

# SMART

HOSPITALITY

## CHRISTMAS MENUS 2019







# CANAPÉS



## COLD CANAPÉS

### VEGETARIAN AND VEGAN

Shaved turnip ravioli filled with horseradish, roasted truffle potato (Vegan)

Beets on toast, fig, Shropshire blue, nettle jam (v)

### FISH

Mini shrimp okonomiyaki, bonito flakes, Japanese mayonnaise

Salmon trio gateaux

### MEAT

Teriyaki beef fillet skewers, sesame crust, and wasabi mayo

Smoked chicken terrine with mango piccalilli





# HOT CANAPÉS

## VEGETARIAN AND VEGAN

Vegetable gyoza (v)

Dhal burger, onion pickle and cucumber chutney (vegan)

## FISH

Grilled mango and tiger prawn skewers

Lobster arancini, roasted romesco sauce

## MEAT

Braised pork belly, apple, mustard, ketchup sub

Asian flavour duck beignet, sesame dressing



CHRISTMAS  
DINNER





## STARTERS

London cured smoked salmon, beetroot, apple and dill salad,  
apple pancakes, caviar crème fraiche

Wiltshire smoked trout, trout roe dressing, almonds,  
broccolini salad, confit tomatoes

Duck foie gras terrine, maple syrup, port pickled apple, gingerbread crumble

Ham hock and pea terrine, golden pea, quinoa, sweet shallot and parsley salad,  
mild grain mustard dressing

Double baked cheddar cheese soufflé, caramelised fig and red onion jam,  
rocket and hazelnut salad, apple cider vinegar dressing (v)

Spiced pumpkin and goats cheese filo cracker, wild rocket salad,  
white balsamic, pomegranate dressing (v)

Roasted fig tart fine with mozzarella, honey pecan crumble (v)

Wild mushroom and truffle vol-au-vent, mushroom cream,  
pickled mushroom, chervil salad (v)



## MAINS

Rosemary and butter roast breast of Cotswold white chicken, potato gratin, caramelised white onion and sage puree, roast winter greens, thyme and red wine sauce

Slow braised beef, truffle mash, sticky glazed parsnip, buttered kale, red wine sauce

Pressed lamb shoulder, honey and black garlic glazed fondant, squash cream, goats curd, mint oil

Crispy duck confit, wilted spinach, sarladaise potatoes, wild mushroom sauce

Aged Cornish fillet of beef, treacle glaze, mushroom emulsion, smoked potato, mustard and tarragon mousse (£5 supplement)

Herb roast rump of lamb, artichoke cream and crisps, heritage roast carrots with dill pesto, nasturtium oil, redcurrant sauce

Seabass fillet, truffle potatoes, roast parsnip cream, pears, lobster and tomato sauce

Broccoli, spinach and ricotta wellington, leek mash, roasted roots (v)

Risotto of roast Lancashire beetroot with caramelised onion puree, red chicory salad (vegan)





## DESSERTS

Sticky date and orange pudding, toffee sauce, chocolate ice cream

Valrhona chocolate torte, passion fruit curd, mango and passion fruit confit

Mont Blanc tart, roast chestnut puree, spiced apricot, hazelnut,  
meringue and candied chestnuts

Pear, cinnamon, speculoos and vanilla panna cotta chocolate shell

Blackberry set cream, lemon thyme and caramelised puff pastry,  
dark chocolate crumbs

Banana and peanut parfait, almond shortbread, fresh raspberry,  
raspberry & lime gel

Mango mousse, toasted coconut oats, sake roasted pineapple,  
strawberry and yuzu ice cream (Vegan)





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## CONTACT

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