



LONDON BASQUE KITCHEN

CHRISTMAS DINNER MENU “FEASTING”

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.

Christmas celebrations, sorted! Think plenty of delicious canapés, big and indulgent sharing platters, and food made for passing around, digging into and enjoying together. No fuss, no formality – just really good festive food doing all the talking.

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]







Sharing & Feasting

GENEROUS, COLOURFUL,
BOUNTIFUL FESTIVE
COURSES, PERFECT FOR AN
INFORMAL FESTIVE FEAST.



CHRISTMAS

STARTERS

Festive Ploughman's; venison salami, stuffing Scotch egg, celeriac remoulade, pork & cranberry terrine, apples, caramelised onion chutney, aged cheddar, stilton. Sourdough

Coppa, griddled spiced pear, gorgonzola mousse, radicchio, caramelised walnut salad

Venison bastilla filo pies, spiced labneh, molasses glaze, pomegranate

Crab, pear & celeriac remoulade, castelfranco, fennel crispbread

Cornish crab, radicchio & rosemary gratin with sourdough toast

Festive seafood sharing platter; crevettes with aioli, smoked mackerel pate, salmon gravadlax, pickled cucumber, crab & celeriac remoulade

Snoked mackerel pate, pickled cucumber, seedy crackers

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)

Molasses glazed baby aubergines, ajvar, hazelnut dukkah, spiced pumpkin seeds (VG)

Ricotta gnuddi, brown butter and sage, pumpkin puree (V)

MAINS

Pedro Ximenez braised pork cheeks, pomme puree. Served with winter greens, pangrattato & charred tender stem broccoli.

Pork, apricot & pistachio stuffed turkey breast, thyme & apple cyder gravy. Served with honey & thyme roasted potatoes, cranberry sauce & braised red cabbage.

Lamb shawarma, guindilla salsa, dukkah. Served & Persian jewelled rice, green bean & mangetout salad w/ orange hazelnut dressing. Heritage carrots w/ tahini sauce

Traditional roast turkey, pigs in blankets, port gravy, roast potatoes, cranberry sauce

Chianti braised ox cheeks, pomme puree, salsa verde. Served w/honey & cumin roasted heritage carrots & saute cavolo nero

Roast beef, horseradish sauce, roast potatoes, yorkshire pudding, red wine Madeira gravy.

Xmas porchetta, gravy, polenta crusted roast potatoes, charred hispi cabbage w/garlic/parmesan cream sauce, brussels sprouts w/pancetta & chestnut

Molasses glazed salmon. Served w/ 3 grain salad, ginger & harissa dressing. Green bean & mangetout salad, orange dressing

Charred hispi cabbage, cannellini beans, salsa verde. Served w/chilli charred brussels sprouts & kale with parmesan dressing (VG)

Spiced aubergine and potato filo pie, winter leaves, mint raita. Served with green bean salad with orange and hazelnut(VG)

Shawarma cauliflower, tahini dressing. Served w/Persian jewelled rice w/pistachios & dried cranberries, Green bean & mangetout salad, orange & hazelnut dressing(VG)

DESSERT

Mont blanc pavlova with 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

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

Caramel panna cotta, gingerbread and ginger snap biscuit, honeycomb

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

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

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











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