

2016 Christmas Menu

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All prices are exclusive of VAT

ONE BIRDCAGE WALK

MECHANICAL ENGINEERS

CANAPÉS

Minimum order: 15 people

£14.00 per person - 4 items £20.25 per person - 6 items £25.95 per person - 8 items

Hot

Beef kofta with pineapple raita Prosciutto and prune skewers Salmon skewers with sesame and maple syrup Seared king prawns with chilli and coriander Broccoli and stilton soup shot, basil oil (v) Wild mushroom and vegetable risotto balls (v)

Cold

Gorgonzola, fig and parma ham bruschetta Tomato paniers with smoked duck, carrot and coriander Smoked salmon and chive cream blinis with caviar Feta and sundried tomato, pesto paniers (v) Mini caponata in pesto cones (v)

Sweets

Mini Victoria sponge cake Mini assorted macaroons Chocolate tart paniers Passion fruit mousse



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Ampersand



BOWL FOOD

Minimum order: 20 people

£27.50 per person - 4 items £31.25 per person - 5 items £33.50 per person - 6 items

Hot

Cranberry stuffed turkey roulade, diced roast potatoes, bacon wrapped chipolata, giblet jus Confit duck leg, braised lentils with bacon and red cabbage, duck essence Herb crusted cod, smoked potato puree, saffron veloute Potato gnocchi with butternut squash and red pesto cream, parmesan crisp

Ampersand

Cold

Seared beef, rocket, pecorino shavings, peas and truffle essence Chicken roulade, cos lettuce, walnuts, blue cheese dressing Smoked mackerel, herb new potatoes, soused mooli, octopus crisp Charred goat's cheese, pickled ruby beetroot, baby cress and elderflower dressing

Sweets

Mini Christmas pudding, brandy sauce, Morello cherries Eton mess trifle, dehydrated raspberries and royale biscuits Sticky toffee cake, caramel sauce and chocolate coated space dust Chestnut and chocolate mousse, milk chocolate curls, pistachio soil



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SEATED LUNCH/DINNER - £54.00 per person - min 15 people

Please select one starter, one main course, and one dessert for the group, as well as vegetarian options if required. Our three course seated lunch/dinner is served with a selection of herbal tea infusions and freshly brewed coffee and petit fours. Menu price includes a poinsettia table center and Christmas crackers.

Please select one starter:

Confit duck, ruby port figs, shaved carrot and orange salad Ham and edamame bean salad, charred goat's cheese, chardonnay dressing Salmon rillettes, horseradish crème fraiche, toasted sourdough Salt baked beetroot tart, candied walnuts, mixed leaf salad, salt and vinegar dressing (v) Heritage tomato and burrata salad, balsamic glaze, mushroom soil, micro cress and basil oil (v)

Please select one main course:

Lamb two ways, dauphinoise potatoes, baby carrots and rosemary jus Roast turkey roulade with stuffing, pigs in blankets, roast potatoes, Brussel sprouts, carrots, beans and jus Chicken ballotine stuffed with wild mushrooms and truffle, fondant potatoes, garlic spinach, cauliflower purée and red wine jus Pan seared sea bream, baked new potatoes, buttered vegetables, and crispy bacon Potato gnocchi, grilled vegetables, pesto cream, mixed cress (v) Wild mushroom and pea risotto, crispy parmesan shard, micro cress and herb oil (v) Rib eye steak, confit roast potatoes, garlic spinach, green peppercorn cream sauce – additional £8 supplement per person

Please select one dessert:

Passion fruit tart, malted milk ice cream, nougatine crunch Trio of chocolate, dark chocolate ice cream, caramelized pistachio Pecan pie tartelette, banana and toffee ripple ice cream, caramelized pistachio Raspberry and chocolate dome, lemon curd ice cream, honeycomb and milk chocolate space dust Traditional Christmas pudding with brandy crème anglaise, bourbon vanilla ice cream and cherries

Add a selection of British cheeses with homemade chutneys and savoury biscuits additional £7.10 supplement per person

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