

at Kent House Knightsbridge

### SAVOURY CANAPE OPTIONS

- Confit chicken bon bon with burnt onion puree and sage
- Pulled turkey roll with cranberry gel
- Thyme rosti with seared beef and celeriac puree
- Slow cooked duck and fig tortellini with watercress emulsion
- Spiced lamb croquette with minted pea gel
- Cranberry-cured salmon with orange salsa on brioche toast
- Kedgeree smoked haddock, curry mayonnaise, rice crisp
- · Smoked trout, pickled cucumber, chive blini
- Smocked mackerel mousse on sourdough toast with pickled beetroot salsa
- Cheddar and truffle beignet with truffle mayo
- Piccalilli toast, roasted and pickled cauliflower, raisin jam on rye toast (vegan)
- Gorgonzola and butternut squash tortellini with beurre noisette (v)
- Confit jersey royal with garlic butter, cream cheese and caviar (v - can be made vegan)
- Roasted fig, goats cheese and citrus onions on sourdough (v - can be made vegan)

## DESSERT CANAPE OPTIONS

- Dark chocolate brownie with sweet raisin puree
- Mint julep pavlova with whiskey cream and meringue
- Lemon cheesecake with coconut cream and coconut crumb



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### SAVOURY BOWL OPTIONS

- Chicken and truffle croquettes with parsnip puree and crispy chicken skin
- Smoked chicken, charred baby gem, beetroot Caesar dressing
- Spiced, pulled lamb shoulder slider with pickled red cabbage and cheddar
- Slow-cooked beef chilli, black bean feijoada and avocado salsa
- Slow-cooked lamb tagine, lemon and coriander cous cous with roast peppers and spring onion
- Roast rump of beef, triple cooked chips, béarnaise sauce
- Baja fish, chili & mango salad, tortilla chips
- Slow cooked salmon, roasted beetroot, crushed jersey royal and herb oil
- Roast stone bass with saffron pomme puree, lemon gel and tarragon sauce
- Smoked mackerel rillette with burnt raisin puree, sourdough crouton, watercress salad
- Vegetable bhuna, coconut, lemon, naan bread (vegan)
- Sweetcorn arancini, paprika mayonnaise
- Green Thai curry, coconut rice, fresh chilli, coriander and naan bread (vegan)



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### DESSERT BOWL OPTIONS

- Mint julep panna cotta with bourbon brownie bites
- Poached pear, gingerbread and rum Anglaise
- Chocolate fondant with cranberry cream and cranberry crumb
- Lemon posset with spiced pineapple and coconut chantilly
- Apple tarte tatin with old fashioned fruit compote
- Earl grey infused set custard with strawberry jam gel, brandy snap shards
- Chocolate delice with vanilla cream, cookie crumble and orange gel



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### STARTERS

- Slow-cooked duck leg, sour cherry reduction, deep fried capers, charred brioche
- Confit chicken terrine, apricot, leek and radish salad
- Lamb bon bon with onion jam, spring onion shards and lambs lettuce
- 'Gin Daisy' Gin cured salmon with lemon cream, fennel remoulade and a rosemary focaccia crumb
- Baked stone bass, fennel puree, crispy shallots and red sorrel
- Mackerel pate, raisin puree, herb oil served with sourdough toast
- Wild mushroom and truffle raviolo with white wine tarragon sauce (v)
- 'Crispy duck egg' Cauliflower puree, charred pickled cauliflower florets, watercress and anchovy (v)
- Beetroot, feta crumble, olive soil, pickled cucumber, basil oil (v - can be made vegan)
- Charred red chicory, stilton, cherry tomato, grape chutney, celery (v - can be made vegan)



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## MAIN COURSES

- Roast lamb rump, roasted carrots, garlic duchess potato, charred shallot, shallots crisps with rosemary lamb jus
- Turkey ballotine, cranberry stuffing, roast potatoes, charred broccoli, roasted carrot and sprout leaves
- Roast breast and confit leg of chicken with rosti potato, spiced parsnip puree, caramelised baby gem lettuce and red wine sauce
- Braised Ox cheek, carrot puree, dauphinoise potato, Cavolo Nero, beef jus
- Guinea fowl supreme with pomme anna, curly kale, baby carrots and cranberry jus
- Slow-braised lamb shoulder with sweet potato puree, charred red onion, tender stem broccoli and spiced lamb jus
- Pan-seared fillet of stone bass, Pomme puree, caramelised cauliflower, lightly spiced tomato sauce
- Salmon fish cake with pickled shallots, watercress and chive velouté, charred broccoli florets
- Honey-roasted pumpkin, toasted seeds, crispy Cavolo Nero, celeriac puree and pickled cranberries (v - can be made vegan)
- King oyster mushrooms, pearl barley risotto, asparagus, peas, broad beans, shaved vegetarian parmesan, truffle oil (v - can be made vegan)



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## STREET FOOD STATIONS

### **BAO BUNS**

- Mongolian lamb with pickled cucumber and spring onion
- Roast turkey bao with cranberry jam & 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 gaillo, avocado chunks, guacamole, tomato salsa and sour cream

### **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 & tortilla chips
- Panko cauliflower, corn puree, pico de gallo

### THAI KITCHEN

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



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## STREET FOOD STATIONS - DESSERTS

### **CHRISTMAS DONUT STATION**

- Traditional glace
- Chocolate straw
- Mulled wine jelly
- Cinnamon custard and honeycomb

### **CHRISTMAS IN BRUGES**

- Cinnamon waffles with your choice of:
  - Spiced apples
  - Chantilly cream
  - o Brandy caramel or Belgian chocolate sauce
  - Mini stroopwafels

### **BAO BUNS**

 Dessert add-on: Baonuts – our incredible bao bun doughnuts with miso caramel and strawberries











