

Canapes

LBK
— FLAVOURS —

AUTUMN WINTER 2025





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.

Monica

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, sweetcorn & tomato salsa

Spicy chorizo 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 tartare, black garlic puree, pickled shimeji mushroom, jerusalem artichoke crisp

Griddled chorizo, aioli, piquillo pepper, rocket, focaccina slider

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

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

Pork cheek fritters, sweetcorn puree, crispy caper

Beef tataki, ponzu mayo, crispy rice

Pork & fennel quail Scotch egg

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

FISH

Cornish crab and celeriac remoulade, crispy caper, seedy cracker

Mini lobster rolls, brioche

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

Crispy calamari, black brioche slider, pickled Turkish chilli aioli

Smoked 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

Seared scallop, sweetcorn puree, caper & tarragon salsa mini spoon

Mini prawn toast crumpets, sweet chilli sauce, spring onion

Crispy calamari, roasted garlic aioli

“Gildas”; anchovy, guindilla, olive

VEGGIE/VEGAN

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

Wild mushroom & chestnut cappucinno shots, grated truffle

Pumpkin gnocchi, gorgonzola fonduta, crispy sage, pangrattato

Butternut squash, sage & gorgonzola arancini, pesto

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

Spicy cauliflower, cabbage & onion pakoras, tomato relish (Vg)

Butternut squash, whipped gorgonzola, dried cranberry & sage crostini

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)

Cauliflower & cheese spiced croquettes, pickled walnut puree

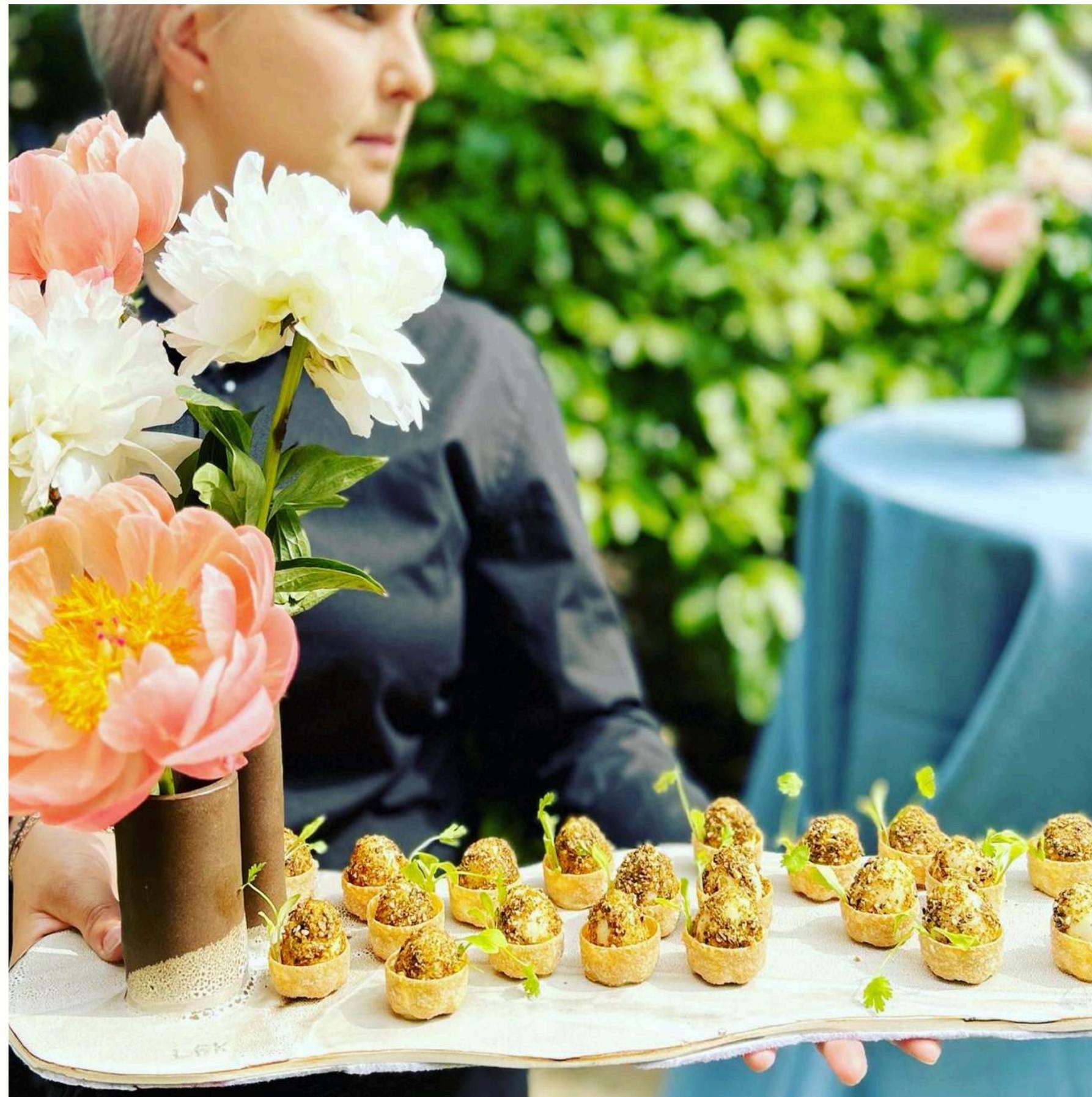
Potato & pea samosa, tamarind sauce (V)

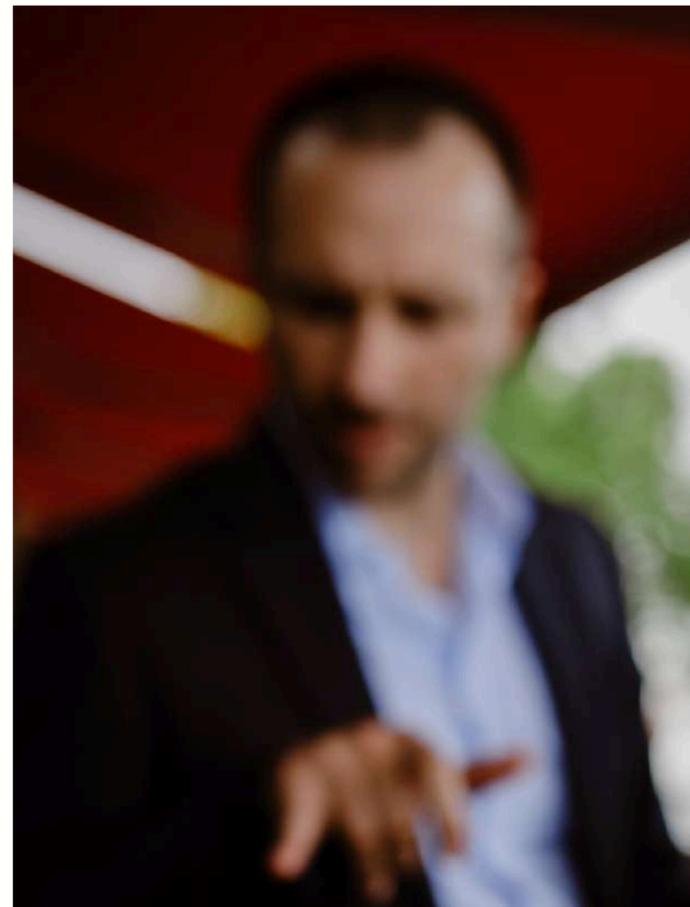














Sweet Canapes

Dark chocolate and espresso tartlets , chocolate popping candy

Mini almond cakes, creme fraiche, candied orange peel

Mini winter pavlova with poached pears and blackberries

Pink rhubarb and custard mini tarts

Mini scones, clotted cream and raspberry jam

Vegan chocolate brownies

Almond & raspberry frangipane tarts

Mini coconut panna cotta bowls, mango, amaretti biscuit, candied tarragon

Winter spiced madelaines

Mini chocolate brownies, salted caramel

Lemon meringue pies

Sticky toffee puddings with salted caramel buttercream

Caramelised baked basque cheesecake bites

Bespoke yellow, green and pink macarons





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 foot print.
- Move to electric vehicles

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Thank you