

LONDON
BASQUE
KITCHEN

Festive Fine Dining Menu



Festive Canapes



*Mini Yorkshire puddings, seared
beef, horseradish*

Festive Canapes

Meat

Chicken liver parfait, crispy chicken skin, quince glazed grape, grated truffle [M]

Lacquered turkey wonton, black rice vinegar [S][G][Se]

Roast beef eclairs 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]

Venison mini slider with stilton and caramelised onion [G][M]

"Steak frites" ;seared beef, straw potatoes, truffled mustard mayo, wild rocket [E]

Seared beef, pickled walnut salsa, confit shallot petal, crostini [G][Su][N]

Vegetarian

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]

Whipped ricotta, caramelised fig, truffled honey and pistachio on crispy polenta [M][N] GF

Wild mushroom and truffle arancini, tarragon mayo [G][E][M]

Winter spiced cauliflower floret, romesco sauce, flaked almonds Vg [N][G]

Red chicory, muhammara, spiced walnut, pomegranate [N] GF Vg

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]

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]

Sweet

Mini mince pies [E][G][N][M]

Mini sticky toffee pudding bites with salted caramel frosting [G][M][E]

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]



Chicken liver parfait, quince glazed grapes, grated truffle



Salt baked new potatoes, salmon mousse and salmon caviar

3 Course Festive Dinner

// **THE CONCEPT.** A MODERN, SEASONAL & FESTIVE MENU COMBINING THE BEST SEASONAL PRODUCE WITH SOME OF OUR FAVOURITE MEDITERRANEAN FLAVOURS, BEAUTIFULLY PLATED

STARTER

Meat

Venison carpaccio with mushroom mayo, toasted hazelnuts, pickled blackberries and parsnip crisps.

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

Game terrine, blackberry ketchup, pickled blackberries, chestnuts.

Chestnuts and turkey Scotch egg, spiced plum chutney, winter leaves.

Fish

Beetroot cured salmon, salmon pate, celeriac remoulade and fennel cracker.

Cornish crab and radicchio gratin with brioche toast.

Seared scallops, caramelised cauliflower puree, charred cauliflower, curried oil, crispy curry leaf.

Treacled glazed salmon, celeriac remoulade, endive.

Vegetarian

Burratina, charred heritage beetroot, kale, hazelnut & parmesan dressing.

Wild mushroom, chestnut & truffle cappuccino, sourdough crisps.

Truffle gnocchi, parsnip puree, confit sprouts, kale.

Confit Roscof onion, beer pickle, whipped goat's curd
Girolles, truffle brie and grapes risotto.

Burrata, roasted butternut squash and radicchio salad with crispy sage, pumpkin seed and Moscatel vinegar dressing.

MAIN COURSE

Meat

Pedro Ximenez braised pork cheeks, pomme puree, confit onions, jus.
Somerset cider braised pork belly, braised cannellini bean, salsa verde, crackling.

Duo of beef; beef sirloin, slow cook beef croquettes, shallot puree, pickled walnut salsa, shallot petals.

Duo of lamb; rack of lamb, pulled lamb shoulder croquette, pea salsa verde, charred tender steam broccoli and truffle dauphinois.

Duck breast, spiced beetroot and orange puree, pickled blackberries, chicory and spiced pumpkin seeds.

Pork, apricot and pistachio stuffed turkey breast with gravy, honey roasted parsnips and cranberry sauce.

Fish

Turbot, champagne and caviar sauce, stewed leeks, cauliflower puree.

Miso marinated black cod, soy/ginger sauté pak choi, wild rice.

Monkfish with seaweed hollandaise, sprouts tops and cauliflower.

Pan fried cod, crushed new potatoes, lobster and tarragon sauce.

Pan fried hake, braised coco beans with squid, chorizo and tomatoes.

Vegetarian

Griddled king oyster, truffled parsnip and potato puree, sake/miso mushroom jus, cavolo nero and chestnut pesto, parsnip crisp

Charred cauliflower steak, romesco sauce, tender steam broccoli, olive salsa

Charred cauliflower, gorgonzola dolce fonduta, toasted hazelnuts, sage oil, crispy sage leaves

Beetroot, squash and chestnut wellingtons with cranberry sauce and roasted heritage carrots and roast potatoes (Vg)

DESSERT

Mont Blanc pavlova with chestnut mousse.

Sticky toffee pudding with caramelised walnuts, brandy butterscotch sauce and custard.

Chocolate mousse, sea salt, hazelnut and chocolate soil, chocolate popping candy.

Caramelised baked Basque cheesecake with black forest berry compote and fresh winter berries.

Dark chocolate, malt and espresso tart with baileys mascarpone.

Baked chocolate ganache with toasted hazelnuts, orange oil and spicy creme fraiche.

Pineapple tart tatin with rum caramel and coconut ice cream.

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

Muscat poached pear, ginger snap and pecan crumb, vanilla custard.

Caramel panna cotta, gingerbread and ginger snap biscuit.
Clementine and gingerbread trifle with custard.

Apple and Calvados frangipane tart with vanilla custard.
Frangipane mince pies with brandy butter or custard.



*Game terrine, blackberry ketchup, pickled
blackberries, chestnuts*



*Confit Roscof onions, beer pickle,
whipped goat's curd*



PX braised pork cheeks, pomme puree, confit onions, pork jus



Black treacle glazed salmon, celeriac remoulade



Duo of beef; sirloin, beef croquettes, shallot puree, pickled walnut salsa

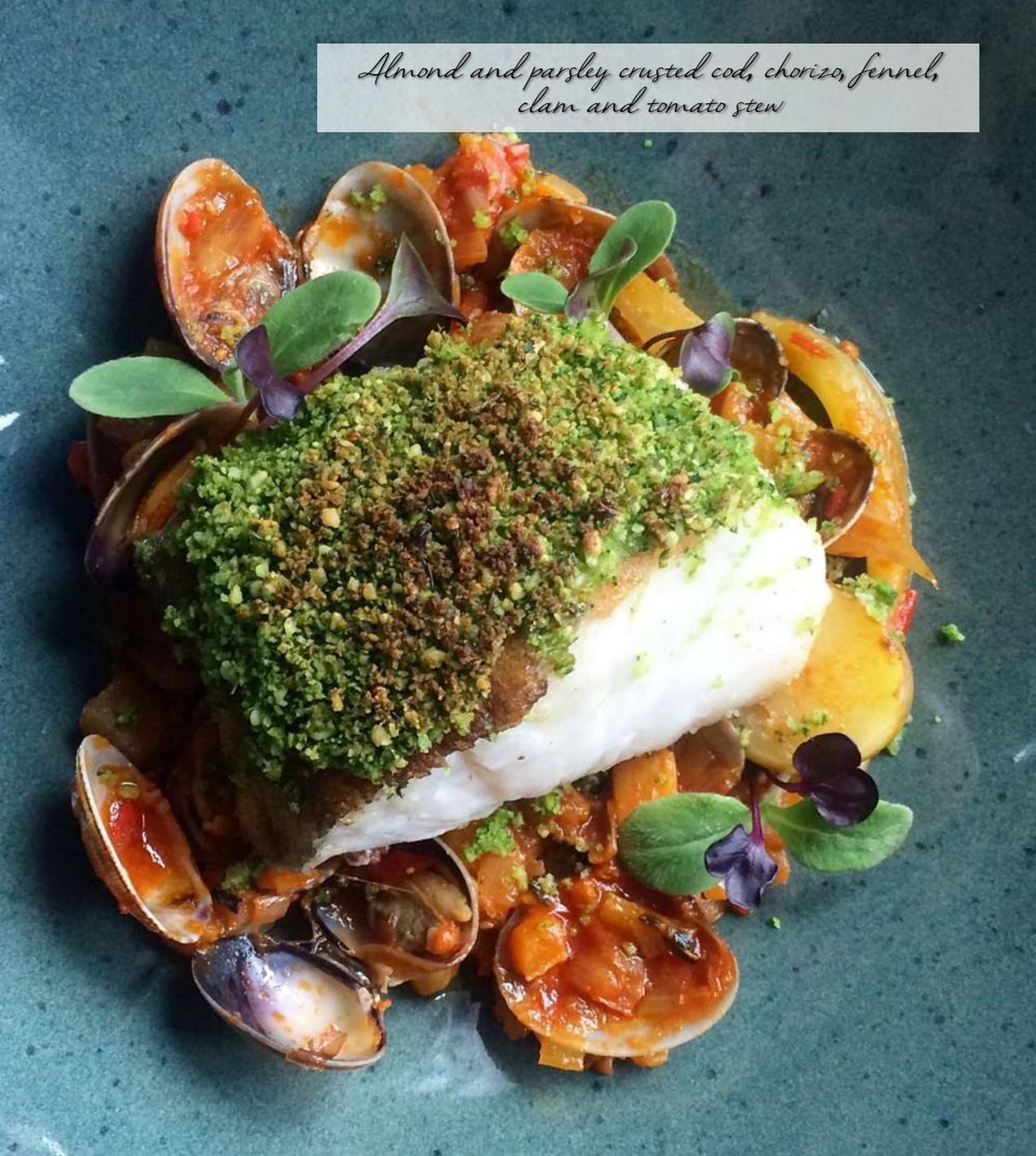
Duck breast, spiced beetroot and orange puree, pickled blackberries, chicory and spiced pumpkin seeds.





Griddled king oyster, truffled parsnip and potato puree

Almond and parsley crusted cod, chorizo, fennel, clam and tomato stew





Charred cauliflower, romesco sauce, broccoli, olive salsa

Charred cauliflower, gorgonzola dolce fonduta, toasted hazelnuts, sage oil, crispy sage leaves





White chocolate brioche "torrija" white chocolate soil, miso ice cream, fresh strawberries



Mont blanc pavlova