Festive Canapes & Bowls



Festive Canapes



*Mini Yorkshire puddings, seared
beef, horseradish*

Festive Canapes

Meat

Chicken liver parfait, crispy chicken skin, quince glazed grape, grated truffle [M]

Lacquered turkey wonton, black rice vinegar [S][G][Se]

Roast beef eclairs with caramelised onion and horseradish cream [M][E][G]

Turkey schnitzel slider, brussels sprouts slaw and wild cranberry sauce [M][E][Mu] [G]

Roast turkey pie-let with creamed leeks, mustard and tarragon [G][E][M][M][Ce][Su]

Five spiced confit duck and dried cranberry burek, orange and sherry reduction [G][M]

Merguez and harissa mini sausage rolls with tahini dressing and pomegranate [G][E]

Venison mini slider with stilton and caramelised onion [G][M]

"Steak frites" ;seared beef, straw potatoes, truffled mustard mayo, wild rocket [E]

Seared beef, pickled walnut salsa, confit shallot petal, crostini [G][Su][N]

Vegetarian

Dukkah crusted quail egg and harissa mayo croustades [E][G] [N]

Chestnut, mushroom and truffle mini cappuccino [M] GF

Burnt aubergine, yogurt labneh, za'atar, pomegranate, sweet potato crisp [M][Se] GF

Caramelised butternut squash, whipped Stilton, cranberry and sage crostini [G][M]

Grilled goats cheese, honey and thyme roasted grape and walnut crostini [M][G][N]

Whipped ricotta, caramelised fig, truffled honey and pistachio on crispy polenta [M][N] GF

Wild mushroom and truffle arancini, tarragon mayo [G][E][M]

Winter spiced cauliflower floret, romesco sauce, flaked almonds Vg [N][G]

Red chicory, muhammara, spiced walnut, pomegranate [N] GF Vg

Fish

Mini lobster roll, truffle mayo, chervil, brioche buns [C][E][G][M]

Seared scallop, cauliflower puree, tempered mustard seeds, curried oil, crispy curry leaf [M][M][Mu] GF

Crab, nduja & fennel arancini, tarragon mayo [G][M][E]

Salt baked new potatoes, salmon mousse and salmon caviar [F][M] GF

Beetroot cured salmon, potato rosti, dill cream cheese [F][M] GF

Tuna tostada, truffle ponzu mayo, wasabi tabiko,, jalapeno, sesame seeds [F][S][Se]

Baja prawn taco; tempura prawn, chipotle mayo, pickled red cabbage, corn taco [C][E][G]

Salmon tartare, diced beetroot, horseradish and beetroot cream, crispy wonton[F][M] [G]

Crab, apple and celeriac remoulade, charcoal crispbread [G][C][E][Mu]

Sweet

Mini mince pies [E][G][N][M]

Mini sticky toffee pudding bites with salted caramel frosting [G][M][E]

Treacle tart with brandy mascarpone [N][E][M][G]

Vanilla panna cotta, orange poached rhubarb, ginger biscuit crumb [M][N][G]

Cardamom & orange spiced dark chocolate brownies [G][M][E]

Clementine mini possets with cranberry and brandy compote [M] GF

Dark chocolate, malt and espresso tartlets [G][M] [E]

Mulled wine poach pears and blackberry mini pavlovas [M][E] GF

Nutella cheesecake with toasted marshmallow [M][E][G]



Chicken liver parfaits, quince glazed grapes, grated truffle



Salt baked new potatoes, salmon mousse and salmon caviar

A wooden tray with several white bowls of Thai turkey curry. The bowls are arranged in a circular pattern on a wooden tray. Each bowl contains a serving of turkey curry with coconut rice, pickled pink onions, and green herbs. The text "Festive Bowls" is written in a white, cursive font across the center of the image.

Festive Bowls

Thai turkey curry with coconut rice, pickled pink onions and peanuts

Festive Bowls

// **THE CONCEPT.** Seasonal & Festive. Our bowl food choices enable guests to taste our main course dishes in small bowl sized portions. Designed to be eaten whilst standing, these are a fantastic choice for informal events when something more substantial than a canapé is required.

Hot Bowls

Meat

Turkey and champagne risotto with crispy skin and thyme [M]
Slow roasted lamb, festive jewelled rice, dried cranberries, pistachios [N]
Turkey schnitzel slider, brussels sprouts slaw and wild cranberry sauce [G][E][M]
Smoky beef cheek, 3 cheese mac & cheese mini casserole [M][E][G]
Thai turkey curry with coconut rice, pickled pink onions and peanuts [P][S]
Venison slider with stilton and caramelised onion on brioche bun [G][E][M]
Seared duck, roasted butternut squash and sage pearl barley risotto, parsnip crisp [G]
Braised ham hock, creamy cheesy polenta, brown sugar, Dijon & sage dressing [M][Mu]
Rare roast beef, charred brussels sprouts, garlic cream sauce, pickled walnut salsa [M][N]
Chipotle turkey taco, guacamole, pickled red cabbage, corn tortillas [Su]

Fish

Mini luxury fish pies with thyme gratin [M][E][G][F]
Smoked haddock kedgeree with quail egg [F][E]
Keralan prawn curry with coconut rice [C]

Vegetarian

Chanterelle risotto, grapes, walnuts and grilled truffled brie [M][N]
Truffle mac and cheese pots with thyme gratin [G][E][M]
Butternut squash and sage risotto with chestnut crumb (Vegan) [M][N]
Christmas cauliflower and aubergine curry, basmati rice (Vegan)
Quail egg and feta huevos rancheros (V) [E][M]

Room Temperature Bowls

Meat

Five spiced turkey salad with clementine dressing, cashew nuts and pomegranate [S][Se][N]
Roast turkey slider with brussels sprouts' slaw and wild cranberry sauce [E]
Chicken, serrano ham, sherried pear salad with quince dressing
Masala spiced roast chicken on jewelled pilaf with sour cherry and pistachio [N]
Asian squash salad with confit duck and chilli lime dressing [S][Se]
Vietnamese lemon grass and chilli chicken, brown rice and sesame seeds [S][Se]
Indian spiced chicken, coriander chutney, mango and watercress salad
Ham hock and pistachio terrine, pickled blackberries, chestnuts, sourdough toast [Su][G]

Fish

Lobster roll, truffle mayo, chervil, brioche buns [G][E][M][C]
Ribbon celeriac salad with smoked salmon and mustard crème fraiche dressing [F][E][Mu]
Za'atar prawns with pomegranate and mint couscous [C][G]

Vegetarian

Char-grilled cauliflower, pearl barley, feta, cranberry and pistachio salad with pomegranate [G][N]
Burrata, roasted butternut squash, radicchio, crispy sage and spiced pumpkin seed salad [M]
Cumin and smoked paprika charred cauliflower, romesco sauce, crispy kale and olive salsa (Vegan)
Winter spiced roasted vegetables, herby tabbouleh (Vegan) [G]
Roasted heritage beetroot, goat's cheese mousse, walnut granola [M][N]

Turkey sliders, brussels sprout slaw, cranberry salsa



Chipotle turkey taco, avocado mousse, pickled red cabbage



Slow cooked lamb with festive jewelled rice, dried cranberries

Allergens

LONDON
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PLEASE FIND BELOW A FULL KEY OF ALLERGENS

ALLERGENS KEY

- G. Gluten
- C. Crustaceans
- E. Eggs
- F. Fish
- N. Nuts (other than peanuts)
- P. Peanuts
- S. Soya
- M. Milk
- Ce. Celery
- Mu. Mustard
- Se. Sesame
- Su. Sulphites
- Lu. Lupin
- Mo. Molluscs

FURTHER ALLERGENS INFO

GF = GLUTEN FREE

If no G. is present in the allergens key then the item is not made using gluten as a core ingredient. Please note we don't operate a gluten free kitchen, however, so cannot guarantee that trace elements of gluten will not be present.

M. = MILK

If no M. is present in the allergens key then the item is free from lactose.

N. = NUTS

If no N. is present in the allergens key then the item is not made using nuts as a core ingredient. Please note we don't operate a 100% nut free kitchen, however, so cannot guarantee that trace elements of nuts, including peanuts, will not be present.

F. C. Mo. = FISH, CRUSTACEANS, MOLLUSCS

If no F. C. or Mo. Are present in the allergens key then the item is free from fish, crustaceans or molluscs. However, our fish supplier does transport these items in the same van so we cannot guarantee 100% against cross contact