

# Festive Fun Menu

**Chefs' choice of canapes and finger food to start the evening**  
(including meat/vegetarian/vegan options)

## **Christmas carvery station**

Wholegrain mustard glazed bacon loin  
Marmalade glazed turkey breast

Traditional festive nut roast (ve)

Served in brioche buns with stuffing and a selection of chutneys

## **Poke bowl station**

Mini bowls filled with sushi rice, pickled red cabbage, radish, avocado, cherry tomatoes, mango, edamame beans and mixed leaves

Top it off with –

Smoked salmon / smoked chicken in curry crème fraîche /  
crispy chicken / Moroccan falafel (ve)

## **Bao bun station**

Fluffy bao buns filled with either sticky pork belly, cucumber relish, and spring onions; or soy and tamarind glazed tofu, spicy kimchi and Chinese leaf (ve)

Vegetable spring rolls, sweet chilli dip (v)

Assorted dim sum, teriyaki and scallion sauce

Prawn crackers

## **Puddings – served in small bowls around the room**

Christmas cheesecake, nut brittle, winter compote (v)

Traditional plum pudding, brandy sauce, candid chestnut crumb (v)

Winter marmalade roulade, cinnamon cream, cranberry crumb (gf/ve)

Cassis chocolate dome, coconut sauce, meringue crumble (gf/ve)

Fig and frangipane tart, calvados custard (gf/v)

# barbican

# Christmas Wrapped Up Menu

## First course

Breaded goats' cheese, apple puree, celeriac salad, pea shoot cress (v)

Shallot and mushroom tatin, spiced Braeburn chutney, remoulade salad (ve)

Gin cured salmon, pickled ribbon cucumber, samphire salad, preserved lemon dressing

Smoked duck, clementine chutney, spiced noodles

## Main course

Bacon wrapped stuffed turkey parcel, duck fat roast potatoes, sautéed sprouts with chestnuts, roasted root vegetables

Slow cooked beef cheek, caramelised onion puree, dauphinoise potatoes, maple roasted heritage carrots, red wine sauce

Pan seared sea bream, roast sprouts, dill mash, beurre blanc, crispy onions  
Pumpkin and sage tortelloni, coconut cream sauce, sage and bacon crumb (Ve) \*note it's vegan bacon substitute

Winter vegetable, mushroom and roast chestnut Wellington, garlic infused Parmenter potatoes, mulled braised red cabbage (Ve)

## Pudding

All the puddings listed are served from a food station in the conservatory

Christmas cheesecake, nut brittle, winter compote (v)

Traditional plum pudding, brandy sauce, candid chestnut crumb (v)

Winter marmalade roulade, cinnamon cream, cranberry crumb (gf/ve)

Cassis chocolate dome, coconut sauce, meringue crumble (gf/ve)

Fig and frangipane tart, calvados custard (gf/v)

Mini mince pies (v)