



LONDON BASQUE KITCHEN

CHRISTMAS DINNER MENU

WINTER 2026/2027



Christmas at



One of our favourite times of the year!

At LBK Flavours, we bring the world to your plate with our diverse and creative festive menus inspired by both traditional British flavours and international cuisines.

Our skilled chefs are at their most inspired when researching authentic recipes to create unique and flavourful dishes. In our Christmas menu we have combined traditional dishes with more modern and fun festive flavours.

An elevated take on festive dining, with delicious canapés followed by three beautifully crafted courses showcasing seasonal flavours, elegant presentation and a little Christmas indulgence.

Monica

Festive Canapes

OUR MOST LOVED FESTIVE BITES

From traditional canapes to more modern and creative festive bites.

SEASONAL, FESTIVE, DELICIOUS & BEAUTIFUL!



CHRISTMAS



Canapés

MEAT

Roast turkey & champagne arancini, aioli, grated aged pecorino [G][E][M]

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

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

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

Mini Yorkshire pudding, roast beef with caramelised onion & horseradish cream [M][E][G]

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

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

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

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

Venison slider with stilton & caramelised onion [G][M]

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

Venison Scotch quail egg, celeriac remoulade, crispy caper [E][[Mu][G]

FISH

Roast potato, miso mayonnaise, caviar [F][E]S]

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]

Lobster bisque shot glasses, garlic croutons [C][F][M][G]

Mini lobster, leek and tarragon pot pies [C][F][G][E][M]

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, seeded crispbread [G][C][E][Mu]

VEGGIE/VEGAN

Loaded potato skin, pomme puree, cured egg yolk, grated truffle, crispy shallots [M][E]

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]

Pani Puri, potato masala, tamarin and date chutney, mint coconut yogurt, sev pomegranate seeds GF (VG}

Wild mushroom black arancini with aioli and edible gold [E][M] GF

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

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

Stilton croquettes, quince jelly, pickled grapes [G][E][M][Su]







Fine Dining

ELEGANT AND
BEAUTIFULLY
PRESENTED FESTIVE
DISHERS TO WOW YOUR
GUESTS. 3 COURSE
PLATED DINNER

STARTERS

Venison carpaccio, celeriac remoulade, crispy parsnip crisp, pickled blackberries

Beef tartare, black garlic puree, pickled shimeji mushrooms, jerusalem artichokes crisps, porcini mayo

Pork, cranberry and pistachio terrine, blackberry ketchup, pickled blackberries, chestnuts.

Beetroot cured salmon, salmon pate, celeriac remoulade and fennel cracker

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

Cornish crab, pear & celeriac remoulade, castelfranco radicchio, fennel crispbread

Burratina, roasted butternut squash and radicchio salad, crispy sage, spiced pumpkin seeds (V)

Burratina, marinated and roasted heritage beetroot, charred kale, parmesan and hazelnut dressing (V)

Gnocchi, parsnip and truffle puree, kale, charred brussel sprouts (V)

Griddled artichoke, almond ajo blanco, pickled grapes, lovage oil (vg)

Winter spiced beetroot and chickpea burek, harissa & maple syrup glazed heritage baby carrots, tahini sauce, dukkah (VG)

MAINS

Rolled stuffed turkey breast, pomme puree, heritage carrots, brussels sprouts, cranberry sauce & madeira gravy

Duo of lamb; rack of lamb, pulled lamb shoulder croquette, salsa verde, potato & parsnip terrine, cavolo nero.

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

Pedro Ximenez braised pork cheek, parsnip crisp, saute cavolo nero

Venison loin, celeriac puree, wild mushrooms, pickled blackberries

Venison wellington, celeriac puree, cavolo nero, pickled walnut salsa

Duo of beef; beef sirloin, slow cook beef croquettes, shallot puree, pickled walnut salsa, shallot petals.

Monkfish, cauliflower puree, sprout tops, charred cauliflower, pickled walnut salsa

Hake, romesco sauce, olive salsa, cavolo nero & roasted new potatoes

Roasted celeriac Wellingtonc, wild mushroom & chestnut duxelles, cranberry & port jus, cavolo nero, pickled walnut salsa (VG)

Griddled king oyster, truffled parsnip & potato puree, sake/miso mushroom jus, cavolo nero and chestnut pesto (VG)

Hasselback butternut squash, walnut and cranberry salsa, whipped goat's cheese, crispy sage & molasses (V)

DESSERT

Mont blanc pavlova, chestnut mousse

Sticky toffee pudding with walnuts and brandy butterscotch sauce

Chocolate nemesis, amaretto crumb, vin santo

Mini spiced blackberry, mulled pear and apple pavlovas

Dark chocolate mousse, spiced hazelnut and orange oil, creme fraiche

Buttermilk panna cotta, gingerbread and ginger snap biscuit crumb, honeycomb, honey

Clementine and ginger trifle

Dark chocolate mousse, stout cake, ice cream & blood orange

Treacle tart with blood orange and sweetened crème fraiche

Apple and calvados frangipane tart with vanilla ice cream

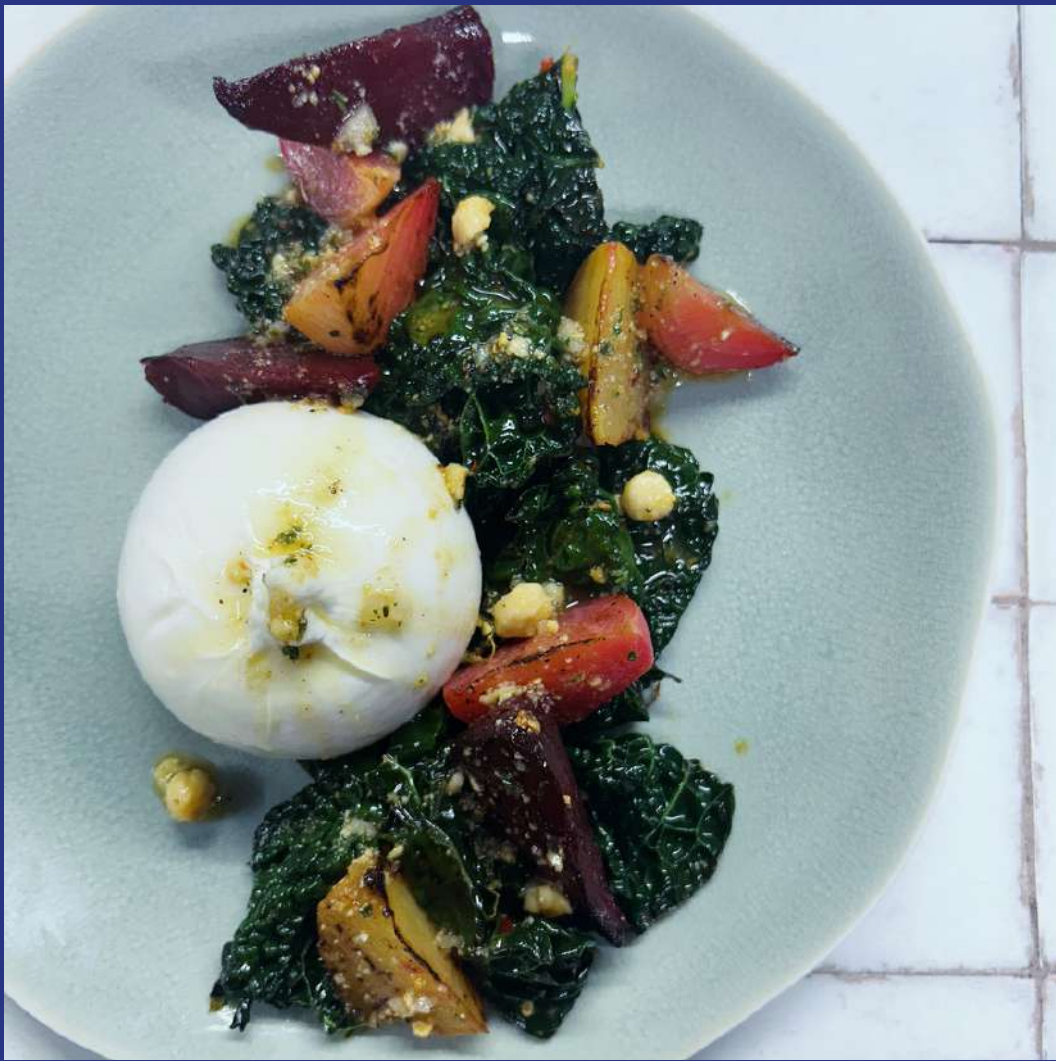
Dark chocolate, malt and espresso tart with baileys mascarpone

Frangipane mince pies, brandy butter

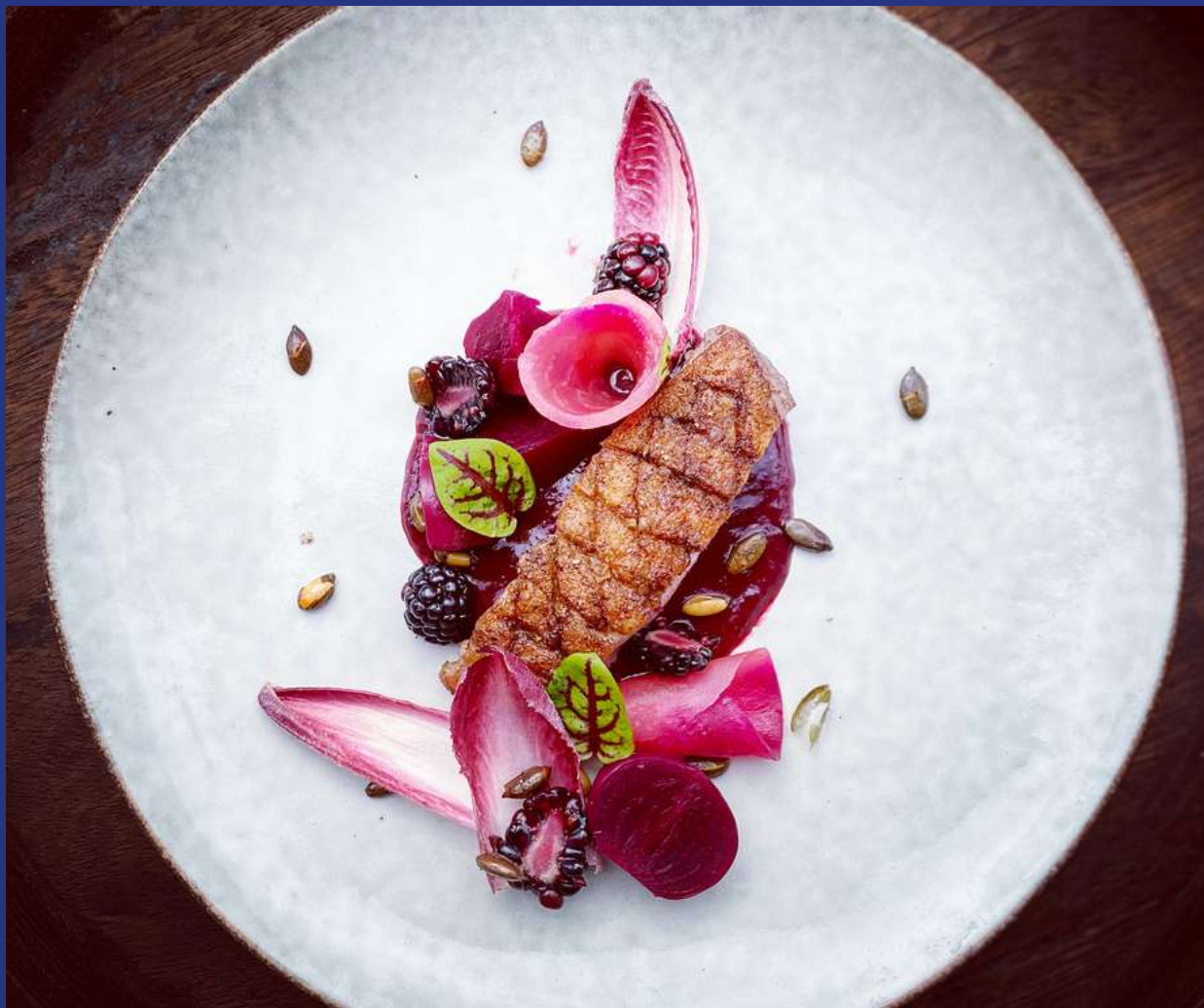
Caramelised baked basque cheesecake with pedro ximenez and ginger spiced poached rhubarb

White chocolate brioche "torrija", white chocolate soil, miso ice cream, macerated cherries.

Vegan chocolate mousse, hazelnut and chocolate soil











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