



THE BLOOMSBURY

LONDON

FESTIVE MENU

FESTIVE CANAPÉS

£5.5 per canapé, per person

(Minimum of 4 per guest)

COLD CANAPÉS

Caviar & Crème Fraîche Tartlet, *lemon zest, chives*

Yellowfin Tuna Tartare, *yuzu gel, wasabi sesame crisp, micro shiso* GF

Duck Rillettes in Brioche, *spiced orange jam, pink peppercorn*

Winter Root Vegetable Cones, *edamame, rainbow beet, cocoa cone, sea salt* VE GF

Fig & Goat's Curd Tartlet, *shortbread base, local honey, thyme blossom* V

HOT CANAPÉS

Venison & Port Croquettes, *fig & date relish, crisp sage*

Truffle Brie Beignet, *cranberry gel, black truffle cream* V

Short Rib in Puff Pastry, *mushroom ketchup, horseradish leaf*

Wild Mushroom Arancini, *aged pecorino, white truffle drizzle* V

SWEET CANAPÉS

Spiced 'Naughty Coal' Bites, *black cocoa, ginger, charcoal sugar* VE GF

Rudolph Noses, *ruby chocolate ganache, ruby dust* GF

Warm Gingerbread Madeleine, *cinnamon sugar* GF

Handmade Mince Pies, *brandy butter* (Available gluten-free & vegan)

V - Vegetarian | VE - Vegan | GF - Gluten free | V/VE* - Vegan upon request

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices inclusive of VAT.

FESTIVE BOWL FOOD

£10 per bowl | recommended 3 - 4 bowls per guest

Perfect for standing receptions & elegant mingling

CHILLED BOWLS

Lobster Cocktail Royale

Butter-poached lobster, avocado mousse, quail egg, cognac Marie Rose

Citrus-Cured Salmon & Apple Remoulade GF

Pickled fennel, fresh dill, horseradish crème fraîche

Beetroot & Goat's Cheese Parfait V

Whipped Rosary goat's cheese, pickled walnuts, chicory, black olive dust

WARM BOWLS

Mini Wagyu Sliders

Isle of Mull cheddar, caramelised shallot relish, black truffle aioli

Tandoori Salmon & Lentils

Spiced Puy lentils, makhani coconut cream, micro coriander

Festive Chicken Dinner

Roast chicken thighs, charred sprouts, traditional stuffing, truffle jus

Crispy Butternut Ravioli V

Confit pumpkin, crispy sage, artichoke heart, pecorino

DESSERT BOWLS

Warm Poached Cherries GF

Hazelnut frangipane, fromage blanc

Vegan Pear Sticky Toffee Pudding VE GF

Rich toffee sauce

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FESTIVE SET LUNCH MENU

3 courses | £75 per person

STARTERS

Smoked Duck & Spiced Fig Pressé
Port gel, toasted hazelnuts, chicory & orange salad, brioche wafer

Winter Garden Salad **VE GF**
Truffled celeriac, compressed pear, beetroot, candied pecans

MAINS

Roasted Bronze Feather Turkey
Traditional stuffing, pigs in blankets, glazed carrot, Pommes Anna, cranberry jus

Beetroot & Truffle Pithivier **VE**
Spinach & vegan feta, red wine shallot jus, carrot & cumin mash

DESSERTS

Spiced Mulled Wine Poached Pear **VE* GF**
Vanilla mascarpone, almond crumb, sloe gin gel

Black Forest Bûche de Noël **GF**
Red cherry panna cotta, almond sponge, kirsch ganache, dark chocolate glaze

Tea, Coffee & Mince Pies

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FESTIVE DINNER MENU

3 courses | £90 per person

STARTERS

Cured Scottish Sea Trout Carpaccio **GF**
Yuzu crème fraîche, pickled apple, fennel pollen, bronze fennel

Smoked Duck & Spiced Fig Pressé
Port gel, toasted hazelnuts, chicory & orange salad, brioche wafer

Winter Garden Salad **VE GF**
Truffled celeriac, compressed pear, beetroot, candied pecans

Goat's Cheese Parfait & Black Olive Tuile **V**
Blood orange reduction, charred baby leeks, toasted pine nuts

MAINS

Stuffed Guinea Fowl Supreme **GF**
Chestnut & wild mushroom farce, confit leg croquette, madeira jus, parsnip & thyme purée

Fillet of Plaice & Lobster Crème
Salsify ribbons, sea vegetables, Champagne beurre blanc, parsnip crisp

Beetroot & Truffle Pithivier **VE**
Spinach & vegan feta, red wine shallot jus, carrot & cumin mash

Slow-Roast Venison Haunch **GF**
Spiced red cabbage, Pommes Anna, sprout hearts, bitter chocolate & juniper sauce

Roasted Bronze Feather Turkey
Traditional stuffing, pigs in blankets, glazed carrot, Pommes Anna, cranberry jus

DESSERTS

Spiced Mulled Wine Poached Pear **VE* GF**
Vanilla mascarpone, almond crumb, sloe gin gel

Chestnut & Chocolate Delice **VE GF**
Marron glacé, cassis sorbet, cocoa nib tuile

Warm Clementine & Pistachio Tart **V**
Satsuma jelly, pistachio frangipane, clementine gel, fromage blanc

Black Forest Bûche de Noël **GF**
Red cherry panna cotta, almond sponge, kirsch ganache, dark chocolate glaze

Tea, Coffee & Mince Pies

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CELEBRATE THE FESTIVE SEASON

Over the festive season, discover The Bloomsbury and all it has to offer. Experience The Bloomsbury Club Bar for a genial drinks party, Dalloway Terrace for a magnificent afternoon tea or The Coral Room for an evening of creative cocktails. For larger events, choose from Queen Mary Hall or George V Hall space and for smaller dinners discover the beautiful The Chapel or The Seamus Heaney Library.

We invite you to make The Bloomsbury your home-away from home this winter. Whatever your reason for celebrating – from Thanksgiving to the New Year and beyond – you'll find The Bloomsbury at the heart of the action.

CONTACT US

For further details or to discuss your festive party, gathering or private dinner, please contact our events team:

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