



# Lady Nobel's Masquerade Ball

Christmas 2023 Menu  
Kent House Knightsbridge

*indulge yourself*

# Canapés

**Turkey sausage roll** with cranberry gel

**Cured trout**, tostada and lemon purée

**Brie and truffle honey** on brioche (vegetarian)

**Red piquillo pepper**, carrot, red onion & coriander roll with raisin gel (vegan)

**Chicken ballotine** with shallot & marmite purée served on a blini

**Duck bonbon**, kataifi pastry and blackberry gel

**Haggis scotch egg** with piccalilli

**Roasted potato** with crème fraîche and Avruga caviar

**Trout mousse**, chickpea shard and wasabi caviar

**Thai fish cake**, Sriracha mayonnaise and coriander

**Mini tomato bruschetta** with nut free pesto (vegetarian, can be vegan)

**Gorgonzola quiche**, fig jam (vegetarian)

**Lamb loin**, parmasan-crusted

**Charred mackerel**, goats cheese

# Bowl Food

**Smoked mackerel**, rice cracker, guacamole and coriander

**Curried roast cauliflower**, shallot purée and Jerusalem artichoke (vegan)

**Firecracker beef brisket** slider and pickle

**Confit lamb**, swede purée, pickled turnip and onion jus

**Game stew**, truffle pomme purée and celeriac crisp

**Indonesian beef rendang**, rice and soya fine beans

**Goan fish curry**, sticky rice, coriander naan bread & lime pickle

**Slow cooked trout**, giant couscous and lemon purée

**Nicoise** – Seared and confit tuna, saffron potato, aubergine caviar, cured tomato and egg

**Ratatouille empanadas** and Sriracha mayonnaise (vegetarian)

**Chickpea falafel** with spiced cauliflower and pomegranate (vegan)

**Mini chicken a la Milanese** with tomato orzo pasta

**Cured beef bresaola**, celeriac salad, focaccia crouton, apple crisp

**Seared stone bass**, zucchini fritti, olive & tomato salsa

# Dessert Canapés

**Black forest pavlova**

**Festive éclair**

**Spiced devil cake bonbon** coated in dark chocolate ganache

**Dark chocolate brownie** with miso (vegan)

# Dessert Bowl Food

**Messy coffee tiramisu**

**Christmas pudding**, brandy & vanilla sauce and cinnamon crumble

**Yuzu panna cotta**, ginger stem and cherry gel

**Amaretto Sour** – orange and lemon jelly, orange biscuit, vegan meringue and amaretto syrup (vegan)

# Food Stations - Savoury

## **BAO BUNS**

**Mongolian lamb with pickled cucumber and spring onion**

**Roast turkey bao with cranberry jam and pickled red cabbage**

**Slow cooked miso aubergine with dry slaw and coriander**

## **BURRITO BAR**

**Pulled chicken with black bean and avocado salsa**

**Grilled beef with refried rice**

**Roast sweet potato and black beans**

**Toppings: pico de gallo, avocado chunks, guacamole, tomato salsa and sour cream**

# Food Stations - Savoury

## PASTA BAR

**Four cheese Mac n Cheese with onion crumb  
Brie and cranberry arancini balls**

## TACOS

**Baja fish with chili and mango salsa and tortilla chips  
Beef barbacoa with citrus onions, pico de gallo and tortilla chips  
Panko cauliflower, corn puree, pico de tallo**

## THAI KITCHEN

**Chicken Massaman curry with coconut rice  
Chargrilled chicken satay with Thai salad  
Vegan green thai curry with coconut rice**



# Food Stations - Desserts

## **CHRISTMAS DONUT STATION**

**Traditional glaze**

**Chocolate straw**

**Mulled wine jelly**

**Cinnamon custard and honeycomb**

## **CHRISTMAS IN BRUGES**

**Cinnamon waffles with your choice of**

- **Spiced apples**
- **Chantilly cream**
- **Brandy caramel or Belgian chocolate sauce**
- **Mini stroopwafels**

# Starters

## **Salmon and trout rilette**

Pickled lemon purée, sourdough crisp, beetroot & cress salad

## **Crispy confit chicken**

Onion ketchup, pickled cucumber and sorrel

## **Game mosaic ballotine**

Onion crumble, marinated prunes, tenderstem & gribiche sauce

## **Baked cod**

Patatas bravas, rainbow kale and crispy cod skin

## **Roast pumpkin raviolo (vegetarian)**

Cranberry orange compote and sage beurre noisette

## **Sticky tempeh (vegan)**

Pickled kohlrabi carpaccio, sun dried tomato, lemon gel & parsley oil

## **Maple seared lamb**

Sun dried tomato, onion jam, charred & crumble with winter cress

## **Smoked duck**

Orange gel, salted baked celeriac and herb oil

## **Stracciatella (vegetarian)**

Cured tomato, coral croutons, nut free pesto

## **Parmesan gnocchi (vegetarian)**

Mushroom & truffle sauce



# Main Courses

## **Turkey ballotine**

Cranberry stuffing, roast potatoes, swede purée, roasted carrot & sprout leaves

## **Crispy duck leg**

Purple carrots, crushed potatoes, braised chicory and duck jus

## **Braised ox cheek**

Purè di patate, charred carrot, baby onion, mushroom & red wine jus

## **Roast chicken breast**

Crispy leg, baby fondant potato, caramelised parsnips, butternut purée, tender stem broccoli and chicken jus

## **Roast lamb rump**

Shoulder croquette, pomme mousseline, golden beetroot & kalette leaves

## **Root vegetable pithivier (vegan)**

Carrot, parsnip and swede, served with cavolo nero and cranberry pickle

## **Curried roast cauliflower (vegan)**

Onion purée, giant couscous, Jerusalem artichoke skins, herb oil and togarashi

## **Seared stone bass**

Saffron risotto, artichoke heart, salsa verde

## **Baked cod**

Raisin purée, saffron potato, king oyster mushroom, king cabbage and sauce vierge

# Dessert

**Chocolate fondant** with cranberry gel and clotted cream ice cream

**Poached pear**, gingerbread and rum Anglaise

**Apple tarte tatin**, vanilla ice cream and honeycomb

**Spiced rhubarb crumble**, vegan coconut ice cream and granola (vegan)

**Old Fashioned Baba** – Bourbon, cherry and orange

**Vegan Kir Sour** – orange and lemon jelly, orange biscuit, vegan meringue and kirsch syrup

**Espresso panna cotta**, with nut free biscotti

**Chocolate mascarpone cheesecake**, honeycomb, burnt orange curd

Trio of desserts - chocolate delice, passion fruit and meringue, pear tart tatin

## Additional Cost

**Time for cheese** goats cheese, grape jam, parmesan tuille, quince and biscuit crumb