



MAGAZINE I ONDON NIAGAZINE LUNDON

CANAPÉS

New York hot dogs with Frenchie's mustard

Rueben cheese and beef toastie *with sauerkraut and mustard slaw*

London cured smoked salmon bagels with whipped chive crème fraiche

The Waldorf tartlet with compressed apple, celery, candied walnuts

Mini calzone pizza with spicy Nduja

Vegetable dim sum with hot chilli dipping sauce

STARTER

Warm roast Mediterranean vegetable tart, with roasted red peppers, tomatoes, aubergine, courgette served with fig chutney, vegetarian parmesan cheese, sunflower seed and basil crunch, served with winter leaves, olive dressing

MAIN

Lemon thyme butter roast Breast of free-range Cornish chicken served with rosemary roast potato, spiced parsnip cream, Savoy purple cabbage, glazed carrot, tarragon and chicken sauce

Root vegetable wellington

served with Savoy cabbage, roast potatoes, maple glazed carrot, peppercorn sauce

DESSERT

Gingerbread

with cinnamon & nutmeg mascarpone cream

Cherry and orange tartlet

with apricot sponge crumbs

"Toffee apple"<u>with vanilla shortbread biscuit</u>

Dark chocolate brownie with spiced whipped ganache

Coconut cream

with spiced tropical fruits

Crème Catalan, mandarin mousse *with poached mandarin segments*

and orange caramel

Warm panettone bread and butter pudding

with St Clements orange and lemon with vanilla cream

Oreo chocolate crumble cheesecake baubles

SMART Christmas