



bovingdons

**‘Tis the season**

*Festive menus*



# Serving great memories

At Bovingdons, we are passionate about delivering exceptional culinary experiences at every event. With meticulous attention to detail, we craft each dish to perfection, always striving to exceed expectations.

Our Michelin-trained chefs bring the highest quality to every dish, demonstrating a commitment to sustainability and excellence.

Our diverse range of dishes, ingredients, and styles allows us to create bespoke experiences tailored to your preferences, ensuring every event is unique and memorable.







# Canapes

# Canapés

## Meat

- Smoked duck, cranberry gel, garlic aioli, micro rocket and toasted brioche;
- Spiced turkey leg mini burger, guacamole, pickled red cabbage and brioche;
- Mini Christmas dinner sausage rolls;
- Ham hock & cheese croquette and piccalilli gel;
- Chicken lollipop and sesame glaze;
- Crackpot Buffalo chicken wings.

## Fish

- Smoked salmon blini, dill crème fraîche and caviar;
- Gremolata-marinated grilled prawn skewers and fine chorizo crumb;
- Smoked salmon, cream cheese & chive swirls and toasted rye bread.

## Vegetarian

- Beetroot & whipped goats' cheese blini and crushed walnuts;
- Caramelised pearl onions tartlet, crumbled feta and balsamic glaze;
- Saffron & mozzarella arancini;
- Wild mushroom pinwheel, truffled goats' cheese and pesto.





# Canapés

## Sweet

- Mini Christmas pudding & chocolate truffles;
- Individual apple tarte tatin;
- Chocolate orange mousse pot and candied orange segments;
- Mint chocolate cheesecake brownie;
- Gingerbread cupcakes;
- Berry pavlova bites with shaved white chocolate;
- Mini white chocolate yule logs;
- Assortment of 'Brigadeiro' - Rich creamy chocolate truffles with a selection of coatings; coconut, 'Hundreds and Thousands' and white chocolate shavings.





# Bowls



# Bowls

## Meat

- Classic chicken Caesar salad, soft boiled egg, anchovy and croutons;
- Brooklyn chicken buffalo wings, coconut rice and spring onions;
- Crispy sesame chicken strips, winter leaf and sticky glaze;
- Beef bourguignon and horseradish pomme purée.

## Fish

- Pan-seared sea bass, roasted Mediterranean vegetables and salsa verde;
- Fillet of salmon, chive pomme purée and white wine velouté.

## Vegetarian

- Chargrilled tofu, candied festive pineapple and Asian salad;
- Spicy falafel, coconut yoghurt, courgette ribbons and pink stemmed radish shoots;
- Purple sprouting broccoli, caramelised orange quinoa, toasted hazelnut and tahini dressing (vg).





# Bowls

## Sweet

- Profiteroles, vanilla cream and dark chocolate sauce;
- Cinnamon & fluffy apple girelle and brandy custard;
- Mulled wine poached pear, honeycomb crumble and ginger spiced mascarpone;
- Cranberry & white chocolate Eton mess;
- Dark chocolate mousse and caramelized cinnamon orange;
- Mini rum baba, caramelized apple and Valrhona chocolate.







# Seated meal



# Starters

## Meat

- Beef carpaccio, sun-blushed tomato, Parmesan & rocket salad and balsamic glaze;
- Roasted duck breast, compressed fig, braised fennel and five spice jus (£2 supplement).

## Fish

- Shrimp & avocado cocktail and sesame brioche tuille;
- Spiced crab cakes, lemon & lime aioli and watercress salad;
- Seared Scottish scallop, cauliflower purée and winter apple salad (£4 supplement).

## Vegetarian

- Sun-blushed tomato & red onion tarte tatin and rocket & Parmesan salad (v);
- Truffle mac 'n' cheese croquettes and spiced tomato chutney (vg)





# Mains

## Meat

- 'Steak au Poivre' - 6oz New York beef strip with brandy peppercorn sauce, triple-cooked chips and garlic sautéed spinach;
- Honey-brined turkey, maple-glazed root vegetables and cranberry compôte;
- Beef fillet, truffled pomme purée, wilted spinach, heritage carrots and red wine jus (£9 supplement).

## Fish

- Pan-seared salmon fillet, pomme purée, shaved Brussels sprouts and toasted almonds;
- Pan-fried halibut, handmade gnocchi, forest mushrooms, spinach and beurre noisette (£7 supplement).

## Vegetarian

- Wild mushroom Wellington, thyme-roasted potatoes, maple-roasted winter vegetables and chestnut Brussels sprouts (v);
- Mixed root vegetable Pithivier, wilted cabbage and olive oil pomme purée (vg).





# Desserts

- Knickerbocker Glory, sparkly glacé and cherry coulis;
- Chocolate boîte, hazelnut praline, salted caramel, chocolate crémeux and hazelnut crumb;
- Passionfruit curd tart, white chocolate leaf, mascarpone cream and gold dust
- Lemon rum baba, poached pear and ginger-spiced ice-cream;
- Christmas Snowball, Champagne jelly, macerated strawberry, Chantilly and Christmas market cotton candy;
- Dark chocolate & salted caramel tart with "stardust" sea salt (vg);
- Boozy chocolate orange mousse, "moondust" crumble and festive-filled macaroon (vg).





# Contact us



If you have an initial theme in mind or a family favourite, we love creating bespoke menus that are personal to you and your event. Contact us to discuss options.

**Email:** [info@bovingdons.co.uk](mailto:info@bovingdons.co.uk)

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*Serving great memories - at Christmas*