

bubble food

A U N I Q U E E X P E R I E N C E

bubble food

Christmas Menus

A UNIQUE EXPERIENCE

CANAPÉS

Please select five items from the sample menu below:

SAVOURY

Turmeric glazed pear, goat's cheese, walnut, dill, red beetroot air (v)

Smoked artichoke cones, truffle mousse, Manchego, quince jelly (v)

Boxing Day wrap: glazed ham, chestnut stuffing, cranberry chutney

Grilled Hereford steak and chips, Béarnaise sauce

Glazed Cumberland cocktail sausages, creamed potato dip

Smoked salmon, buckwheat blinis, horseradish crème fraîche

Truffled brie profiterole, smoked sea salt, port glaze (v)

Savoury shortbread, fig, basil, Parmesan cream (v)

Parmesan bonbons, black truffle emulsion (v)

Tiger prawns, Prosciutto, ginger jam

Confit duck, kumquat, physalis chutney

Mushroom, cranberry and chestnut tartlets (v)

Mace-spiked potted shrimps, mini Melba toast

Glazed venison doughnuts, pine salt

Foie-gras, figs, seeded crostini

Sage and onion stuffing sausage rolls

Arancini with ceps, salsa verde (v)

Pumpkin and sage tortellini (v)

SWEET

Black Forest lollipops

Mulled wine jellies

Christmas cake bonbons

Mixed seasonal macaroons

Dark chocolate brownie, hazelnuts, dates

Mixed cranberry and marmalade macaroons

Baked Alaska mini cones, lemon curd ice-cream

Tiramisu cone – mascarpone cream, amaretto jelly, coffee chocolate crumbs



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Christmas Menu

A UNIQUE EXPERIENCE

BOWL FOOD

Please select three items from the sample menu below:

SAVOURY

- Wild mushroom and black truffle risotto (v)
- Pulled beef short rib, pink peppercorn, garlic foam
- Miso marinated pork belly, bok choy, wasabi toffee
- Moroccan lamb tagine, couscous, prunes, almonds
- Cured salmon, cucumber, tobiko, pea shoots, wasabi dressing
- Pot roast chicken, pancetta, creamed potato, red wine sauce
- Seared yellow fin tuna, lemon, parsley, smoked almonds, romesco salad
- Smoked duck and fine bean salad, quince, foie-gras, hazelnut dressing
- Grilled artichokes, olives, capers, parsley, saffron tomato dressing (v)
- Yellow curry of squash, baby aubergine, jasmine rice, spring onions, coriander (v)
- Colston Basset and red chicory salad, candied walnuts, Pommery mustard (v)

SWEET

- Christmas pudding ice-cream sodas
- Classic tiramisu, espresso soaked amaretti biscuits
- Lime leaf crème brulee, micro lemon balm, coconut wafers
- Mango mousse, passionfruit cream, freeze-dried pineapple
- Double chocolate ganache, griottine cherries, dried fruit wafers



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Christmas Menus

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DINING

STARTER

Baked endive tartletatin, gorgonzola, aged balsamic (v)

Wild mushroom risotto, chestnuts, truffle foam (v)

Sweet potato, confit tomato, quail egg, black olives (v)

Foie-grasprofiteroles, smoked salt, sherry reduction

Smoked duck, quince, hazelnut, fine bean salad

Devon crab and lemon balm salad, avocado, lemon jelly

Shrimp and corn fritter, avocado mousse, basil snow

Smoked Scottish salmon, crème fraiche, rye bread, bergamot

Artisan bread rolls with unsalted butter

MAIN

Roast duck breast, Anna potato, red endive, beetroot ketchup

Pumpkin gnocchi, wild mushrooms, black garlic sage, Parmesan air (v)

Confit cod loin, olive oil mash, piquillo and caper salsa

Roast sea bass fillet, black quinoa, sprouting broccoli, crab emulsion

Lamb fillet mole, sweet potato mash, braised peas, micro coriander

Spiced lamb rump, cumin roasted aubergine, chickpeas, rasal hanoutjus

Truffled macaroni cheese, onion rings, micro watercress, beetroot dust (v)

Smoked beef brisket, sweet potato and bourbon mash, kale, BBQ sauce

Roast corn-fed chicken, fondant potato, leeks, corn puree, Madeira dressing

Norfolk turkey, pigs in blankets, roast potato cake, carrots, sprouts, Madeira jus

DESSERT

Plum pudding, brandy ice-cream

Chocolate ganache, griottinecherries, crystallised walnuts, rum and raisin sabayon

Passionfruit curd tart, black sesame puree, meringue kisses, argan oil

Cinnamon doughnuts, vanilla ice-cream, chocolate sauce, crispy raspberries

Pistachio and olive oil polenta cake, candied orange mascarpone

Apple and ginger trifle, lemongrass and white chocolate curls

Iced berries, almond shortbread, Champagne sabayon

Chocolate and pecan brownie, salted caramel, vanilla ice-cream

Mango ravioli, pistachios, buttermilk sorbet



bubble food Packages

A UNIQUE EXPERIENCE

CANAPÉS & DRINKS RECEPTIONS

PACKAGES INCLUDE

- Ten canapés per person
- Unlimited beers, wines and soft drinks
- Venue hire (7pm-11pm), lighting, PA & DJ
- Catering equipment, linen and transport
- Event catering management and staffing

GALLERY 1

PRICES FROM

250 people from £85.00 per guest

GALLERY 8

PRICES FROM

200 people from £90.00 per guest

CREATIVE STUDIO

PRICES FROM

60 people from £110.00 per guest

*All menus shown are given as an example,
please contact Bubble to discuss your
specific event requirements.*

*Prices shown prices given are based on four hour
service and do not include VAT.*



bubble food Packages

A UNIQUE EXPERIENCE

DINNERS

PACKAGES INCLUDE

- Three canapés per person
- Three course dinner with coffee
- Unlimited beers, wines and soft drinks
- Venue hire (7pm-11pm), lighting, PA & DJ
- Dining furniture, catering equipment, linen and transport
- Event catering management and staffing

GALLERY 1

PRICES FROM

120 people from £172.00 per guest

GALLERY 8

PRICES FROM

60 people from £180.00 per guest

CREATIVE STUDIO

PRICES FROM

60 people from £180.00 per guest

All menus shown are given as an example, please contact Bubble to discuss your specific event requirements.

Prices shown do not include VAT.

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Testimonial

A UNIQUE EXPERIENCE



“Thanks so much for last night. The food was amazing. And there was lots of it which is also great. Everyone was very complimentary. I hope we can work together again.”

JULIA GOSLING

ESI MEDIA: THE INDEPENDENT, LONDON
EVENING STANDARD & LONDON LIVE

“Out of this world experience! Incredible food, outstanding service, friendly staff and personal touch that can't be found elsewhere. Bubble delivered beyond expectations and truly inspired our attendees with their innovative food. Their attention to detail and their passion impressed us. Definitely one to treasure.”

Yael ASHER

ESA - EUROPEAN SPACE AGENCY

“Thank you so much for all of your work to ensure last Saturday was a huge success. We have received overwhelming feedback from our guests on how great the dinner was and we are already having a number of promising conversations with donors who were deeply impressed. Thank you for making sure our guests felt special and well looked after.”

SARAH WREN

LUMOS

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