

## THE BLOOMSBURY

IONDON

FESTIVE MENU

### CHRISTMAS CANAPÉS

(Minimum number of 4 items)

#### COLD CANAPÉS

Smoked salmon blinis, lemon balm sour cream, salmon roe caviar

Tuna tartare, tobiko caviar, yuzu

Confit duck & red amaranth rice paper wrap

Young vegetables & edamame, cocoa cone, Cornish sea salt V/VE

Goats' curd & fig, Stich Elton cheese shortbread V

#### HOT CANAPÉS

Slow-cooked short rib roll, mushroom ketchup

Venison & fig croquettes, fig & date chutney

Portland seafood vol-au-vent

Truffle Brie croquettes, dates & cranberry V

Truffle arancini, Pecorino V

#### SWEET CANAPÉS

Naughty coal VE
Smoked tea truffles VE/GF
Egg nogg tarts GF

#### CHRISTMAS BOWL FOOD

#### COLD BOWLS

Classic lobster cocktail, quail egg
Smoked duck salad, balsamic onions, pear & orange jam GF
Hot smoked salmon, celeriac, apple GF

Bloomsbury salad, cocoa cone, kale, pomegranate, beetroot, white balsamic & turmeric dressing V/VE/GF

Heritage beetroot & goat cheese mousse, pickled walnuts V

#### HOT BOWLS

Beef sliders, Isle of Mull Cheddar, tomato relish

Cod goujons, pommes, saffron aïoli

Tandoori salmon, spiced puy lentils, makhani sauce

Roast chicken thighs, chestnuts, Brussel sprouts, truffle jus GF

Barley risotto, pumpkin & artichoke, sage cream V/VE

#### CHRISTMAS MENU

Please choose one dish per course

#### STARTERS

Game terrine mulled wine jelly, winter fruit chutney, Voatsiperifery pepper, truffle mushroom brioche Chestnut & mushroom soup V/GF

Malden cure royal fillet of salmon
pickled cucumber, Heritage radish, Yorkshire horseradish cream GF
Malden Salt baked golden beetroot
pickled cucumber, Heritage radish, Yorkshire horseradish cream V/GF

#### MAINS

Pan fried seabass
confit celeriac, salty fingers, blue lobster, crab bisque GF

Poti marron & wild thyme wellington
glazed yellow carrots, Champagne sauce V

Traditional bronze turkey
sage onion stuffing, trimmings, classic bread sauce, cranberry jus GF

Spiced duck breast
braised red cabbage, confit duck leg, damson jus

#### **DESSERTS**

Spiced hazelnut tart
raspberry, vanilla ice cream
Gingerbread pudding
toffee sauce, stem ginger ice cream GF
Saint Dominique bûches de Noel
salted caramel, honeycomb GF
Mont Blanc
chestnut, blackcurrant, Chantilly cream

# CELEBRATE THE FESTIVE SEASON

Over the festive season, discover The Bloomsbury and all it has to offer. Experience The Bloomsbury Club Bar for a genial drinks party, Dalloway Terrace for a magnificent afternoon tea or The Coral Room for an evening of creative cocktails. For larger events, choose from The Queen Mary or The George V space and for smaller dinners discover the beautiful Chapel or Library.

We invite you to make The Bloomsbury your home-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.

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:

+44 (0)207969 3944 London\_events@doylecollection.com

> The Bloomsbury 16-22 Great Russell Streett London WC1B 3NN

O hotelbloomsbury