

# THE BLOOMSBURY

LONDON

## CHRISTMAS BOWL FOOD

Minimum number of guests: 10  
Minimum number of bowls per person: 3  
Savoury £7.50 per bowl / Sweet £5.00 per bowl

### SALADS

Superfood salad, quinoa, beetroot, feta, edamame beans, broccoli, sunflower seeds, mint, pomegranate dressing (V)  
Chicken caesar salad, parmesan, croutes

### HOT

Slow cooked beef short rib, pommery mustard mash, red wine jus  
Crispy pork belly, bubble and squeak, caramelised apple, red wine jus  
Pan roasted salmon fillet, kale, mussels, clams, leeks  
Wild mushroom risotto, truffle oil (V)  
Thai vegetable curry, coconut rice (V)  
Turkey sliders, cranberry sauce

### SWEET

Rice pudding, lingonberry compote  
Chocolate and hazelnut mousse, clementine, hazelnut biscuit

## CHRISTMAS CANAPÉS

Minimum number of guests: 10  
Light at £ 14.00pp (4 pieces pp) – Choose 4 items from any category  
Medium at £ 18.50pp (6 pieces pp) – Choose 5 items from any category  
Heavy at £ 24.00pp (9 pieces pp) – Choose 7 items from any category  
Anything extra £ 3.50 pp

### SAVOURY

Hot kiln smoked salmon, horseradish cream, Guinness bread  
Confit duck leg rilette, red currant, orange chutney  
Oxtail cottage pies, parsnip mash  
Bloomsbury beef mini sliders, tomato relish  
Halloumi mini sliders, onion marmalade (V)  
Wild mushroom and mozzarella arancini, truffle crème fraîche (V)  
Stilton croquettes, cranberry chutney (V)  
Smoked eel, beetroot pesto, brioche  
Cheese toastie, brie, caramelized onion (V)  
Pigs in blankets

### SWEETS

Cranberry cream on spice sable breton  
Almond topped minced pies  
Spiced orange marshmallows

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## CHRISTMAS LUNCH & DINNER PACKAGE

£105 per person for a sit down Lunch or Dinner  
Minimum number of guests: 60

**Packages include the following:**

Room hire from 1pm - 5pm or 6.30pm to 12am  
Standard event furniture  
Waiting staff  
Welcome glass of Greyfriars Vineyard Sparkling Cuvée NV or soft drinks  
Three course meal  
Half bottle of wine per person  
Still & sparkling water  
Tea, coffee and petits-fours  
Christmas crackers  
Table decoration  
Dance floor  
VAT

## DRINKS RECEPTION CHRISTMAS PACKAGE

£75 per person for a standing reception  
Minimum number of guests: 60

**Packages include the following:**

Room hire from 1pm - 5pm or 6.30pm to 12am  
Standard event furniture  
Waiting staff  
Mulled wine on arrival  
Three drinks per person (house wine, beers and soft drinks)  
Five canapés or three bowl food  
Mince pies  
Christmas decor & Christmas crackers  
Dance floor  
VAT

Contact our events team if you need more details on the menu  
[bloomsbury\\_events@doylecollection.com](mailto:bloomsbury_events@doylecollection.com)

020 7347 1000

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## PREMIUM DRINKS PACKAGE

£10 extra per person

### For the arrival drink, your choice of:

Ridgeview Wine Estate 'Bloomsbury' Cuvée NV, *East Sussex, England*  
Smoked Cinnamon Old Fashion  
Mulled Wine Bellini  
White Wine & Red Wine

### Half bottle of wine per person:

*(One choice from both the white and red wines listed below)*

#### White:

Unoaked Chardonnay, *Domaine Antugnac, Languedoc, France*  
Gavi di Gavi, *Terre Antiche, Piedmont, Italy*  
Sauvignon Blanc, *Journey's End, Stellenbosch, South Africa*

#### Red:

Merlot, *Château Haut Blanville, Languedoc, France*  
Chianti, *Mediceo, Tuscany, Italy*  
Côtes du Rhône, *Perrin & Fils, Rhône, France*

## DELUXE DRINKS PACKAGE

£30 extra per person

### For the arrival drink, your choice of:

Perrier-Jouët Grand Brut NV Champagne  
Smoked Cinnamon Old Fashion  
Mulled Wine Bellini

### Half bottle of fine wine per person:

*(One choice from both the white and red wines listed below)*

#### Fine White:

Chardonnay, *Ridge Estate, California, USA*  
Meursault, 'En La Barre', *Antoine Jobard, Burgundy, France*  
Chenin Blanc 'Granietsteen', *Scions of Sinai, Stellenbosch, South Africa*

#### Fine Red:

Cabernet Sauvignon Estate Grown, *Frog's Leap, California, USA*  
Nuits-St Georges, *Vieilles Vignes, Domaine Rion, Burgundy, France*  
Barolo, 'Serralunga d'Alba', *Giovanni Rosso, Piedmont, Italy*

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## THREE COURSE CHRISTMAS MENU

Please choose one starter, one main and one dessert to create a set menu for your entire party. Pre-ordered selection of two choices per dish is available for an extra £5 supplement per person (offering an option between two starters, two main dishes and two desserts).

The choices must be given two weeks prior to the event.

### STARTERS

Honey roast parsnip soup, parsnip crisp, truffle oil (V)

Gin-cured salmon, pickled fennel, heritage radishes, orange and cranberry dressing

Ham hock terrine, smoked mayonnaise, mulled wine fruit chutney, watercress, frisee salad, sourdough croute

Beetroot tart, Bosworth Ash goats' cheese, toasted walnut and honey dressing, endive salad (V)

### MAINS

Caldecott farm free-range turkey, chestnut stuffing, cranberry sauce

Cornish black bream, Jerusalem artichoke purée, shredded brussel sprout tops, dill butter sauce

Braised beef short rib, creamed mash, savoy cabbage, baby onions, pancetta, red wine jus

Wild mushroom risotto, shaved Berkswell cheese, truffle oil, basil cress (V)

Venison loin spiced red cabbage, butternut squash purée, red currant jus

(Venison has a £10 pp supplement)

### DESSERTS

Pear and chestnut strudel with whisky chestnut ice cream

Traditional Christmas pudding with brandy custard (GF option available)

Dark chocolate Bûche de Noël, clove cream, clementine sauce (GF)

Spiced plum and hazelnut tart with plum sauce and Chantilly cream

(Contains nuts, gluten, dairy)

### PETITS FOURS

Almond topped mince pies (GF option available)

Spiced hazelnut financier

Salted caramel truffles