



THE BLOOMSBURY

LONDON

FESTIVE DINING 2022

CHRISTMAS CANAPÉS

4 canapés - £16 | 6 canapés - £24 | 8 canapés per person - £32

COLD CANAPÉS

Chapel & Swan smoked salmon, crème fraîche, herb blinis

Beef tartare, soft quail egg, crispy capers

Dorset crab tostada, pickled vegetables, caviar

Burt ash goat's cheese mousse, candied walnuts poached pear

Seared yellowfin tuna, wasabi mayo, tomato petal

HOT CANAPÉS

Truffled brie croquettes, cranberry purée

Venison sausage rolls, pickled red cabbage, basil cress

Winter wild mushroom, arancini, truffle mascarpone

Wild boar sliders, Cashel blue cheese, onion relish

Lobster and chips, citrus mayonnaise

Pigs in blanket, whole grain mustard mash, port jus

SWEET CANAPÉS

Rudolph's Nose - Cranberry Cream on Spice Sablé Bretôn

Almond topped mince pies

Mince pie caramel truffles

Spiced Orange Marshmallows

V - vegetarian, VE - vegan, GF - gluten free, V/VE - vegan upon request

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices inclusive of VAT.

CHRISTMAS BOWL FOOD

£9 per bowl

HOT

Caesar salad, with dry cured bacon,
turkey, rosemary croutons, shaved parmesan

Endive salad with blue cheese,
pear, walnuts & and whole grain mustard

Hot smoked salmon,
pickled fennel, grated horseradish, cranberry reduction

The Bloomsbury classic prawn cocktail
with Marie rose sauce

COLD

Confit duck leg, braised red cabbage,
shredded Brussel sprout tops, red wine jus

Slow cooked, free range pork belly,
bubble and squeak, warm apple sauce

Cajun spiced tofu,
curried parsnips, chilli jam, spring onions, baby coriander cress

Roast winter squash risotto,
gorgonzola, sage toasted pine nuts, Krispy kale

Seared hand dived scallops,
spiced lentils, golden raisins, samphire

DESSERTS

Classic Crème brûlée,
short bread

Plum and apple crumble,
spiced rum custard

Classic tiramisu

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CHRISTMAS MENU

£80 per person

Please choose one dish per course.

Please preorder 14 days in advance.

STARTERS

Roasted Jerusalem artichoke soup,
winter truffles, artichoke crisps GF V

Beetroot & vodka cured slalom gravlax,
celeriac remoulade, and 1000 seed Nordic bread

Chicken and wild mushroom, ballotine,
toasted hazelnuts, brioche, apple chutney

Heritage beetroot carpaccio,
bright well Ash goat's cheese, lamb's lettuce, fizzy, seeded crackers GF V

MAINS

Caldecott farm free range bronze turkey,
stuffing with all the trimmings, cranberry sauce

Fillet of seabass,
sweet potato hash, sautéed leeks, crayfish tails, beurre Blanc GF

Slow cooked free range pork belly,
cranberry bubble and squeak, sautéed savoy cabbage crispy pancetta, merlot jus GF

Wild mushroom and chestnut wellington,
glazed heritage carrots, Brussel sprouts GF V

Fillet of long horn Scottish beef,
truffled mash potato, glazed baby carrots, brussel sprout tops, bone marrow jus
(£10 per person supplement)

DESSERT

Cherry & Amaretto Christmas pudding
with brandy custard

Bûche de Noël - dark chocolate and spearmint mousse,
cranberries GF

Mandarin and Thyme tart
with spiced orange sauce and crème fraîche

Warm hazelnut tart in spiced pastry with plum purée,
white chocolate ice cream

PETIT FOURS

Almond topped mince pies

Gluten free option available

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CELEBRATE THE FESTIVE SEASON

Over the festive season, discover The Bloomsbury and all it offers, whether it be The Bloomsbury Club Bar for a genial drinks party; Dalloway Terrace for a magnificent afternoon tea with the family; The Coral Room and its extensive list of English sparkling wines; feasting in The Queen Mary and The George V halls; or intimate dinners in The Chapel or Library.

We invite you to make The Bloomsbury your home-from-away home this winter. Whatever your reason for celebrating - from Thanksgiving to Burns Night and beyond - you'll find The Bloomsbury at the heart of the action, and our wonderful staff ready and able to assist at every turn.

Every year, 40 million Christmas crackers end up in landfill. In lieu of crackers, this year we will make a donation on your behalf to Tree Aid.

Tree Aid work with local people in the drylands of Africa to tackle poverty and the effects of the climate crisis by growing trees and restoring and protecting land.

CONTACT US

For further details or to discuss your festive party, gathering or private dinner, please contact our events team:

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