

# PRIVATE PARTY CHRISTMAS MENU

## Canapés - (£3.60 per option)

5 options (50 guest minimum) / 8 options (100 guest minimum)

### Meat

Lamb Kromeski with caramelised apple and onion, bread crumbs

Classic beef Tartar

Chicken satay with peanut and soy dip

### Fish

Grilled squid & sweet peppers

Prawns in filo pastry with mango and chilli salsa

Smoked salmon blini with crème fraiche

### Veg

Courgette and seaweed tempura

Vegetable Unomaki

Wild mushroom risotto

### Desserts

Pistachio frangipane with a raspberry gel

Olive oil muffin with a praline mousse

Chocolate brownie with crème anglaise

## **Bowl Foods - (£9 per option)**

### **Meat**

-Chicken katsu curry with dragon rice

Braised beef cheeks with pomme puree

Ham hock terrine with sour dough crostini

### **Fish**

- Grilled hake with a mixed bean cassoulet

- Blackened salmon with a spiced mixed quinoa

### **Veg**

Wild mushroom risotto

Triple cheese gratin

Winter veg ratatouille

## **Platters – (£20 per platter)**

### **Meat (Hot)**

Sticky BBQ pork ribs, pigs in blankets with house mustard, chipotle wings, pickled cucumber, crispy squid, Aioli and squid Ink mayo

### **Meat (Cold)**

Selection of Mediterranean charcuterie: Cornish chorizo, cured duck breast, bresaola, lonza.

### **Veg (Hot)**

- Vegetarian selection: Spicy fermented English cabbage, cep mushroom arancini, garlic and rosemary hummus served with black olive focaccia

### **Veg (Cold)**

- Selection of British cheeses: Cornish blue, Wensleydale with cranberries, stinking bishop and Bermondsey hard pressed.