

Festive Canapes & Bowls



LONDON
BASQUE
KITCHEN

Festive Canapes



Festive Canapes

Meat

Seared beef, pickled walnut salsa, confit shallot petal, crostini [G][Su][N]
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 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]
Venison Scotch quail egg, celeriac remoulade, crispy caper [E][E][Mu][G]

Vegetarian

Black truffle gnocchi, parsnip puree, shredded brussels sprouts, chestnut crumb [G][M]
Miso glazed celeriac, wild mushroom mousse, pickled walnut [S][M][Su]
Beetroot gnocchi, gorgonzola fonduta mini spoons, crispy sage & hazelnut pangrattato [G][M][N]
Dukkah crusted quail egg and harissa mayo croustades [E][G] [N]
Chestnut, mushroom and truffle mini cappuccino [M] GF
Winter spiced cauliflower floret, romesco sauce, flaked almonds Vg [N][G]
Mini Tunworth, mushroom and chestnuts pies [M][G][E]
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]
Wild mushroom and truffle arancini, tarragon mayo [G][E][M]
Red chicory, muhammara, spiced walnut, pomegranate [N] GF Vg
Vegan & gluten free gnocchi, vegan nduja & tomato sauce, kale pesto [N]

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]
Lobster and tomato tortellini, vodka cream sauce spoons [M][C][G]
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, seeded 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]
Salted caramel reindeer macarons [M]G[So][N]
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]
Caramelised baked Basque cheesecake bites, black forest fruit compote[M][E]

*Mini Yorkshire puddings, roast beef, caramelised onion,
horseradish cream*





Selection of canapés

Turkey wontons, black rice vinegar





Chicken liver parfaits, quince glazed grapes, grated truffle



Salt baked new potatoes, salmon mousse and salmon caviar

*Seared scallop, cauliflower puree, tempered mustard seeds,
curried oil, crispy curry leaf*



Burnt aubergine, yogurt labneh, za'atar, pomegranate, sweet potato crisp



Grilled goats cheese, honey and thyme roasted grape and walnut crostini

Salted caramel reindeer macarons



Mini mince pies

A wooden tray with several white bowls of Thai turkey curry, garnished with pickled pink onions and peanuts. The bowls are arranged in a circular pattern on a wooden tray. The text "Festive Bowls" is written in a white, cursive font across the center of the image.

Festive Bowls

Thai turkey curry with coconut rice, pickled pink onions and peanuts

Festive Bowls

// **THE CONCEPT.** 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.

Hot Bowls

Meat

Turkey and champagne risotto with crispy skin and thyme [M]
Slow roasted 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]
Confit duck leg, potato and parsnip mash, sticky Port glazed shallots, parsnip crisp [M]
Braised ham hock, creamy cheesy polenta, brown sugar, Dijon & sage dressing [M][Mu]
Rare roast beef, charred brussels sprouts, garlic cream sauce, pickled walnut salsa [M][N]
Chipotle turkey taco, guacamole, pickled red cabbage, corn tortillas [Su]

Fish

Crab and radicchio mini gratin [M][C][G]
Molasses glazed salmon, 3 grain salad [G]F
Mini luxury fish pies with thyme gratin [M][E][G]F
Smoked haddock kedgeree with quail egg [F][E]
Keralan prawn curry with coconut rice [C]

Vegetarian

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 (Vegan) [M][N]
Christmas cauliflower and aubergine curry, basmati rice (Vegan)

Room Temperature Bowls

Meat

Five spiced turkey salad with clementine dressing, cashew nuts and pomegranate [S][Se][N]
Roast turkey slider with brussels sprouts' slaw and wild cranberry sauce [E]
Chicken, serrano ham, sherried pear salad with quince dressing
Masala spiced roast chicken on jewelled pilaf with sour cherry and pistachio [N]
Asian squash salad with confit duck and chilli lime dressing [S][Se]
Vietnamese lemon grass and chilli chicken, brown rice and sesame seeds [S][Se]
Keralan fried chicken slider, pickled vegetable salad, curry leaf mayo [G][E][M]
Indian spiced chicken, coriander chutney, mango and watercress salad
Ham hock and pistachio terrine, pickled blackberries, chestnuts, sourdough toast [Su][G]

Fish

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 mint couscous [C][G]

Vegetarian

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 (Vegan)
Winter spiced roasted vegetables, herby tabbouleh (Vegan) [G]
Roasted heritage beetroot, goat's cheese mousse, walnut granola [M][N]

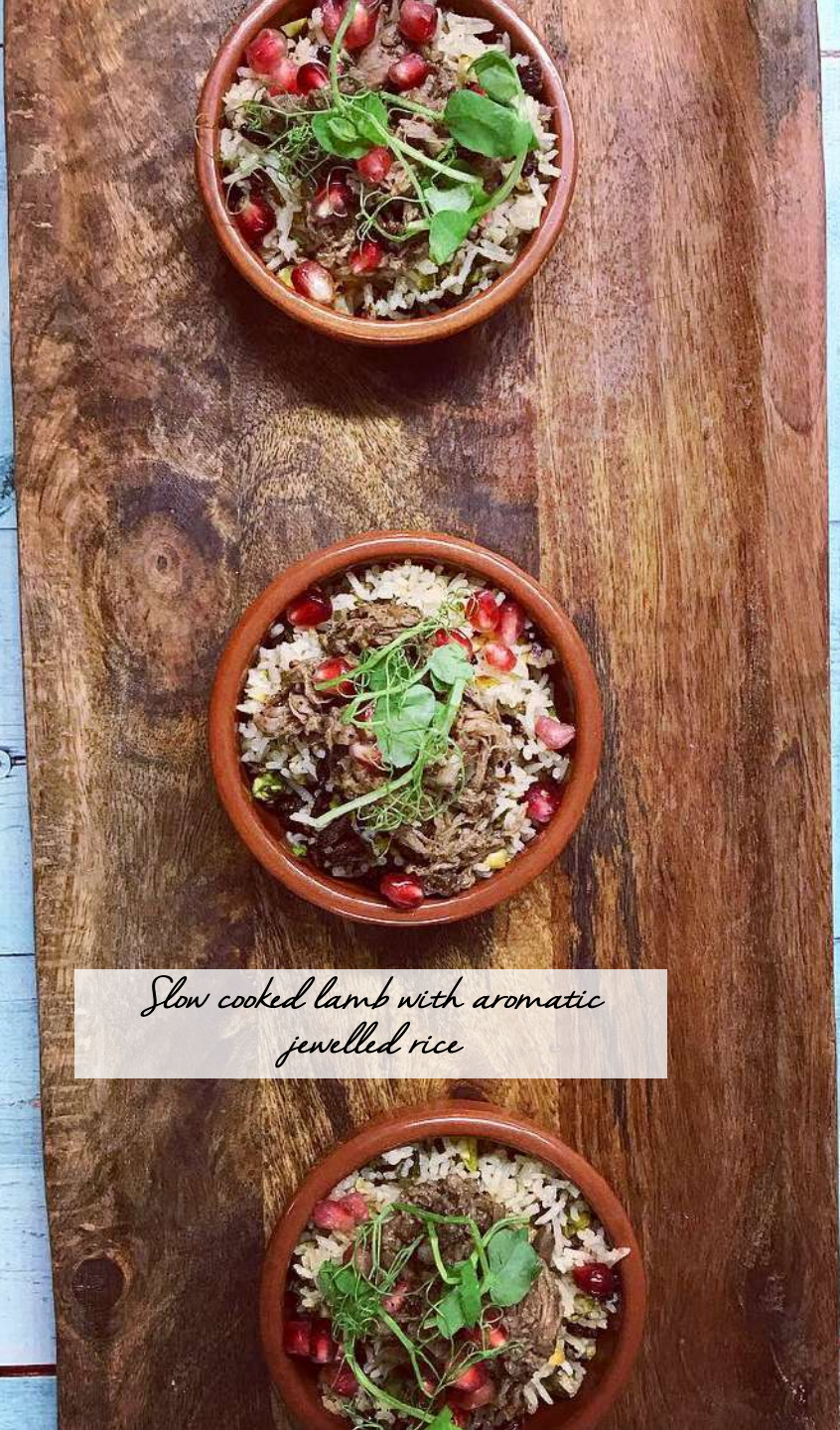
Keralan fried chicken slider, curry leaf mayo



Truffle gnocchetti, parsnip puree



Molasses glazed salmon, 3 grain salad



Slow cooked lamb with aromatic jewelled rice

Allergens

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PLEASE FIND BELOW A FULL KEY OF ALLERGENS

ALLERGENS KEY

- G. Gluten
- C. Crustaceans
- E. Eggs
- F. Fish
- N. Nuts (other than peanuts)
- P. Peanuts
- S. Soya
- M. Milk
- Ce. Celery
- Mu. Mustard
- Se. Sesame
- Su. Sulphites
- Lu. Lupin
- Mo. Molluscs

FURTHER ALLERGENS INFO

GF = GLUTEN FREE

If no G. is present in the allergens key then the item is not made using gluten as a core ingredient. Please note we don't operate a gluten free kitchen, however, so cannot guarantee that trace elements of gluten will not be present.

M. = MILK

If no M. is present in the allergens key then the item is free from lactose.

N. = NUTS

If no N. is present in the allergens key then the item is not made using nuts as a core ingredient. Please note we don't operate a 100% nut free kitchen, however, so cannot guarantee that trace elements of nuts, including peanuts, will not be present.

F. C. Mo. = FISH, CRUSTACEANS, MOLLUSCS

If no F. C. or Mo. Are present in the allergens key then the item is free from fish, crustaceans or molluscs. However, our fish supplier does transport these items in the same van so we cannot guarantee 100% against cross contact