



LBK
— FLAVOURS —

Canapé Menu

SPRING/SUMMER 2026



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.

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 FROM AROUND THE WORLD,
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 & charred 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, cured egg yolk mousse, crispy caper, seedy crispbread

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

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

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

Beef rendang croquette, sambal

FISH

Cornish crab and asparagus salad, salmorejo, croustade.

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

Green gazpacho, tea smoked salmon, cucumber tartare

Crispy calamari, black brioche slider, pickled Turkish chilli aioli

Beetroot cured 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

Mini lobster rolls, brioche bun

VEGGIE/VEGAN

Stracciatella, broad bean, pea crostini

Black sesame tempura asparagus, miso mayo(Vg)

Thai red curry arancini, lime mayo

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

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

Wild mushrooms & truffled arancini, tarragon mayo

Grilled goat’s cheese, poached rhubarb, lovage mini cones

Marinated cauliflower, romesco sauce, seedy crispbread (vg)

Dukkah crusted quail egg, harissa mayo, croustade

Baba ganoush, labneh, za’atar on sweet potato crisp

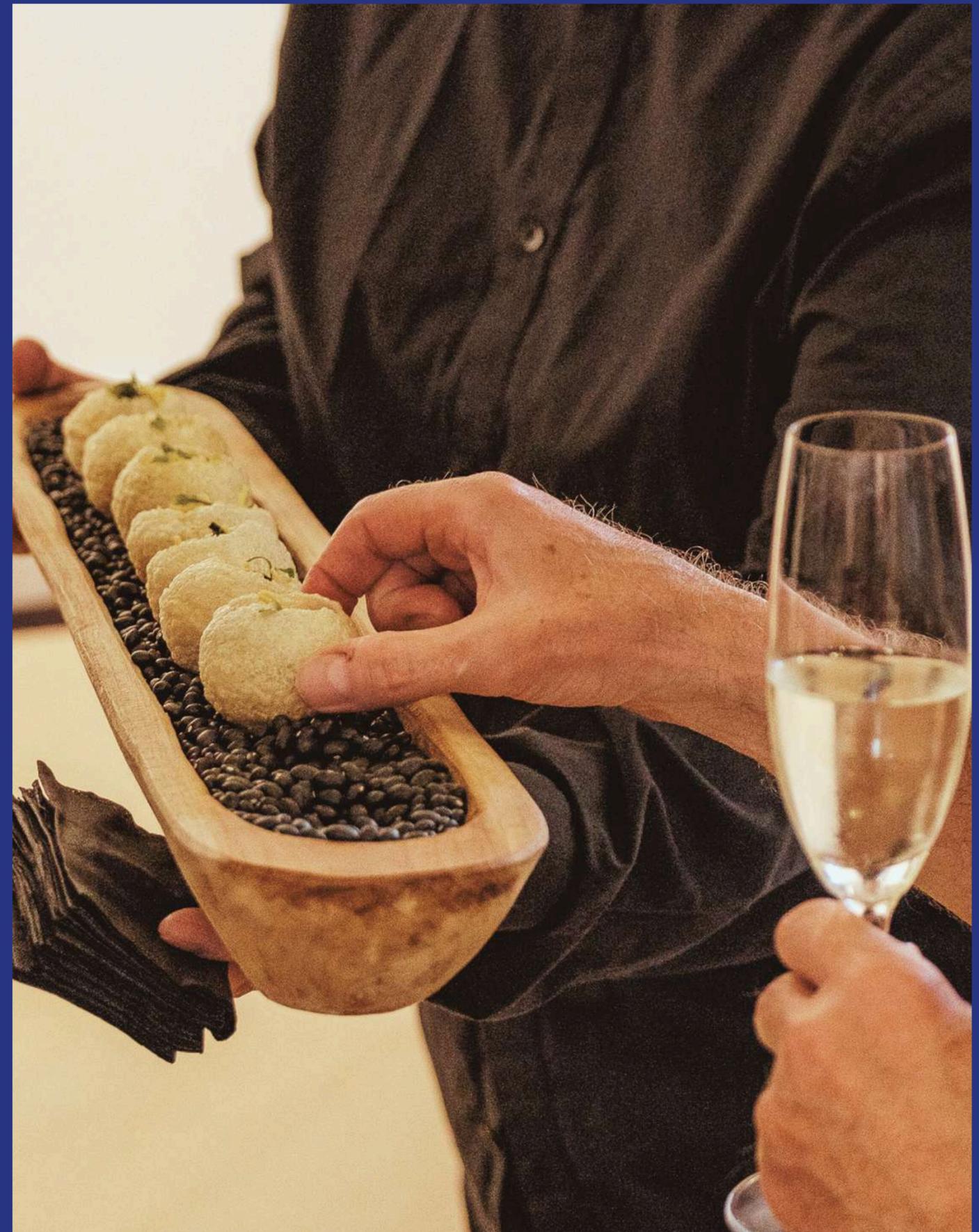
Beetroot gravalax, vegan cream cheese, potato rosti (vg)

Spanish tortilla bites, aioli (V)

Tempura guindilla pepper, roasted garlic aioli, caraway seeds (VG)

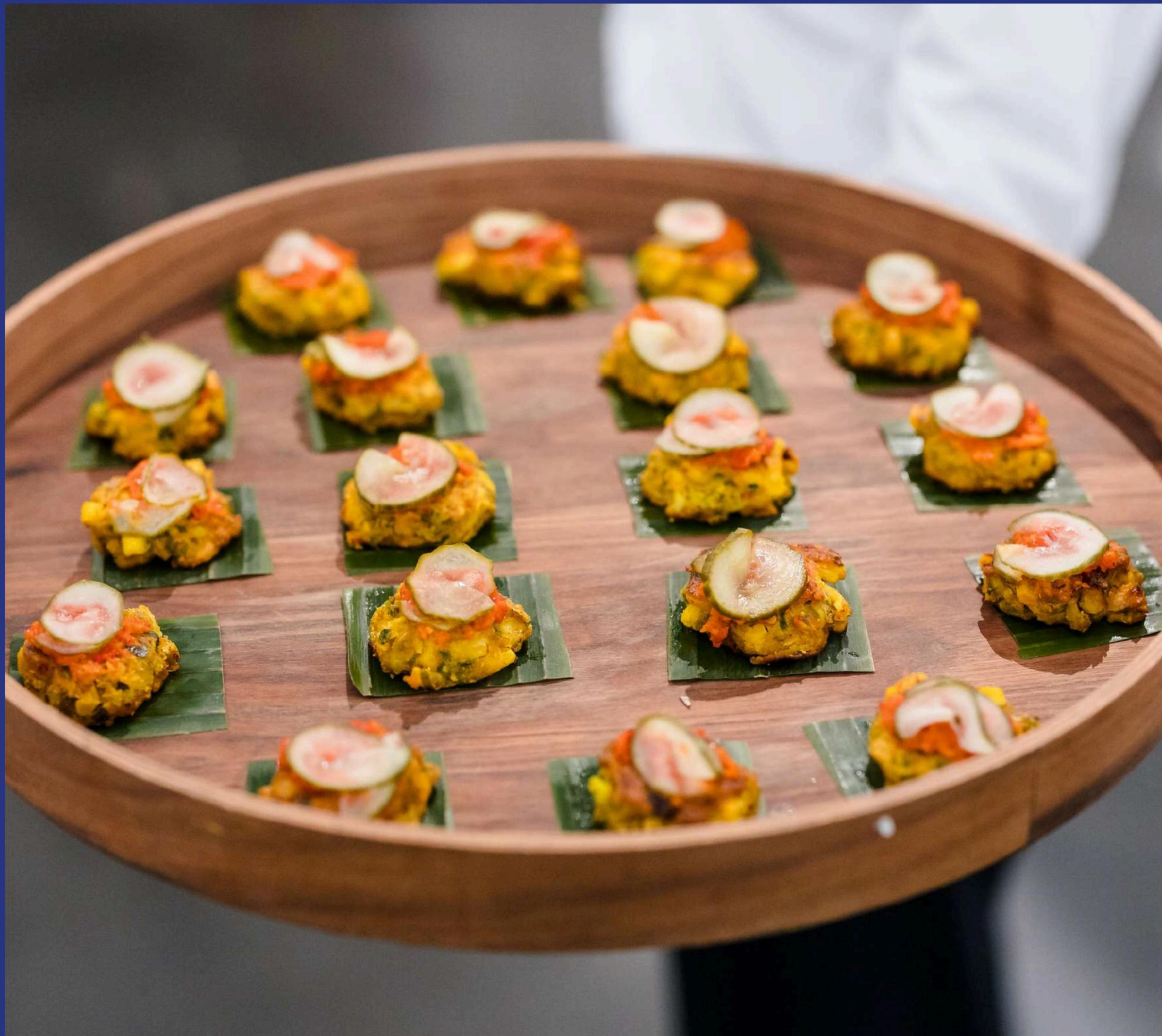












Sweet Canapes



Mini Desserts

Mini versions of our
favourite desserts,
perfect bites to end a
meal

MINI BITES

MINI LEMON MERINGUE PIES [E][G] [M]

DARK CHOCOLATE AND MISO CARAMEL TARTLETS WITH CRÈME FRAICHE [S][G][M][E]

MINI BASQUE CARAMELISED BAKED CHEESECAKE BITES WITH BLACK FOREST COULI [E]
[M][G]

RHUBARB & CUSTARD TART [G][E][M]

MINI TREACLE TARTS [G][E][M]

TIRAMISU MINI TARTLETS [G][M][E]

MINI CHOCOLATE MOUSSE, EVOO, MALDON SALT

PECAN PIE WITH CLOTTED CREAM [N][M][G][E]

S'MORES CHOCOLATE BROWNIE, BOURBON CREAM [E][M][G]

RASPBERRY AND ALMOND FRANGIPANE TART [E][N][M][G]

SEVILLE ORANGE, ALMOND AND PINE NUT TARTLETS [N][E][M][G]

MINI CHOCOLATE BROWNIE WITH SALTED CARAMEL ICING [G][M][E]

DARK CHOCOLATE AND CARDAMOM MINI TARTLETS [M][G][E]

MINI PAVLOVAS WITH PEDRO XIMENEZ POACHED PEARS AND BLACKBERRIES [E]

MINI STICKY TOFFEE PUDDINGS, CARAMEL SAUCE [G][E][M]

MINI SCONES, CLOTTED CREAM, RASPBERRY JAM [M][G][E]

PASTEL DE NATA

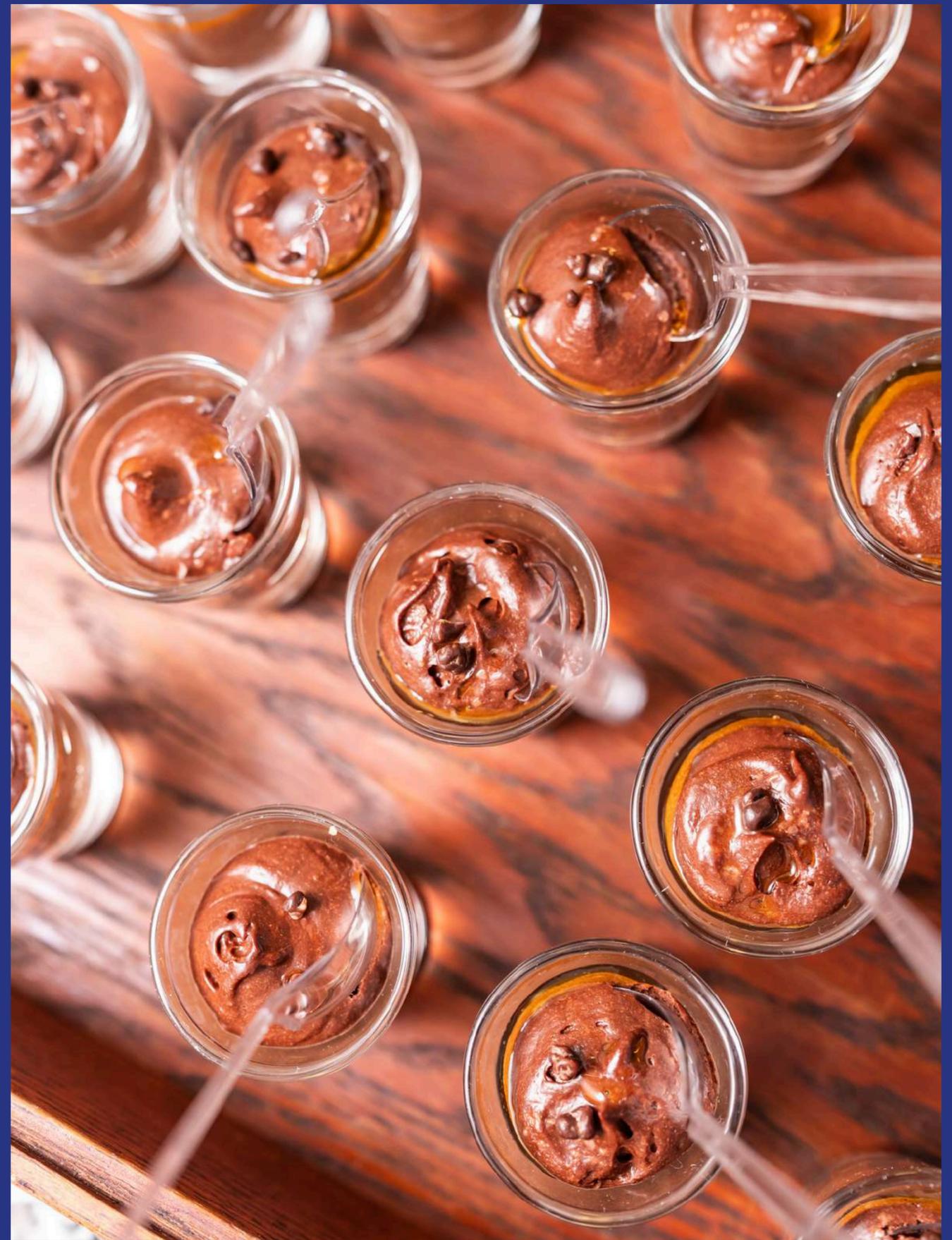
VEGAN LEMON DRIZZLE DOUNOUGHT

VEGAN CHOCOLATE BROWNIES

VEGAN CARROT CAKE CUPCAKES

VEGAN CHOCOLATE & ESPRESSO TARTLETS





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