

**KENT HOUSE
KNIGHTSBRIDGE**

SECRET



SOIRÉE

**SUPPER CLUB
CHRISTMAS 2025 MENU**

**BEST CHRISTMAS PARTY
VENUE AWARD**



CANAPE OPTIONS

VEGAN

- Poached pear on charcoal toast with red onion and chervil
- Smoked aubergine, panisse, pomegranate salsa

VEGETARIAN

- Truffle and cheddar éclair with roasted fig compote
- Smoked goat cheese, tear drop pepper and balsamic tarts
- Celeriac and sage tortellini with cranberry and chestnut

FISH

- Smoked trout, potato pancake, lemon crème fraiche and caviar
- Guinness toast, whipped mackerel pate, pickled grape and red onion crumb
- Pan fried sea bream, carrot butter, lime and herb oil

MEAT

- Seared beef with thyme rösti potato, celeriac puree and horseradish
- Parmesan-crusted lamb loin, sweet mustard and parmesan crust
- Roast turkey bon bon with spiced parsnip cream
- Pulled spiced lamb shoulder cigars with feta and mint

SWEET

- Chocolate delice, bailey's mouse, strawberry and honeycomb
- Apple 'old fashioned' tart tatin with cinnamon cream
- Passion fruit curd and raspberry tartlet

BOWL FOOD OPTIONS



VEGAN

- Red pepper and coriander dim sum, dragon fruit crisp, baby corn, sweet sake dressing
- Cauliflower, fondant potato, pickled samphire, raisins, toasted seeds

VEGETARIAN

- Blue cheese profiteroles, onions, marmite
- Truffle and celeriac arancini with blood orange puree and toasted chestnuts

FISH

- Slow-cooked trout, lemon purée and sea vegetables
- Homemade rosemary focaccia with lime and gin-cured salmon, cucumber, beetroot and red onion salsa
- Crispy cod, sage and cranberry hash, roasted squash puree, onion and caper crumb

MEAT

- Roast lamb waffle with bourbon syrup and pickled red cabbage served with sesame cucumber
- Roast rump of beef, triple cooked chips, béarnaise sauce
- Chicken and truffle croquette and parsnip puree
- Crispy duck bun with watercress, chilli jam and spring onion
- Roasted venison, brown butter potato puree, rainbow chard, leek "hay"

SWEET

- Blood orange posset, rum and rhubarb compote, honey sable
- Chocolate pave, butterscotch sauce, brandy snap
- Cherry panna cotta with white chocolate & champagne truffles



DINING OPTIONS

STARTERS

VEGAN

- Mushroom lentil pate, pickled vegetables and rye toast
- Avocado and cucumber tartare with ginger-lime dressing
- Charred sweet potato with black garlic puree and pickled radish

VEGETARIAN

- Blue cheese profiteroles, served with onions caramelised with marmite and a drizzle of wildflower honey

FISH

- Smoked haddock brandade with crispy polenta and chive oil
- Cod with pomegranate molasses, fennel salad and lime salt
- Stone bass with apple and celeriac purée

MEAT

- Smoked duck with pickled pears and toasted seeds
- Red pepper and coriander dim sum, dragon fruit crisp, baby corn, sweet sake dressing
- Cauliflower, fondant potato, pickled samphire, raisins, toasted seeds

DINING OPTIONS

MAIN



VEGAN

- Portobello mushroom & spinach wellington, warm tomato & tarragon vinaigrette, sun blushed tomato
- Charred aubergine with fermented black bean sauce and crispy buckwheat

VEGETARIAN

- Roast celeriac and chestnut ravioli with tarragon beurre blanc, toasted seeds and crispy sage
- Wild mushroom and smoked potato pithivier with black truffle jus

FISH

- Sustainable Cornish mackerel caramelised with miso and served with rhubarb and ginger chutney on seaweed barley risotto

MEAT

- Lamb with celery salt butter, charred leeks and elderberry reduction, lamb fat tuille, wild garlic oil
- Braised beef vol au vent with truffle and wild mushroom, fermented bilberry jus and smoked bone marrow mash
- Corn-fed Cotswold chicken, chicken truffle infused mousse with wild mushroom and tarragon barley risotto, chicken skin shards slow roasted garlic emulsion
- Confit duck leg with fig and celeriac dauphinoise, baby turnips, red wine sauce, crispy duck fat shallots whiskey jus



DINING OPTIONS

DESSERT

- Bramley apple with caramelised white chocolate, thyme crumble and smoked vanilla cream
- Goat's milk and wildflower honey parfait with walnut praline and saffron meringue
- Bitter chocolate crèmeux with stout-infused ganache, birch syrup and malt ice cream
- Smoked maple and miso flan with roasted chestnuts and sesame brittle
- Malt and stout chocolate tart with salted oat crust, sea salt caramel
- Carrot and coconut tart with lime curd and candied ginger

VEGAN

- Smoked dark chocolate and caramelised banana tart with chili infused ganache and salted vanilla chantilly
- Yuzu and matcha mousse with coconut sponge and black sesame crumble

PLATED TRIO OF DESSERTS

Please choose three for your whole party

- Chocolate delice, bailey's mouse, strawberry and honeycomb
- Poached pear tarte tatin, clotted cream
- Apple 'old fashioned' tart tatin with cinnamon cream
- Passion fruit curd and raspberry tartlet
- Blood orange posset, rum and rhubarb compote, honey sable
- Chocolate pave, butterscotch sauce, brandy snap



FOOD STATIONS

SAVOURY

BAO BUN BAR

- Pressed Lamb belly with smoked pickles, apricot chutney
- Fried chicken with honey fermented garlic and chilli, watercress
- Roast tofu miso with spring onion, sour apple, sesame crumb

BOROUGH MARKET

- Bresaola, Beef salami, lamb salami, smoked duck
- Grilled peppers, baby courgettes, sun dried tomatoes, grilled artichokes
- Cheddar, olive tapenade, stilton
- Freshly-cooked pasta coated in a cheese wheel
- Selection of freshly home baked breads and crisps

LITTLE ITALY

Hand crafted tortellini and ravioli made in front of your guests' eyes! Watch as the pasta is rolled and then filled, cooked and served. Fresh and seasonal with the following fabulous fillings:

- Duck and wild mushroom with truffle
- Sun-blushed tomato and goat's cheese with basil - v
- Celeriac and sage tortellini with cranberry and chestnut
- Our little Italy stand also includes a selection of antipasti with fresh breads and cured meats

FOOD STATIONS

DESSERT



COFFEE BAR

Welcome to the coffee bar, our answer to the ultimate station for a sweet kick to keep the party going. Our Tiramisu bar, let's guests craft their ultimate dessert.

- Build your own tiramisu with endless toppings. Choose from a variety of base layers, cream, coffee options.
- Think classic ladyfingers, biscotti crumble, hazelnut cream, Irish cream, pistachio spread, non-alcoholic coffee, chocolate shavings and more!

SECRET SOIREE NAUGHTY NIBBLES

A selection of gorgeous mini desserts with guests able to help themselves to their absolute faves:

Please select five from:

- Chocolate delice, bailey's mouse, strawberry and honeycomb
- Apple 'old fashioned' tart tatin with cinnamon cream
- Passion fruit curd and raspberry tartlet
- Blood orange posset, rum and rhubarb compote, honey sable
- Chocolate pave, butterscotch sauce, brandy snap
- Cherry panna cotta with white chocolate and champagne truffles
- Poached pear tarte tatin, clotted cream
- Passion fruit curd and raspberry tartlet
- Salted caramel profiteroles with chocolate sauce

VEGAN

- Aquafaba meringue with seasonal berries - gf
- Warm rich chocolate brownie - g

OUR ETHOS

- We do not use any single use plastic consumables. Our disposable plates, packaging, cutlery and glassware, are sourced from Vegware, a company that produces fully compostable and biodegradable plantbased items.
- These items are recycled through our food waste by Hackney Council, where they produce compost for Hackney parks. This means we take all our waste away with us after each event. We are working with our suppliers to ensure that they buy into our vision for sustainability and as such do not deliver our produce in single use plastic packaging.
- We try to ensure all our suppliers are local, of which 90% are within a 10-mile radius. We source locally for many reasons but most importantly to maintain our own strict standards on quality and to help reduce CO2 emissions. We believe in supporting our community and as such have long established partnerships with our local suppliers, some of which have been with us for over 30 years, so as we have grown, they have too. We use sustainable fish sources, recycle our oil bottles, cardboard, glass and food waste, and purchase products with reduced packaging.
- We are also fully certified as a Fair-Trade company and working towards attaining the sustainable restaurants accreditation. We work closely with Streets Kitchen, offering our kitchen facilities two nights a week at no charge for their team to prepare meals for the local community, and any excess ingredients or food is given straight to the team, ensuring it goes where it is most needed.
- We also work with Magic Breakfast, a charity dedicated to providing breakfast for children who would otherwise go without. Their goal is to ensure that no child goes to school hungry – this costs as little as 34p aday per child. We match any donation that a client makes, our suggested amount is 34p per guest, meaning we can feed two children for every guest at your event

