

CANAPÉS

CHRISTMAS MENU

Maximum of 100 guests

£6 per item | maximum selection of 5 items

meat + fish

Octopus, rice crackers, paprika mayo, avocado

Salmon tartare cone, horseradish mayo, caviar

"Fish & Crisp", tartar sauce

Crispy duck rolls, quinoa, Hoisin sauce

Free-range chicken tikka skewers

Mini Beef Wellington, Béarnaise sauce

vegetables

Chickpea panisse, apricot harissa (vg, gf)

Beetroot hummus Cannoli (vg)

Applewood Cheddar and Winter Truffle gougère (v)

Burrata stuffed Isle of Wight cherry tomato, Kalamata olives (v, gf)

dessert

Mini mixed Macarons (gf)

Raspberry and chocolate lollipops (vg, gf)

Nutella and white chocolate cone

Apple cinnamon crumble

Mini mince pies

Mini citrus madeleines

(vg) vegan | (v) vegetarian | (gf) gluten free

BOWL FOOD CHRISTMAS MENU

Maximum of 100 guests

£8 per item | maximum selection of 3 items

savoury

Braised Jacob's Ladder, smoked celeriac purée, black truffle jus (gf)

Turkey Roulade, stuffing, honey carrot purée, sprout chips

Pumpkin risotto, chestnuts, dried cranberries (v)

Pan-seared Sea Bass, Jerusalem artichoke, brown butter (gf)

Galatian Octopus, cannellini bean purée, paprika oil

Smoked quinoa and baby vegetable salad (vg, gf)

Thai green chicken curry, basmati rice

Pasta e Fagioli; Rigatoni, Borlotti beans, rosemary, black garlic (vg)

sweet

Amaretto Di Saronno Tiramisu

Chocolate fondant (vg)

Christmas pudding, Crème Anglaise (v)

Candied orange Panettone, Chantilly cream

Mulled wine pear cheesecake, crumble (vg)

platter of miniature festive treats

Mince pies

Christmas puddings

Yule logs

(vg) vegan | (v) vegetarian | (gf) gluten free

HOT + COLD CHRISTMAS BUFFET

Maximum of 100 guests

£55 per person including teas and coffees

Choose up to 3 cold, 3 hot, and 2 dessert items

cold

Ham Hock terrine, horseradish cream, mixed leafs

Smoked Scottish Salmon, Beetroot gravadlax, Pickled cucumber and onion

Mixed leaf salad, Chardonnay dressing (vg, gf)

Hot smoked salmon & iceberg lettuce salad, pickles, dill dressing (gf)

Chicken Caesar salad

hot

Butter-roasted turkey breast, cranberry compote, Brussels sprouts, gravy

Roasted squash, kale, crisped chickpeas, hummus dressing (vg, gf)

Seafood Orecchiette pasta, heirloom cherry tomatoes

Pumpkin risotto, bacon crumble, smoked mozzarella cheese (gf)

Sautéed prawns, edamame, corn, crisped quinoa, sesame dressing

dessert

Traditional sticky toffee pudding

Chocolate & clementine torte (VG)

Panettone with Chantilly cream

Mince Pies

Gingerbread cookie cheesecake

(vg) vegan | (v) vegetarian | (gf) gluten free

EXTRAS

bread

Homemade Parker House rolls, whipped & smoked butter, olive oil, vinegar | £7.00 each

meat board

100% Bellota Iberico ham & loin, Lardo di Colonnata, Smoked Speck, Saucisson with herbs.
Served with breads, crackers, chutneys, olives, and pickles | £20.00 each

cheese board

Eve, Harrogate Blue, Cotswold Smoked Brie, Wookey Hole Cave Cheddar, Cerney Ash.
Served with breads, crackers, chutneys, olives, and pickles | £20.00 each



HITHE ≠ SEEK

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