

LONDON
BASQUE KITCHEN

Christmas 2024





Christmas at



LBK
— FLAVOURS —

&

LONDON
BASQUE
KITCHEN

One of our favourite times of the year!

At LBK Flavours, we bring the world to your plate with our diverse and creative festive menus inspired by both traditional British flavours and international cuisines.

Our skilled chefs are at their most inspired when researching authentic recipes to create unique and flavourful dishes. In our Christmas menu we have combined traditional dishes with more modern and fun festive flavours.

From canapes, informal and plentiful sharing feasts to more formal festive fine dining menus, you will be able to choose the perfect menu for your Christmas occasion.

Monica

Drop Off Canapes

Our festive drop off canapes are the perfect option for events where there is no kitchen space or when the budget is a bit tighter.



MEAT

Pulled ham hock, mustard mayo, pickled apple, crispy chicken skin [Mu][E] GF

Chestnut and turkey Scotch quail's egg with wild cranberry sauce [N][E][G]

Great Glen venison salami rolls with celeriac remoulade [E][Mu] GF

Chicken liver parfait, quince jelly, grape, crispy chicken skin [M][Mu]

Mini Yorkshire puddings, rare roast beef, caramelised onion, horseradish cream [M][E][G]

Roast turkey mini slider with mayo sprouts and cranberry sauce [M][E]

Five spiced duck, pomegranate and dried cranberry salad on red chicory with clementine honey dressing [N][S][Se] GF

Christmas pork, sage and apricot sausage rolls with wild cranberry sauce [G][E]

Venison tartare, juniper berry and mustard mayo, seedy crispbread [E] GF

Venison Scotch quail egg, celeriac remoulade [E][G][Mu]

FISH

Smoked salmon, potato rosti, dill cream cheese, smoked salmon [G][F][M]*

Spicy tuna tostada, ponzu mayo, wasabi tabiko, pickled chilli, sesame seeds [S][Se][F][E] GF

Cornish crab, celeriac remoulade, crispy caper, seeded cracker [C][E][M][Mu][G]

Mini lobster rolls, chervil, brioche [C][E][M][G]

Smoked salmon blini, crème fraiche, caviar [F][M][E][G]

Crayfish salad, dill mayo, salmon roe, rye crispbread [C][F][E][G]

Sticky pomegranate and sumac salmon skewer, labneh, pomegranate seeds [F][M]GF

Mackerel pate, pickled cucumber, beetroot seedy cracker, dill [F][M][G] *

Za'atar crusted prawn, winter tabbouleh, baby gem lettuce [C][Se][G] *

VEGGIE/VEGAN

Cauliflower kimchi pancake, Brussel sprouts & peanut slaw (VG) {N}[S] GF

Beetroot gravalax, vegan cream cheese, potato rosti GF (Vg)

Wild mushroom, tarragon and truffle mini tartlets [G][E][M]

Dukkah crusted quail egg, harissa mayo, croustade [G][E][N]

Blue cheese mousse, pickled pear and spiced walnut on chicory leaf [M][N] GF

Beetroot hummus and crudités mini cup with dukkah and pomegranates (Vg) [N][G]

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

Burn aubergine, labneh, pomegranate and walnut crumble crostini [G][M][N]

Smoked paprika roasted cauliflower floret, romesco sauce, seedy cracker Vg [N][G]

Caramelised butternut squash, whipped Stilton, cranberry and sage crostini [G][M]



Signature Canapes & Bowl Food

OUR MOST LOVED FESTIVE BITES

From traditional canapes and bowls to more modern and creative festive bites. SEASONAL, FESTIVE, DELICIOUS & BEAUTIFUL!

These canapes and bowls require chefs onsite to make sure they are cooked for service or assemble last minute.



Canapés



MEAT

Roast turkey & champagne arancini, aioli, grated aged pecorino [G][E][M]

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

Chicken or 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 & horseradish cream [M][E][G]

Turkey schnitzel slider, brussels sprouts slaw & wild cranberry sauce [M][E][Mu] [G]

Roast turkey pie-let with creamed leeks, mustard & tarragon [G][E][M][M][Ce][Su]

Five spiced confit duck & dried cranberry burek, orange and sherry reduction [G][M]

Merguez and harissa mini sausage rolls with tahini dressing & pomegranate [G][E]

Venison slider with stilton & 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][Mu][G]

FISH

Duo of oysters: crispy tempura oysters w/ oyster mayo & raw oysters, lemon & tabasco [C][Mo]{E}

Roast potato, miso mayonnaise, caviar [F][E][S]

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 bisque shot glasses, garlic croutons [C][F][M][G]

Mini lobster, leek and tarragon pot pies [C][F][G][E][M]

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]

VEGGIE/VEGAN

Loaded potato skin, pomme puree, cured egg yolk, grated truffle, crispy shallots [M][E]

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]

Pani Puri, potato masala, tamarin and date chutney, mint coconut yogurt, sev pomegranate seeds GF (VG)

Wild mushroom black arancini with aioli and edible gold [E][M] GF

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

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

Stilton croquettes, quince jelly, pickled grapes [G][E][M][Su]

Bowls

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.

MEAT

Turkey and champagne risotto with crispy skin and thyme [M]

Slow roasted shawarma 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]

Rare roast beef, charred brussels sprouts, garlic cream sauce, pickled walnut salsa [M][N]

Chipotle turkey taco, guacamole, pickled red cabbage, corn tortillas [Su]

Traditional roast turkey, roast potatoes, stuffing, braised red cabbage, gravy and cranberry sauce

Asian squash salad with confit duck and chilli lime dressing [S][Se]

Five spiced turkey salad with clementine dressing, cashew nuts and pomegranate [S][Se][N]

FISH

Crab & radicchio mini gratin [M][C][G]

Molasses glazed and sumac salmon, 3 grain, dried cranberries and pistachio salad, ginger and harissa dressing [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]

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 minty couscous, tahini sauce and pomegranate seeds [C][G]

Tuna tartare, almond ajo blanco, pickled grape, lovage oil [F][N][G]

Festive spicy prawn cocktail, lime leaf and sweet chilli mayo, avocado, gem lettuce [C][E][S]

Griddled monkfish, cauliflower puree, seared cauliflower, charred brussels sprouts, pickled walnut salsa [F][M]

VEGGIES/VEGAN



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 (VG) [M][N]

Christmas cauliflower and aubergine curry, basmati rice (VG)

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]

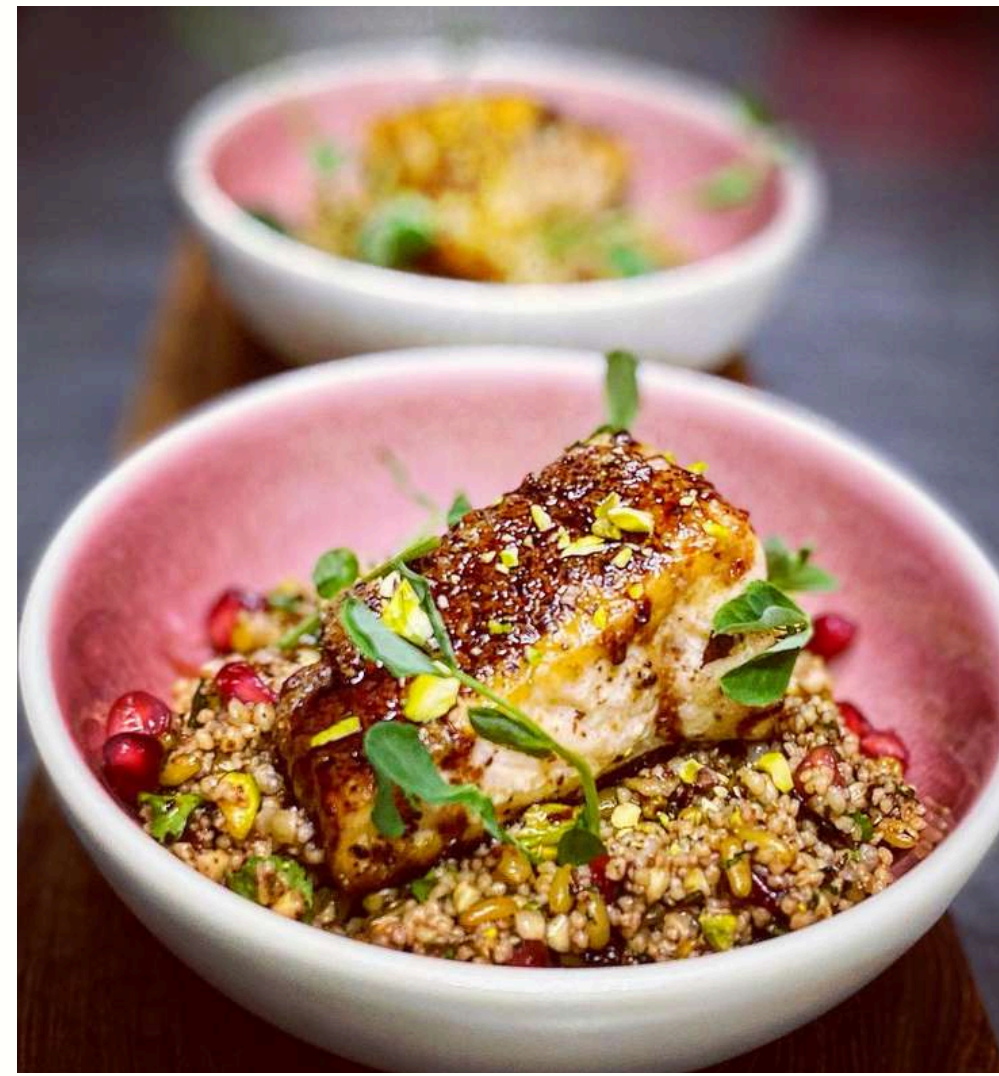
Burrata, roasted butternut squash, radicchio, crispy sage and spiced pumpkin seed salad [M]

Cumin and smoked paprika charred cauliflower, romesco sauce, crispy kale and olive salsa (VG)[G][N]

Winter spiced roasted vegetables, herby tabbouleh (VG) [G]

Roasted heritage beetroot, goat's cheese mousse, walnut granola [M][N]







Sharing & Feasting

GENEROUS, COLOURFUL,
BOUNTIFUL FESTIVE
COURSES, PERFECT FOR AN
INFORMAL FEAST. THIS IS
JUST A SMALL SAMPLE, GET
IN CONTACT FOR OUR
CUISINE BASED MENUS OR
IF YOU ARE LOOKING FOR
SOMETHING BESPOKE

STARTERS

Festive Ploughman's; venison salami, stuffing Scotch egg, celeriac remoulade, pork & cranberry terrine, apples, caramelised onion chutney, aged cheddar, stilton. Sourdough

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

Venison bastilla filo pies, spiced labneh, molasses glaze, pomegranate

Crab, pear & celeriac remoulade, castelfranco, fennel crispbread

Cornish crab, radicchio & rosemary gratin with sourdough toast

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

Burrata, roasted butternut squash and radicchio salad, crispy sage, spiced pumpkin seeds (V)

Burrata, marinated and roasted heritage beetroot, charred kale, parmesan and hazelnut dressing (V)

Molasses glazed baby aubergines, ajvar, hazelnut dukkah, spiced pumpkin seeds (VG)

MAINS

Pedro Ximenez braised pork cheeks, pomme puree. Served with winter greens, pangrattato & charred tender stem broccoli.

Pork, apricot & pistachio stuffed turkey breast, thyme & apple cyder gravy. Served with honey & thyme roasted potatoes, cranberry sauce & braised red cabbage.

Lamb shawarma, guindilla salsa, dukkah. Served & Persian jewelled rice, green bean & mangetout salad w/ orange hazelnut dressing. Heritage carrots w/ tahini sauce

Chianti braised ox cheeks, pomme puree, salsa verde. Served w/honey & cumin roasted heritage carrots & saute cavolo nero

Molasses glazed confit duck leg w/ caramelised shallots. Served w/ jewelled rice, roasted heritage carrots w/ tahini dressing & seedy dukkah

Xmas porchetta, gravy, polenta crusted roast potatoes, charred hispi cabbage w/garlic/parmesan cream sauce, brussels sprouts w/pancetta & chestnut

Molasses glazed salmon. Served w/ 3 grain salad, ginger & harissa dressing. Green bean & mangetout salad, orange dressing

Charred hispi cabbage, braised cannellini beans, salsa verde. Served with chilli charred brussels sprouts & kale with parmesan dressing (VG)

Spiced aubergine and potato filo pie, winter leaves, mint raita. Served with green bean salad with orange and hazelnut(VG)

Shawarma cauliflower, tahini dressing,, pomegranate seeds. Served w/Persian jewelled rice w/pistachios & dried cranberries, Green bean & mangetout salad, orange and hazelnut dressing(VG)

DESSERT

Mont blanc pavlova with chestnut mousse

Sticky toffee pudding with walnuts and brandy butterscotch sauce

Chocolate nemesis, amaretto crumb, vin santo

Mini spiced blackberry, mulled pear and apple pavlovas

Muscat poached pear, mascarpone, salted butterscotch sauce, warm spiced walnuts

Caramel panna cotta, gingerbread and ginger snap biscuit

Clementine and ginger trifle

Treacle tart with blood orange and sweetened crème fraiche

Apple and calvados frangipane tart with vanilla ice cream

Dark chocolate, malt and espresso tart with baileys mascarpone

Frangipane mince pies with brandy butter

Caramelised baked basque cheesecake with pedro ximenez and ginger spiced poached rhubarb

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



Fine Dining

JUST THE TIP OF THE
ICEBERG. ELEGANT
AND BEAUTIFULLY
PRESENTED FESTIVE
DISHERS TO WOW YOUR
GUESTS.

STARTERS

Venison carpaccio, celeriac remoulade, crispy parsnip crisp, pickled blackberries

Pork, cranberry and pistachio terrine, blackberry ketchup, pickled blackberries, chestnuts.

Seared scallops, cauliflower puree, charred cauliflower, tempered mustard seeds, crispy curry leaves.

Cornish crab, pear & celeriac remoulade, castelfranco radicchio, fennel crispbread

Scallop tartare, cured fennel, cucumber, sea purslane

Griddled artichoke, almond ajo blanco, pickled grapes, lovage oil (vg)

Winter spiced beetroot and chickpea burek, harissa & maple syrup glazed heritage baby carrots, tahini sauce, dukkah (VG)

Gnocchi, parsnip and truffle puree, kale, charred brussel sprouts (V)*

MAINS

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

Duo of lamb; rack of lamb, pulled lamb shoulder croquette, salsa verde, potato & parsnip terrine, cavolo nero.

Iberico pork loin, piquillo pepper & chorizo sauce, chimichurri, charred hispy cabbage

Venison loin, celeriac puree, wild mushrooms, pickled blackberries

Venison wellington, celeriac puree, cavolo nero, pickled walnut salsa

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

Monkfish with cauliflower puree, sprouts tops, charred cauliflower, pickled walnut salsa

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

Hake, romesco sauce, olive salsa, cavolo nero & roasted new potatoes

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

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

DESSERT

Mont blanc mini pavlova with chestnut mousse

Sticky toffee pudding with walnuts and brandy butterscotch sauce

Chocolate nemesis, amaretto crumb, vin santo

Mini spiced blackberry, mulled pear and apple pavlovas

Muscat poached pear, mascarpone, salted butterscotch sauce, warm spiced walnuts

Caramel panna cotta, gingerbread and ginger snap biscuit

Clementine and ginger trifle

Treacle tart with blood orange and sweetened crème fraiche

Apple and calvados frangipane tart with vanilla ice cream

Dark chocolate, malt and espresso tart with baileys mascarpone

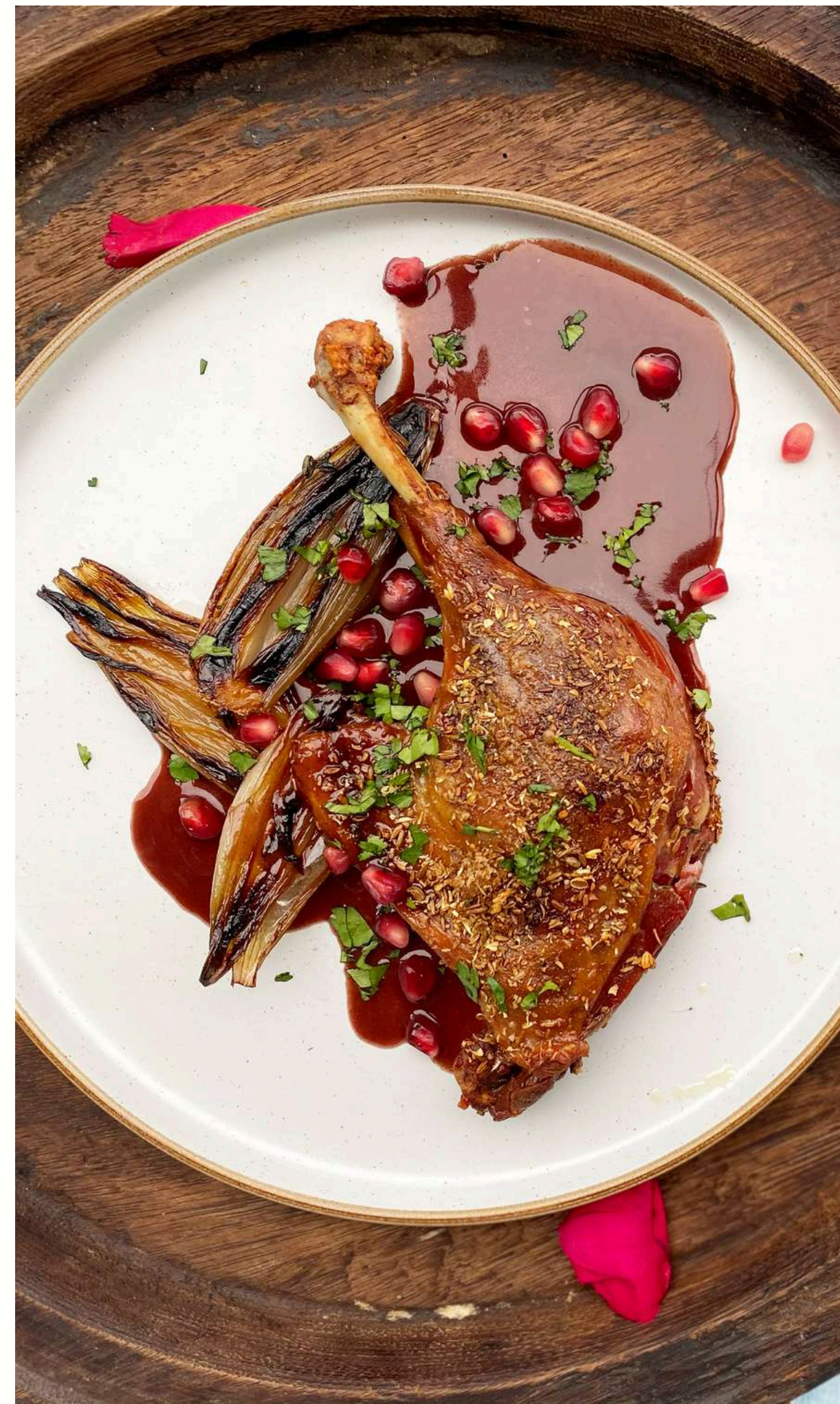
Frangipane mince pies with brandy butter

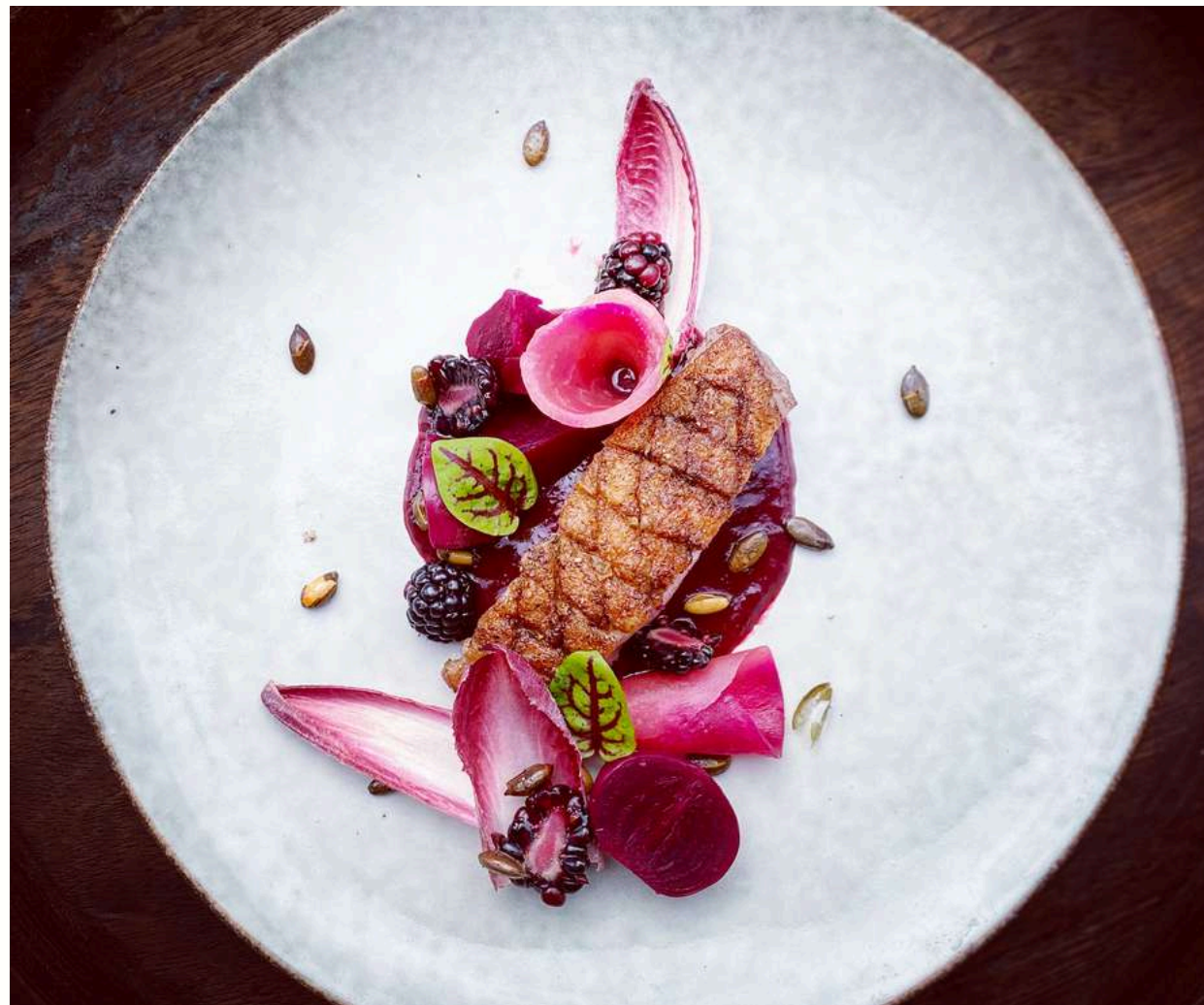
Caramelised baked basque cheesecake with pedro ximenez and ginger spiced poached rhubarb

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









LBK
—FLAVOURS—

*Christmas
Drinks*



Festive Drinks

COCKTAILS

OLD FASHION

WHISKY, DEMERARA, BITTERS, ORANGE

CRANBERRY AND ORNAGE WHISKY SOUR

WHISKY, CRANBERRY JUICE, ORANGE JUICE, LEMON JUICE, EGG WHITE, LEMON PEEL, SIMPLE SYRUP

MANHATTAN

WHISKY, VERMOUTH, AND BITTERS

CHRISTMAS MARTINI

BOURBON, CHERRY BRANDY

HOLLY JOLLY CHRISTMAS CITRUS COCKTAIL

VODKA, ST GERMAIN, CLEMENTINE JUICE, GINGER BEER, POMEGRANTE SEEDS

SLOE GIN FIZZ

MULLED WINE & MULLED CIDER

MOCKTAILS

POMEGRANATE MARTINI MOCKTAIL

CRANBERRY FIZZ



LBK
— FLAVOURS — 

Thank you