



LONDON  
BASQUE  
KITCHEN

*Festive Feasting Style Menu*

# 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]



# Festive Feasting Style Dinner Menu

- Can be made vegan
- \*\* £4 supplement pp

## Sharing Starters

Spanish charcuterie board: Iberico ham, chorizo and salchichon with sourdough bread and gordal olives

British charcuterie platter: Great Glen venison salami, Cornish spicy chorizo, London fennel salami with Brickhouse sourdough

Chicken liver parfait, spiced plum ketchup, soused raisin, sourdough toasts

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

Cornish crab and radicchio gratin with brioche toast

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

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

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

## Sharing Main Course

Kashmiri-style lamb shanks with cranberries, pistachios and almond  
Aromatic pilaf rice with caramelised onions and golden raisins  
Warm spiced roasted sweet potatoes

Slow cooked lamb shoulder shawarma with lamb jus and dukkah  
Persian jewelled rice with pistachios and dried cherries  
Green bean and mangetout salad with orange and hazelnut dressing

Pork, apricot and pistachio stuffed rolled turkey breast with thyme and apple cyder gravy  
Honey and thyme roasted parsnips & Cranberry sauce

Confit duck legs with braised puy lentils and parsnip crisps  
Salsa verde & Braised red cabbage

Venison and parsnip tagine  
Herby couscous salad with pomegranate and pistachios  
Charred broccoli with lemon and chilli

Venison fillet, wild mushrooms, parsnips crisps and cherry crumb \*\*  
Sauté cavolo nero & Celeriac puree

Beetroot, squash and chestnut wellingtons with cranberry sauce and roasted heritage carrots and roast potatoes (Vg)

Za'atar roasted aubergines, labneh, crispy shawarma chickpeas, pomegranate molasses dressing and herb oil, jewelled rice (V)

## Dessert (Plated Or Sharing)

Mont Blanc pavlova with chestnut mousse

Sticky toffee pudding with walnuts and brandy butterscotch sauce

Mini spiced blackberry, mulled pear and apple pavlovas

Muscat poached pear, mascarpone, salted butterscotch sauce, warm spiced walnuts

Caramel panna cotta, gingerbread and ginger snap biscuit

Clementine and ginger trifle

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 with brandy butter

Clementine and ginger trifle

*Italian charcuterie boards*



*Burrata, roasted butternut squash and radicchio salad, crispy sage, spiced pumpkin seeds*





*Chicken liver parfait, quince jelly glazed grapes,  
crispy chicken skin*



*Confit duck legs, braised puy lentils, salsa  
verde, parsnips crisps*

Mont Blanc Pavlova

