



The Festive Collection

Canapés



CANAPÉS

3 Canapés per person £8.00 / 6 Canapés per person £15.00 / 8 canapés per person £18.00

We recommend 3 items per person for pre-dinner, or a minimum of 6-8 items per person for a canapé-only event.

Minimum of 40 guests

MEAT

Coronation chicken on oat cracker (GF) (DF)

Shredded hoisin duck, with spring onion on cucumber (GF) (DF)

Chargrilled chicken, mango & tarragon crostini

Sirloin & Béarnaise rosti bites (GF)

FISH

Smoked salmon tartare & horseradish cracker

Classic Prawn Cocktail on Crisp-bread

Smoked salmon blinis with sour cream & chives

Crayfish & guacamole on cucumber with Tabasco sauce (GF)(DF)

VEGAN

Crostini of roasted peppers & vegan pesto (DF)

Chilli spiked Avocado on Cucumber (GF)(DF)

Spicy Mango salsa on Oat Cracker (GF)(DF)

Carmelised fig & vegan cream cheese on crostini (DF)

*Three Course
Festive Menu*



3-COURSE FESTIVE MENU

3 Course dinner £40.00 per person

STARTERS

Tomato and Basil Soup (V)

With garlic and herb croutons

Chicken Liver Parfait

With toasted sourdough, Croxton Manor plum & ginger chutney

Smoked Salmon

With caperberries, lemon and buttered wheat grain bread

Goat Cheese & Beetroot Salad

With walnuts, rocket & honey dressing

MAIN COURSES

Roast Turkey Wrapped in Bacon

With roasted potatoes, pork, sage & onions stuffing, brussel sprouts, maple-glazed carrots and parsnips in rich gravy

Oven-roasted Salmon

With crushed baby potatoes, leeks, kale, olive and tomato dressing

Slow Cooked Beef

Served in a rich, red wine gravy with roasted potatoes, brussel sprouts, maple-glazed carrots and parsnips

Roasted, Red Pepper-wrapped Nut Roast (V)

With cheddar cheese, roasted potatoes, maple-glazed carrots and parsnips, brussel sprouts and gravy

DESSERTS

Christmas Pudding

With Brandy sauce

Salted Caramel & Chocolate Tart

With pecan praline and toffee sauce

Classic Lemon Meringue Pie

With raspberry coulis

The Bowl Menu



BOWL FOOD

3 bowls per person £20.00 / 4 bowls per person £25.00 / 5 bowls per person £30.00

£7 per bowl, minimum of 30 bowl per dish if bought individually

Minimum of 30 guests

MEAT

Chilli Con Carne (GF)

Slow-cooked beef, cannellini & kidney beans, tomato, chipotle chilli and dark chocolate served on basmati rice with sour cream & cheese

Chicken & Wild Mushrooms Cassoulet

Wild mushrooms, chicken and tarragon cassoulet with basmati rice, finished with crème fraîche

Lamb Massaman (GF)(DF)

Slow-cooked lamb with potatoes in a sweet curry and coconut sauce, peanuts & steamed rice

Mac & Cheese with Pancetta

Classic american style mac and cheese with pancetta, topped with Panko bread crumbs and crispy fried onions.

FISH

Seafood Pie

Smoked haddock, cod, smoked salmon, leeks & parsley with cheese mash

Classic Fish and Chips

Breaded plaice goujons and crispy chunky chips, served with tartar sauce

BOWL FOOD

VEGAN

Malay Coconut Vegetable Curry (DF)(GF)

Sweet potato, cauliflower & green beans braised in spicy coconut milk and finished with Malaysian chilli sauce & basmati rice

Vegan Tagine (DF)

Honey-roasted vegetables & chickpeas in Moroccan spices with dried fruits, couscous, coriander

Mushroom and Spinach Risotto (DF)(GF)

Wild mushroom and spinach risotto with parsley and vegan cheese

Chard, sweet potato and Peanut Stew (DF)

Served with bulgur wheat

DESSERTS

Chocolate Truffle Brownie Torte (GF) (VE)

Sticky toffee pudding with vanilla ice cream (vegan option available)

Classic Eton Mess

Red berries, meringue and whipped cream served with white chocolate pieces

Passiofruit Cheesecake

Served with whipped cream

Finger Food



FINGER FOOD

3 items per person £17.50 / 6 items per person £21.00 / 8 items per person £28.00

Minimum of 30 guests

MEAT

Beef Slider

Served with burger relish

Chicken, chorizo and red pepper skewer (DF)(GF)

Chicken Satay Sticks

Malay sauce & lime

Lamb Kofta

Tzatziki dipping sauce

Hoisin Duck Spring Roll (DF)

With sweet chilli dipping sauce

FISH

Breaded plaice goujons

With Tartare sauce

Tempura - battered prawn

Sweet & sour dipping sauce

Mini smoked salmon & cream cheese bagel

VEGAN

Vegetable Spring Rolls

Sweet chilli dipping sauce

Cauliflower Wings (DF)

with Sriracha mayo

Vegetable Pakoras (GF)(DF)

served with sweet chilli dipping sauce

Sweet potato curry bites (DF)

served with mango-infused mayo

Beetroot falafel bite (GF)(DF)

with hummus

DESSERT

Classic Mini Beignet

Available in; Classic, Apple, Red Fruits
and chocolate hazelnut

Chocolate profiteroles (GF)

served with chocolate sauce

Mini Passionfruit Tart

with icing sugar

GET IN TOUCH

Our dedicated team will deliver a bespoke service and make your event unforgettable

corporateevents@sbg-london.com

020 3325 9739