
CHRISTMAS

AT

THE LITTLE BLUE DOOR

For the Flatmates, the Christmas season is truly a homely occasion focused around fun & feasting! A dinner party in the kitchen followed by mince pies and mulled wine in their living room... and a bit of a boogie under their Christmas tree of course! We hope you'll create as many festive memories in our flat as we have!

THE FLATMATES X



Christmas Canapés & Bowl Food

Available for either Lunch or Dinner.



Meat (£3 a piece)

Yorkies, Roast Beef,
Truffle and Tarragon

Smoked Chicken
Goujons with Truffle and
Tarragon

Mayo Cocktail Sausages
with Confit Onion and
Mustard

Beef Carpaccio with
Mustard and Crispy
Capers

Truffle and Smoked Ham
Croque Monsieur

Southern Fried Chicken
with Chilli Maple Butter

Mini Toad in the Hole
with Xmas Stuffing

Foie Gras and Chicken
Liver Pate with Quince

Smoked Chicken
Souvlaki with Garlic
Sauce

Fish (£3 per piece)

Swedish Shrimp
Cocktail

Salt and Pepper
Squid

Lettuce Cups with
Lemongrass and
Lime Leaf

Beetroot Gravalax
Tartare

Mackerel Pate,
Tomato & Capers

Brown Shrimp Tarts

Smoked Salmon
with Whipped
Clotted Cream,
Shallots and Chives

Lobster Toastie (£2
Supplement)

Veggie (£2.70 per piece)

Camembert with
Truffle Honey, Roast
Pear and Walnut

Stilton Croquettes
with Pickled Grapes

Smoked Avocado,
Garlic Labaneh and
Zaatar

Beetroot Hummus,
Zhoug, Pumpkin Seeds

Salt and Pepper Tofu
with Lemongrass
Chom Noc

Roast Cauliflower with
Cheese Sauce, Pickles
and Hazelnuts

Truffle and Porcini
Arancini

Celeriac and Jerusalem
Artichoke Soup with
Winter Pesto

Bowls

Meat and Fish £7.50 each Veg £6.50

Meat

Roast Chicken with
Chicory, Tarragon and
Wild Mushrooms

Smoked Chicken
Schnitzel

Mini Truffle Burgers

Chicken Souvlaki with
Pickles, Garlic Sauce,
Mint and Dill

Miniature Christmas
Roast with Turkey,
Stuffing, Sprouts, Bread
Sauce and Gravy

Pork Belly Lettuce
Cups with Pickles &
Peanuts

Fish

Smoked Haddock
Kedgeree with Curry
Aioli

Fish Tostadas with
Coriander Slaw and
Salsa Verde

Thai Seafood Stew

Lobster Mac'n'Cheese
(£3 Supplement)

Roast Salmon with
Celeriac, Salsa Verde
and Greens

Veggie

Avocado,
Sugar Snap
and Cashew
Salad

Roasted
Vegetables
with Saffron
Dressing,
Pomegranate
and Seeds

Wild
Mushroom and
Truffle Risotto

Aubergine
Parmigiana

Truffle
Mac'n'Cheese

Please let us know of any specific allergy or dietary requirements

Christmas Sit - Down Menus

Available for either Lunch or Dinner.



Hans' Ultimate Dinner Party

3 Courses and a welcome drink for £32 per person

Truffle Fondue Galore

White wine, Swiss Cheeses, Truffle and Porcini

The Great Chalet Feast

Roast Chicken with Wild Mushrooms, Lardons and Pickles

(v. Cauliflower Schnitzel)

Raclette Style Mac and Cheese

Apple and Gluhwein Red Cabbage

Buttered Swiss chard and Mustard Greens

Garlic and Chervil Potatoes

Hans: The Best F***ing Chocolate Pudding

Toblerone Caramel Chocolate Fondant served with Ice Cream & a mini Toblerone

The Dinner To Impress

3 Courses and a welcome drink for £38 per person

Seafood Deli Platter

Beetroot Cured Gravlax, Dill Sauce, Roast Beetroot Mackerel Pate, Tomato, Red Onion, Caper, Rye Crisps
(V. Seasonal Crudités and Dips)

Dinner Party Classics

Roast Chicken with Chicory, Tarragon and Wild Mushrooms

Roast Salmon with Celeriac and Salsa Verde

(v. Roast Vegetable Ragu with Gremolata, Celeriac and Salsa Verde)

Buttered Winter Greens

Garlic and Herb Roasted New Potatoes

Braised Red Cabbage

Hans: The Best F***ing Chocolate Pudding

Toblerone Caramel Chocolate Fondant served with Ice Cream & a mini Toblerone

The Surf and Turf Feast

3 Courses and a welcome drink for £48 per person

Surf and Turf Intro

Swedish Shrimp Cocktail
Beef Carpaccio with Crispy Capers and Parmesan
(v. Fried Camembert with Truffle Honey, Pears and Walnuts)

Surf and Turf Galore

Garlic and Tarragon Butter Grilled Lobsters

Seared Bavette Steak

(v. Wild Mushroom and Truffle Risotto)

Fries with Tarragon and Roast Garlic Mayo

Bibb Salad with Chive, Shallot and Avocado

Hans: The Best F***ing Chocolate Pudding

Toblerone Caramel Chocolate Fondant served with Ice Cream & a mini Toblerone

The Xmas Feast

4 Courses and a welcome drink for £45
per person

The Canape Board

Choose 2 of the 3

Chicken Liver and Foie Gras Mousse with
Quince

Smoked Salmon, Dill Sauce and Beetroot

Stilton Croquettes with Grape Chutney

A Soup-er Start

Celeriac and Jerusalem Artichoke Soup with
Ham Hock, Rye Crouton and Winter Pesto

The Christmas Lunch

Roast Turkey with Ham, Sage & Onion Stuffing,
Roast Potatoes, Red Cabbage, Sprouts & Bacon,
Bread Sauce, Cranberry, Giblet Gravy and Pigs in
Blankets

Asleep on the Armchair

Apple and Cranberry Mince Tarts with Rum
Butter

For Canapés....

We require a minimum order of £300 total of canapés.

We require a minimum order of 30 of each type of canapé.

We recommend ordering 5-7 canapés and 1/2 bowl food options per person.

For Sit-Down Meals....

All our dishes are served as sharing platters - it's more homely that way!

We can only do a maximum of 1 menu per booking. There are alternative options for specific dietary requirements so just let the flatmates know.

***** Please let us know of any allergy or dietary requirements*****

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www.thelittlebluedoor.co.uk

A 12.5% discretionary service charge will be added to all food and drinks bills

