

bubble food

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

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



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



DINING

STARTER

Baked endive tartetatin, 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



CANAPÉS & DRINKS RECEPTIONS

GALLERY 2 PACKAGE INCLUDES

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

PRICES FROM

200 people from £85.00 per guest

CREATIVE STUDIO PACKAGE INCLUDES

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

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.*



DINNERS

GALLERY 2 PACKAGE INCLUDES

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

PRICES FROM

120 people from £172.00 per guest

CREATIVE STUDIO PACKAGE INCLUDES

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

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 are based on three hour service and do not include VAT.



bubble food

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

bubble food
A UNIQUE EXPERIENCE



bubblefood.com
020 7703 2653
333-335 Medlar Street, London SE5 0JU