

CHRISTMAS

with Jimmy Garcia Catering



Christmas tastes better with our food.....

Festive canapés

Sample menu



Meat

'Big Mac'

Aged beef tartare, "big mac" sauce, pickles, toasted brioche croute

'Guinea Fowl Lollipops'

Guinea fowl, pancetta and almond pistou lollipop, basil emulsion

'Caesar'

Crispy chicken skin, shredded chicken, pancetta, parmesan, Ortiz anchovy and chives

'Duck & Waffle'

Confit and spiced duck, cherry gel, spiced waffle, crispy skin crumb and spring onion

'Chorizo & Orange Spring Roll'

Crispy spring roll, cobble lane cured chorizo, orange gel, avocado, micro parsley

'Chicken & Wild Mushroom'

Creamy chicken, truffle and wild mushroom, pickled silverskin onions, puff pastry, micro tarragon

Fish

'Black Cod'

Torched black cod, miso and mirin dressing, shiso, sea lettuce, pickled red chilli

'Crab sandwich'

Brioche roll, fresh white crab, crème fraîche, chives, pickled apple and Piel de Sapo melon

'Mulled Wine Cured Salmon Rubix'

Beetroot and mulled wine spiced and cured salmon, spiced orange pearls, beetroot ketchup, micro parsley

'Maldon Oysters'

Fresh Maldon oyster, pickled shallot rings, chilli oil, micro shiso

'Curried Haddock Scotch Egg'

Spiced haddock and quail egg scotch egg, curry mayonnaise, micro coriander

'Exmoor caviar'

Smoked cod's roes, Exmoor caviar, brown butter kombu waffle

***For even more delicious festive menus and a full list of package prices
please contact us for a copy our Christ Church Spitalfields Christmas brochure.***

Festive canapés

Sample menu



Vegetarian - hot

'Scamorza Arancini'

Smoked scamorza, garlic and aubergine arancini, smoked mayonnaise and crispy garlic

'Wild Mushroom Bread and Butter Pudding'

Sauteed wild mushrooms, brioche, truffle custard and pickled mushroom

'Goujere'

Berkswell cauliflower cheese goujere, pickled walnut ketchup, pickled cauliflower

'Potato Rosti'

Montgomery cheddar and potato rosti, chive emulsion, new potato crisps, balsamic pearls

'Aubergine Taco'

Crispy pancake taco, sticky garlic and sesame aubergine, coriander, pickled chilli

Vegetarian & Vegan - cold

'Brixton Bee's'

Brixton Bee's honey scented goats curd, pickled golden beetroot, croustade, apple gel and thyme

'Beetroot & Goats Cheese Cookies'

Caramelised onion and torched Rosary goats cheese cookies, beetroot ketchup

'Peanut Rolls'

Cucumber, bok choy, mango and red pepper fresh spring rolls, peanut sauce, candied peanuts (vg)

'Curried Pumpkin Poppadom'

Spiced pumpkin puree, crisp poppadom, crispy chickpeas, coriander emulsion, coconut yoghurt (vg)

'Courgette 99'

Courgette baba ganoush, smoked coconut yoghurt, pomegranate, sesame cone (vg)

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Festive bowls

Sample menu

Meat

'Steak and Frites'

Ex Dairy beef, Parmentier potato, peppercorn sauce, potato skin crisps

'Golden Goose'

Confit goose leg, xmas spiced pear, celeriac mash, portjus, shared chestnuts

'Tartiflette'

New potatoes, Gloucester old spot smoked bacon, Helford White cheese from Cornwall (Reblochon style)

Fish

'Ice Fishing'

Torched Cornish mackerel, horseradish yoghurt, horseradish 'snow', pickled apple, cucumber chutney

'Fish and Chip 2.0'

Roast Cornish cod, new potato crisp, salt and vinegar powder

Vegetarian & Vegan

'Cauliflower Cheese'

Pot roasted cauliflower, crispy leaves, Wildes Alexander cheese and English mustard sauce (v)

'Blues and Roots'

Alex James' Oxford Blue Cheese mousse, pickled and roasted beets, Brixton Bees honey and thyme dressing (v)

'Christmas Warmer'

Fire roasted chestnuts, crispy sprouts, zero waste truffled bread sauce (vg)

'Zero waste pumpkin'

Ancient grain risotto, roast pumpkin puree, pumpkin seed pistou, pumpkin skin crumb



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Seated dinner

Sample menu



Starters

'Mixed game and pistachio terrine'

Toasted brioche, pickled mushroom, fresh fig, walnut, beetroot gel

'Mulled wine cured salmon'

Beetroot carpaccio, horseradish yoghurt, pickled cucumber, dill oil, sea herbs

'Mixed heritage carrot tartare'

Cranberry gel, roast pistachio crumb, zero waste croutes, carrot top dressing (vg)

Main Courses

'Roast turkey'

Farmer Robert Caldicot poached turkey breast, chestnut and cranberry stuffing, braised red cabbage, heritage carrots, potato terrine, jus gras

'Beef fillet'

Fillet of ex dairy beef, smoked bone marrow potato terrine, confit carrot, pickled carrot, sticky cheek, wiltshire truffle jus (£7.50pp supplement)

'Wild mushroom Mille-feuille'

Feuille de bric, sautéed wild mushrooms, mushroom ketchup, pickled grape, porcini powder, shaved fennel (v)

Dessert

'The Christmas bauble'

Christmas spiced feuilletine base, lemon sponge, Valrhona milk chocolate mousse, raspberry compote, raspberry and lime jam, sugar bow

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Talk to us

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JIMMY GARCIA
CATERING

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