

VINTAGE CHRISTMAS IN TINSELTOWN

73 Waterloo
at St John's

CHRISTMAS MENU OPTIONS



STANDING RECEPTION

Clients to select 4 canapes and 3 bowl foods, to including dietary and dessert options.

SEATED DINNER

Clients to select 1 starter, main course and desert for all guests, a dietary menu will be provided separately.

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SAVOURY CANAPE OPTIONS

- Smoked duck with cranberry gel garlic aioli micro rocket on a toasted brioche base
- Spiced turkey leg mini burger with guacamole and pickled red cabbage in soft brioche bun
- Mini-Christmas dinner sausage rolls
- Ham hock and cheese croquettes with piccalilli gel
- Chicken lollipop with sesame glaze
- Crackpot buffalo chicken wings
- Smoked salmon on blini with dill crème fraiche and caviar
- Grilled prawn skewers marinated in gremolata with fine chorizo crumb
- Beetroot and whipped goats' cheese with crushed walnuts on herbed blini (v)
- Caramelized pearl onions tartlets with crumbled feta and balsamic (v)
- Saffron arancini with mozzarella centre (v)
- Wild mushroom pinwheel with truffle goats cheese and pesto (v)
- Devilled eggs (v) White egg boat with creamy egg, mayo and mustard mousse topped with chilli flakes

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DESSERT CANAPE OPTIONS

- Mini chocolate Christmas pudding truffles
- Individual apple tarte tatin
- Shots of chocolate orange mousse with candied orange segments
- Mint chocolate cheesecake brownie
- Gingerbread cupcakes
- Berry pavlova bites with shaved white chocolate
- Mini white chocolate yule logs
- Brigadeiro's – rich creamy chocolate truffle with three different coatings; coconut, hundreds and thousands and white chocolate shavings

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SAVOURY BOWLS OPTIONS

- Classic chicken Caesar salad, soft boiled egg, anchovy and croutons
- Brooklyn chicken buffalo wings with coconut rice and spring onions
- Crispy Hollywood sesame Chicken strips with winter leaf sticky glaze
- Beef bourguignon with horseradish pomme puree
- Pan seared sea bass, roasted Mediterranean vegetables and salsa Verde
- Fillet of salmon, chive pomme puree and white wine velouté
- Chargrilled tofu with candied festive pineapple and Asian salad
- Spicy falafel, coconut yoghurt, courgette ribbons and pink stemmed radish shoots
- Purple sprouting broccoli, caramelised orange quinoa, toasted hazelnut and tahini dressing (vg)

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SWEET BOWLS OPTIONS

- Profiteroles, vanilla cream and dark chocolate sauce
- Cinnamon and fluffy apple girelle with brandy custard
- Mulled wine poached pear with honeycomb crumble and ginger spiced mascarpone
- Cranberry and white chocolate Eton mess
- Dark chocolate mousse with caramelized cinnamon orange
- Mini rum baba with caramelized apple and Valrhona chocolate

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STARTERS

- Shrimp and avocado cocktail with sesame brioche tuile
- Spiced crab cakes, lemon and lime aioli with watercress salad
- Beef carpaccio, sun-blushed tomato, parmesan and rocket salad with balsamic glaze
- Sun-blushed tomato and red onion tarte tatin with a rocket and parmesan salad (v)
- Truffle mac 'n' cheese croquettes with spiced tomato chutney (vg)
- Roast duck breast, compressed fig, braised fennel and five spice jus (+£2.00)
- Scottish seared scallop, cauliflower puree and winter apple salad (+£4.00)

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MAIN COURSES

- Steak au poivre 6oz New York strip with brandy peppercorn sauce, triple cooked chips and garlic sautéed spinach
- Pan seared salmon fillet, pomme puree and shaved Brussell sprouts with toasted almonds
- Honey brined turkey with maple glazed root vegetables and cranberry compote
- Wild mushroom wellington with thyme roasted potatoes, maple roasted winter vegetables and chestnut Brussel sprouts (v)
- Mixed root vegetable pithivier with wilted cabbage and olive oil mash (vg)
- Pan fried halibut, handmade gnocchi, forest mushrooms and spinach with beurre noisette (+£7.00)
- Beef fillet, truffle pomme puree, wilted spinach, heritage carrots and a red wine jus (+£9.00)

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DESSERTS

- From the Diner – knickerbocker glory with a sparkly glacé cherry coulis
- Chocolate in Tinseltown – Chocolate boîte, hazelnut praline, salted caramel, chocolate creméux and hazelnut crumb
- The Marilyn – Passionfruit curd tart, white chocolate leaf and mascarpone cream with gold dust
- The Stars – salted caramel ganache, dark chocolate tart with stardust sea salt (vg)
- Frank Sinatra's lemon rum baba with poached pear and ginger spiced ice-cream
- Hayworth's Boozy chocolate orange mousse, moondust crumble and festive filled macaron (vg)
- Californian Christmas – snowball with champagne jelly, macerated strawberry and Chantilly on a bed of Christmas market candy floss

