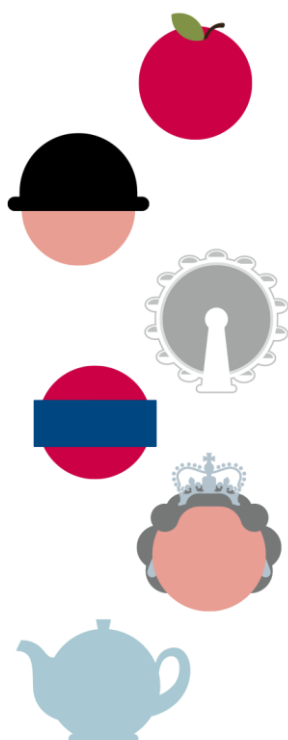




THE LONDON KITCHEN AND THE WHITECHAPEL GALLERY CHRISTMAS 2016- GALLERY 2



THE LONDON KITCHEN LTD
179 HERCULES ROAD, LONDON
SE1 7LD

TELEPHONE 020 3267 1198
FAX 020 7401 7410
INFO@THELONDONKITCHEN.COM
WWW.THELONDONKITCHEN.COM

2

BOWL FOOD RECEPTION PACKAGE

20 – 50 Guests from £105.00 per head Exc. Vat

50 – 100 Guests from £98.00 per head Exc. Vat

100 + Guests from £85.00 per head Exc. Vat

Prices to include a 90 minute standing reception:

1 x Glass of Santa Eleni Prosecco

1 x Glass of Pinot Grigio Folonari, Italy or Stonewalker Rose, South Africa or 1 x Bottled Becks Bier

Unlimited House Soft Drinks e.g. Spiced Apple or Berry

Unlimited Still and Sparkling Mineral Water

4 x Poseur Tables with Contemporary Linen

A Selection of 3 Christmas Bowl Foods

Please Note All Prices Include:

Event Times: 7pm – 11pm

Cloakroom

Catering Manager and Experienced Waiting Staff

Elegant China Tapas Bowls, Glassware and Harley Tapas Forks

Refrigerated Food Delivery

Staff Based on Event Timings of 90 Minutes.

*Minimum 20 Guests

3

CANAPE AND BOWL FOOD RECEPTION PACKAGE

20 – 50 Guests from £140.00 per head Exc. Vat

50 – 100 Guests from £120.00 per head Exc. Vat

100 + Guests from £95.00 per head Exc. Vat

Prices to include a 90 minute standing reception:

1 x Glass of Santa Eleni Prosecco

2 x Glass of Pinot Grigio Folonari, Italy or Stonewalker Rose, South Africa or 2 x Bottled Becks Bier

Unlimited House Soft Drinks e.g. Spiced Apple or Berry

Unlimited Still and Sparkling Mineral Water

4 x Poseur Tables with Contemporary Linen

A Selection of 2 Canapés

A Selection of 3 Christmas Bowl Foods

Please Note All Prices Include:

Event Times: 7pm – 11pm

Cloakroom

Catering Manager and Experienced Waiting Staff

Elegant China Tapas Bowls, Glassware and Harley Tapas Forks

Refrigerated Food Delivery

Staff Based on Event Timings of 90 Minutes.

*Minimum 20 Guests

4

CANAPE MENU

SERVED HOT

Christmas Day Tarte Tatin
With Sauté Turkey Breast, Chipolata Sausage, Sage and Onion Stuffing, Cranberry Jelly

Venison Sausage with Double Butter Mash and Juniper Jelly
Warm Stilton, Pear and Walnut Tart

Beef Cobbler with Stilton Scone

Warm Tart of Confit Goose Leg and Cranberry

“Boxing Day”
Honey Roast Gammon with Bubble and Squeak and Poached Quails Egg

Mini Toad in the Hole with Chipolata Sausage,
Confit Red Onions and Caramelised Bramley Apples

SERVED COLD

Gin Cured Smoked Salmon with Dill Crème Fraiche and Buckwheat Blini Pancake

Smoked Mackerel and Horseradish Pate with Homemade Mini Oat Cracker

Baby Yorkshire Pudding with 28 day Mature Rare Roast Beef,
Horseradish Cream and Watercress

Beetroot Gravadlax, Celeriac Rosti and Lime Crème Fraiche

Lemon Grass and Chilli Prawn Skewers with Juniper and Chilli Dip

Seasonal Glazed Figs wrapped in Parma Ham, Tomato and Cardamon Chutney

Chilli Scented Walnut Shortbread with Creamed Goats Cheese Parfait and Red Onion Compote

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DESSERT CANAPÉS

London Kitchen Christmas Pudding with Brandy Butter

Dark Chocolate Cup with White Chocolate and Walnut

Mini Vacherin Mont Blanc

Tiny Pavlova with Chestnut Cream and Dark Chocolate Sauce

London Kitchen Mini Christmas Pop Cakes

Mini Mince Pies topped with Whipped Brandy Cream Cheese

Chocolate, Cherry and Hazelnut Brownies

6

BOWL FOOD MENU

SERVED HOT

Mini Venison Sausages on a Bed of Parmesan Mash with Port and Onion Gravy

Sweet and Spicy Lamb Tagine on Mint Scented Couscous with Toasted Almonds and Pomegranate Seeds

Aromatic Thai Green Turkey or Vegetable Curry with Jasmine Rice and Fresh Authentic Herbs

Slow Roasted Garlic and Sage Belly of Pork Served with Braised Red Cabbage and French Beans

Traditional Fish Pie with Haddock, Salmon and Prawns

Crispy Barbary Duck with Shredded Chinese Cabbage, Peppers and Mange Tout, Deep Fried Wonton and Spiced Plum Dressing

Smoked Haddock Kedgeree

Stir-fried Asparagus and Red Peppers with a Garlic, Coriander and Soy Sauce (v)

Roasted Butternut Squash with a Feta and Courgette Risotto (v)

The London Kitchen Pie Shop: Chicken and Mushroom, Steak and Ale or Smoked Fish with a Flaked Pastry Lid

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SERVED COLD

Shredded Ham Hock with a Nicoise Salad of Black Olives, Tomato and Soft Boiled Eggs

Classic Grilled Chicken Caesar Salad with Pancetta, Anchovies, Crunchy Croutons and Aged
Parmesan Shavings

Kale and Granny Smith Apple Salad with Pancetta and Candied Pecan Nuts (v)

Ragstone Goats Cheese with Pickled and Roasted Baby Vegetables (v)

DESSERTS

Traditional Winter Berry Sherry Trifle

The London Kitchen Christmas Pudding with Brandy Butter

Blackberry, English Rhubarb and Apple Crumble served Warm with a Vanilla Bean Custard

Poached Apples and Pears in Bourbon Vanilla Syrup served with a Toasted Panettone Bread
Soldier

Lemon Posset Topped with a Seasonal Fruit Salad

Sticky Toffee Pudding with Vanilla Bean Ice Cream

Dark Indulgent Chocolate Ice Cream with Amaretto Syrup and Amaretti Biscuit Crumbles

8

SEATED DINNER PACKAGE

SEATED DINNER PACKAGE

20 – 50 Guests from £155.00 per head Exc. Vat

50 – 100 Guests from £140.00 per head Exc. Vat

100 + Guests from £120.00 per head Exc. Vat

Please add £11.50 per head Exc. Vat for 4 x Reception Canapés per Person

Prices based on a 4 hour event period between 6pm and 12am:

1 x Glass of Prosecco or Mulled Wine on Arrival

½ Bottle of Pinot Grigio Folanari, Italy or **Tempranillo/Garnacha Las Camelias, Spain** per Person

Unlimited House Soft Drinks e.g. Spiced Apple or Berry

Bottles of Still and Sparkling Mineral Water

A 3 Course Seated Meal

Please Note All Prices Include:

Catering Manager and Experienced Waiting Staff

Elegant Georgian China, Verdi Glassware and Napoli Cutlery

Contemporary Table Linen

5ft6 Round Tables

Cheltenham Gold Gilt Chairs with Seat Pads (A Range of Colours available)

Refrigerated Food Delivery

*Minimum 20 Guests

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SUGGESTED DINNER MENU

STARTERS

Forman's London Smoked Salmon on a Buckwheat Blini with a Caper and Lime Crème Fraiche

Chicken and Pickled Walnut Terrine with a Sourdough Croute

Duck 'a L'orange' Served Just Pink on a Crispy Potato Rosti with a Baked Candied Orange

Caramelised Red Onion and Goats Cheese Tart Tatin, Seasonal Leaves with Balsamic Reduction (v)

MAIN COURSES

Roasted Breast of Guinea Fowl with Fondant Potato,
Sautéed Wild Mushrooms and Spinach and Truffle Scented Jus

Rump of Beef, Mustard Bubble and Squeak Potato Cake with Creamed Horseradish

Roasted Rump of Lamb, Dauphinoise Potatoes,
Seasonal Buttered Root Vegetables and Red Currant Jus

Pan fried Fillet of Seabass with Artichoke and Red Onion Crushed Potatoes,
Sautéed Spinach and Vanilla Sauce

Mushroom Strudel, Red Pepper Puree, Crushed New Potatoes & Cress (v)

DESSERTS

Blackcurrant and Apple Crumble with Vanilla Bean Custard

Apricot Brioche Bread and Butter Pudding

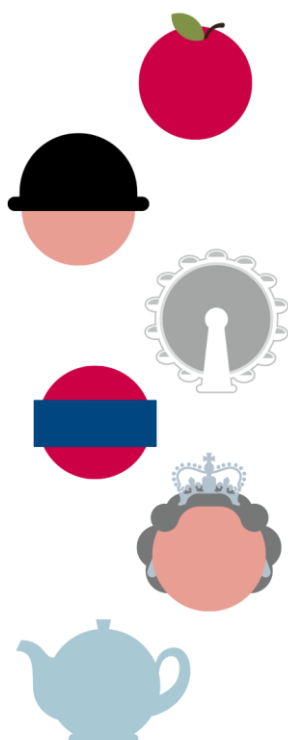
Caramelised Apple Tart Tartin with Gingerbread Ice Cream

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BOWL FOOD RECEPTION PACKAGE

20 – 60 Guests from £95.00 per head Exc. Vat

Prices to include a 90 minute standing reception:

1 x Glass of Santa Eleni Prosecco
1 x Glass of Pinot Grigio Folonari, Italy or Stonewalker Rose, South Africa or 1 x Bottled Becks Bier
Unlimited House Soft Drinks e.g. Spiced Apple or Berry
Unlimited Still and Sparkling Mineral Water
4 x Poseur Tables with Contemporary Linen
A Selection of 3 Christmas Bowl Foods

Please Note All Prices Include:

Event Times: 7pm – 11pm

Cloakroom

Catering Manager and Experienced Waiting Staff

Elegant China Tapas Bowls, Glassware and Harley Tapas Forks

Refrigerated Food Delivery

Staff Based on Event Timings of 90 Minutes.

*Minimum 20 Guests

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CANAPE AND BOWL FOOD RECEPTION PACKAGE

20 – 60 Guests from £130.00 per head Exc. Vat

Prices to include a 90 minute standing reception:

1 x Glass of Santa Eleni Prosecco
2 x Glass of Pinot Grigio Folonari, Italy or Stonewalker Rose, South Africa or 2 x Bottled Becks Bier
Unlimited House Soft Drinks e.g. Spiced Apple or Berry
Unlimited Still and Sparkling Mineral Water
4 x Poseur Tables with Contemporary Linen
A Selection of 2 Canapés
A Selection of 3 Christmas Bowl Foods

Please Note All Prices Include:

Event Times: 7pm – 11pm
Cloakroom
Catering Manager and Experienced Waiting Staff
Elegant China Tapas Bowls, Glassware and Harley Tapas Forks
Refrigerated Food Delivery

Staff Based on Event Timings of 90 Minutes.

*Minimum 20 Guests

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CANAPE MENU

SERVED HOT

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With Sauté Turkey Breast, Chipolata Sausage, Sage and Onion Stuffing, Cranberry Jelly

Venison Sausage with Double Butter Mash and Juniper Jelly
Warm Stilton, Pear and Walnut Tart

Beef Cobbler with Stilton Scone

Warm Tart of Confit Goose Leg and Cranberry

“Boxing Day”
Honey Roast Gammon with Bubble and Squeak and Poached Quails Egg

Mini Toad in the Hole with Chipolata Sausage,
Confit Red Onions and Caramelised Bramley Apples

SERVED COLD

Gin Cured Smoked Salmon with Dill Crème Fraiche and Buckwheat Blini Pancake

Smoked Mackerel and Horseradish Pate with Homemade Mini Oat Cracker

Baby Yorkshire Pudding with 28 day Mature Rare Roast Beef,
Horseradish Cream and Watercress

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Aromatic Thai Green Turkey or Vegetable Curry with Jasmine Rice and Fresh Authentic Herbs

Slow Roasted Garlic and Sage Belly of Pork Served with Braised Red Cabbage and French Beans

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Crispy Barbary Duck with Shredded Chinese Cabbage, Peppers and Mange Tout, Deep Fried Wonton and Spiced Plum Dressing

Smoked Haddock Kedgeree

Stir-fried Asparagus and Red Peppers with a Garlic, Coriander and Soy Sauce (v)

Roasted Butternut Squash with a Feta and Courgette Risotto (v)

The London Kitchen Pie Shop: Chicken and Mushroom, Steak and Ale or Smoked Fish with a Flaked Pastry Lid

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Classic Grilled Chicken Caesar Salad with Pancetta, Anchovies, Crunchy Croutons and Aged
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Kale and Granny Smith Apple Salad with Pancetta and Candied Pecan Nuts (v)

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