



LONDON BASQUE KITCHEN

CHRISTMAS MENU

CANAPES & BOWLS

WINTER 2026/2027



Christmas at



One of our favourite times of the year!

While London Basque Kitchen offers the best of Spanish flavours, 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.

Elegant festive bites and generous bowl food, thoughtfully crafted for effortless Christmas entertaining.

Monica

Signature Canapes & Bowl Food

OUR MOST LOVED FESTIVE BITES

From traditional canapes and bowls to more modern and creative festive bites. SEASONAL, FESTIVE, DELICIOUS & BEAUTIFUL!

These canapes and bowls require chefs onsite to make sure they are cooked for service and assembled last minute.



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

Duo of oysters: crispy tempura oysters w/ oyster mayo & raw oysters, lemon & tabasco [C][Mo]{E}

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]

Bowls

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.

MEAT

Traditional roast turkey, roast potatoes, stuffing, braised red cabbage, gravy and cranberry sauce [G]

Turkey and champagne risotto with crispy skin and thyme [M]

Slow roasted shawarma 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]

Rare roast beef, charred brussels sprouts, garlic cream sauce, pickled walnut salsa [M][N]

Chipotle turkey taco, guacamole, pickled red cabbage, corn tortillas [Su]

Asian squash salad with confit duck and chilli lime dressing [S][Se]

Five spiced turkey salad with clementine dressing, cashew nuts and pomegranate [S][Se][N]

FISH

Crab & radicchio mini gratin [M][C][G]

Molasses glazed and sumac salmon, 3 grain, dried cranberries and pistachio salad, ginger and harissa dressing [G][F]

Mini luxury fish pies with thyme gratin [M][E][G][F]

Smoked haddock kedgeree with quail egg [F][E]

Keralan prawn curry, coconut rice [C]

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 minty couscous, tahini sauce and pomegranate seeds [C][G]

Seared scallops, caramelised cauliflower puree, crispy curry leaf, tempered mustard seeds [Mo][M]

Festive spicy prawn cocktail, lime leaf and sweet chilli mayo, avocado, gem lettuce [C][E][S]

Griddled monkfish, cauliflower puree, seared cauliflower, charred brussels sprouts, pickled walnut salsa [F][M]

VEGGIES/VEGAN

Roasted cauliflower, dolcelatte fonduta, crispy sage, hazelnut pangrattato [G][M]

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 (VG) [M][N]

Christmas cauliflower and aubergine curry, basmati rice (VG)

Burrata, charred kale, marinated heritage beetroot, parmesan and hazelnut dressing [M][N]

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 (VG)[G][N]

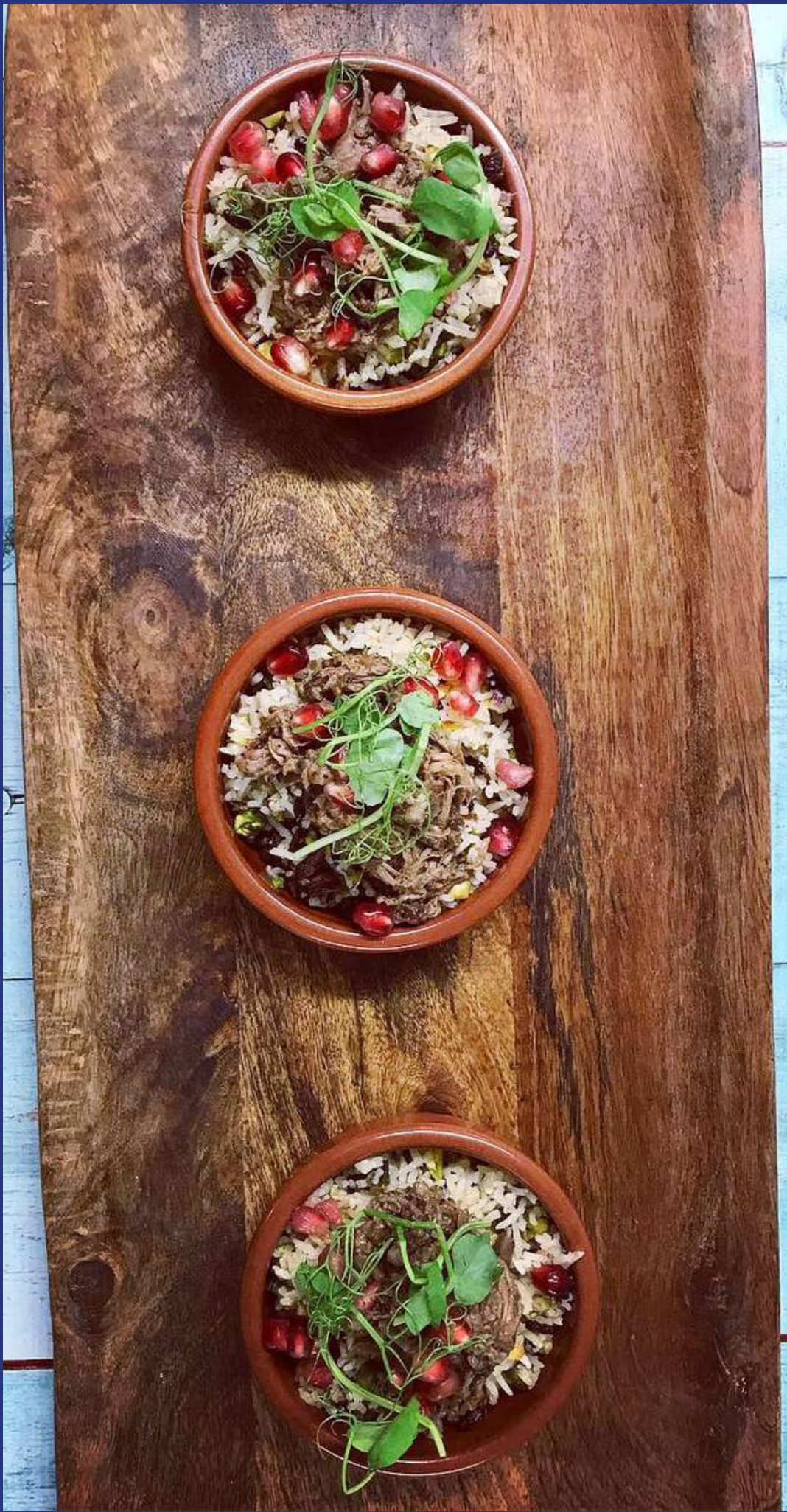
Winter spiced roasted vegetables, herby tabbouleh (VG) [G]

Roasted heritage beetroot, goat's cheese mousse, walnut granola [M][N]









LBK
—FLAVOURS—

Christmas
Drinks



Festive Drinks

COCKTAILS

OLD FASHION

WHISKY, DEMERARA, BITTERS, ORANGE

CRANBERRY AND ORANGE WHISKY SOUR

WHISKY, CRANBERRY JUICE, ORANGE JUICE, LEMON JUICE, EGG WHITE, LEMON PEEL, SIMPLE SYRUP

MANHATTAN

WHISKY, VERMOUTH, AND BITTERS

CHRISTMAS MARTINI

BOURBON, CHERRY BRANDY

CRANBERRY MARGARITA

TEQUILA, CRANBERRY JUICE, LIME JUICE, ORANGE LIQUER, TAJIN

HOLLY JOLLY CHRISTMAS CITRUS COCKTAIL

VODKA, ST GERMAIN, CLEMENTINE JUICE, GINGER BEER, POMEGRANTE SEEDS

SLOE GIN FIZZ

MULLED WINE & MULLED CIDER

MOCKTAILS

POMEGRANATE MARTINI MOCKTAIL

CRANBERRY FIZZ

