



THE BLOOMSBURY

LONDON

FESTIVE MENU

# FESTIVE CANAPÉS

£5.5 per canapé, per person

(Minimum of 4 per guest)

## COLD CANAPÉS

Caviar & Crème Fraîche Tartlet, *lemon zest, chives*

Yellowfin Tuna Tartare, *yuzu gel, wasabi sesame crisp, micro shiso* GF

Duck Rillettes in Brioche, *spiced orange jam, pink peppercorn*

Winter Root Vegetable Cones, *edamame, rainbow beet, cocoa cone, sea salt* VE GF

Fig & Goat's Curd Tartlet, *shortbread base, local honey, thyme blossom* V

## HOT CANAPÉS

Venison & Port Croquettes, *fig & date relish, crisp sage*

Truffle Brie Beignet, *cranberry gel, black truffle cream* V

Short Rib in Puff Pastry, *mushroom ketchup, horseradish leaf*

Wild Mushroom Arancini, *aged pecorino, white truffle drizzle* V

## SWEET CANAPÉS

Spiced 'Naughty Coal' Bites, *black cocoa, ginger, charcoal sugar* VE GF

Rudolph Noses, *ruby chocolate ganache, ruby dust* GF

Warm Gingerbread Madeleine, *cinnamon sugar* GF

Handmade Mince Pies, *brandy butter* (Available gluten-free & vegan)

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.

# FESTIVE BOWL FOOD

£10 per bowl | recommended 3 - 4 bowls per guest

*Perfect for standing receptions & elegant mingling*

## CHILLED BOWLS

Lobster Cocktail Royale

*Butter-poached lobster, avocado mousse, quail egg, cognac Marie Rose*

Citrus-Cured Salmon & Apple Remoulade GF

*Pickled fennel, fresh dill, horseradish crème fraîche*

Beetroot & Goat's Cheese Parfait V

*Whipped Rosary goat's cheese, pickled walnuts, chicory, black olive dust*

## WARM BOWLS

Mini Wagyu Sliders

*Isle of Mull cheddar, caramelised shallot relish, black truffle aioli*

Tandoori Salmon & Lentils

*Spiced Puy lentils, makhani coconut cream, micro coriander*

Festive Chicken Dinner

*Roast chicken thighs, charred sprouts, traditional stuffing, truffle jus*

Crispy Butternut Ravioli V

*Confit pumpkin, crispy sage, artichoke heart, pecorino*

## DESSERT BOWLS

Warm Poached Cherries GF

*Hazelnut frangipane, fromage blanc*

Vegan Pear Sticky Toffee Pudding VE GF

*Rich toffee sauce*

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# FESTIVE SET LUNCH MENU

3 courses | £75 per person

## STARTERS

Smoked Duck & Spiced Fig Pressé

*Port gel, toasted hazelnuts, chicory & orange salad, brioche wafer*

Winter Garden Salad **VE GF**

*Truffled celeriac, compressed pear, beetroot, candied pecans*

## MAINS

Roasted Bronze Feather Turkey

*Traditional stuffing, pigs in blankets, glazed carrot, Pommes Anna, cranberry jus*

Beetroot & Truffle Pithivier **VE**

*Spinach & vegan feta, red wine shallot jus, carrot & cumin mash*

## DESSERTS

Spiced Mulled Wine Poached Pear **VE\* GF**

*Vanilla mascarpone, almond crumb, sloe gin gel*

Black Forest Bûche de Noël **GF**

*Red cherry panna cotta, almond sponge, kirsch ganache, dark chocolate glaze*

Tea, Coffee & Mince Pies

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# FESTIVE DINNER MENU

3 courses | £90 per person

## STARTERS

Cured Scottish Sea Trout Carpaccio **GF**  
*Yuzu crème fraîche, pickled apple, fennel pollen, bronze fennel*

Smoked Duck & Spiced Fig Pressé  
*Port gel, toasted hazelnuts, chicory & orange salad, brioche wafer*

Winter Garden Salad **VE GF**  
*Truffled celeriac, compressed pear, beetroot, candied pecans*

Goat's Cheese Parfait & Black Olive Tuile **V**  
*Blood orange reduction, charred baby leeks, toasted pine nuts*

## MAINS

Stuffed Guinea Fowl Supreme **GF**  
*Chestnut & wild mushroom farce, confit leg croquette, madeira jus, parsnip & thyme purée*

Fillet of Plaice & Lobster Crème  
*Salsify ribbons, sea vegetables, Champagne beurre blanc, parsnip crisp*

Beetroot & Truffle Pithivier **VE**  
*Spinach & vegan feta, red wine shallot jus, carrot & cumin mash*

Slow-Roast Venison Haunch **GF**  
*Spiced red cabbage, Pommes Anna, sprout hearts, bitter chocolate & juniper sauce*

Roasted Bronze Feather Turkey  
*Traditional stuffing, pigs in blankets, glazed carrot, Pommes Anna, cranberry jus*

## DESSERTS

Spiced Mulled Wine Poached Pear **VE\* GF**  
*Vanilla mascarpone, almond crumb, sloe gin gel*

Chestnut & Chocolate Delice **VE GF**  
*Marron glacé, cassis sorbet, cocoa nib tuile*

Warm Clementine & Pistachio Tart **V**  
*Satsuma jelly, pistachio frangipane, clementine gel, fromage blanc*

Black Forest Bûche de Noël **GF**  
*Red cherry panna cotta, almond sponge, kirsch ganache, dark chocolate glaze*

Tea, Coffee & Mince Pies

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# 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 Queen Mary Hall or George V Hall space and for smaller dinners discover the beautiful The Chapel or The Seamus Heaney Library.

We invite you to make The Bloomsbury your home-away from home this winter. Whatever your reason for celebrating – from Thanksgiving to the New Year and beyond – you'll find The Bloomsbury at the heart of the action.

## CONTACT US

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

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