

A festive dish is presented on a white plate with a gold rim. The dish consists of a seared meat medallion, a potato, and vegetables. The text "Festive Menu 2025" is overlaid on the image.

Festive Menu 2025



bovingdons

A collection of various canapés is arranged on a dark green, textured surface. The canapés include round fried breads topped with yellow butter and herbs, rectangular breads topped with red caviar and white cream, and round breads topped with purple flowers. The lighting is soft, creating gentle shadows for each item.

Canapés

Canapés

Meat

DUCK BONBON

Confit duck leg, orange gel, crispy sage

FESTIVE TURKEY BURGER

Star anise and cinnamon spiced turkey burger, brie, cranberry sauce

Vegetarian

SAFFRON & MOZZARELLA ARANCINI (v)

Saffron mayo

ROSEMARY POLENTA BITES (vg)

Peperonata, kalamata olives, vegan cream cheese

Fish

MINI CRAB BRIOCHE

Parmesan, cornflower

TROUT TARTARE

Tapioca crisp, soy caviar



Bowls



Bowls

Meat

DUCK RILLETTE

Crispy brioche shard, spiced fig jam, fried shallots

LAMB KOFTA

Mint raita, micro coriander

CORNFED CHICKEN FILLET

Herbed new potatoes, pickled heritage carrot ribbons, jus

SMOKED DUCK BREAST

Cherry gel, savoury sponge, candied walnuts

Vegetarian

ALOO CHAT (vg)

Mini poppadom, tamarind chutney sweet yogurt, pomegranate frisée salad

WINTER LEEK &

MUSHROOM BRUSCHETTA (vg)

Sourdough bread, lemon ricotta and dill

WILD MUSHROOM & CHESTNUT

BOURGUIGNON (vg)

Crispy polenta cake

SUMAC AUBERGINE BITES (vg)

Butter bean & beetroot purée, lemon mayo, pine nuts

Fish

HERBED COD

Pan fried gnocchi, sautéed spinach, chervil beurre blanc, pea shoots

BEETROOT GRAVADLAX

Pickled cucumber, shallots, crème fraîche

CITRUS CURED TROUT

Fennel, orange and caraway seed salad, dill oil, saffron tapioca

SMOKED MACKEREL PÂTÉ

Rainbow radish pâte, beetroot shard, sourdough wafer

A gourmet starter dish is elegantly plated on a white circular dish, which is set against a light-colored marble background. The dish features two seared scallops, each topped with a vibrant orange sauce and garnished with fresh green microgreens. A slice of bright red, possibly roasted, vegetable lies between the scallops. The entire composition is artfully arranged with a drizzle of white sauce and a few golden-brown crumbs. The word "Starters" is written in a white, elegant script font across the center of the image.

Starters

Starters

SMOKED DUCK BREAST

Five spiced smoked duck breast, orange pickled fennel, fig jam

SEARED SCALLOPS

Apple purée, chicory, toasted pine nuts

CASHEL BLUE & PEAR SALAD (v)

Endive, candied walnuts

BEETROOT CARPACCIO (vg)

Whipped chive cream, herb oil, seaweed tapioca





Mains

Mains

ROAST TURKEY

Roast Turkey, duck fat roasted potatoes, pig in blanket, winter veg, tenderstem broccoli, veal jus

BEEF FILLET (surcharge applies)

Pan fried beef fillet, truffle mash, wilted spinach, honey & mustard root veg

CRISPY SKIN COD

Pomme purée, samphire, tenderstem broccoli, Champagne beurre blanc

WILD MUSHROOM WELLINGTON (vg)

Chestnut Brussel sprouts, crispy new potatoes, mushroom velouté



A close-up photograph of a gourmet dessert elegantly plated. The main component is a tall, conical meringue that has been expertly torched, resulting in a golden-brown, slightly charred exterior. It sits atop a thin, pale yellow layer, possibly a fruit or custard. To the right of the meringue is a smooth, white chocolate shell. In the foreground, there is a small, artistic arrangement of bright yellow pineapple cubes. The entire dish is garnished with a few crumbs of what appears to be a crisp, golden-brown cracker or cookie. The dessert is presented on a white ceramic plate with a wide, ornate gold border featuring a repeating floral or vine motif. The plate is set against a blurred background of a light-colored, textured surface, possibly a marble countertop.

Desserts

Desserts

CHRISTMAS PUDDING

Brandy butter

LEMON MERINGUE PIE

Redcurrants, white chocolate

BANOFFEE GATEAUX

Caramelised bananas, caramel popcorn

CLASSIC TIRAMISU

Served with chocolate ice-cream

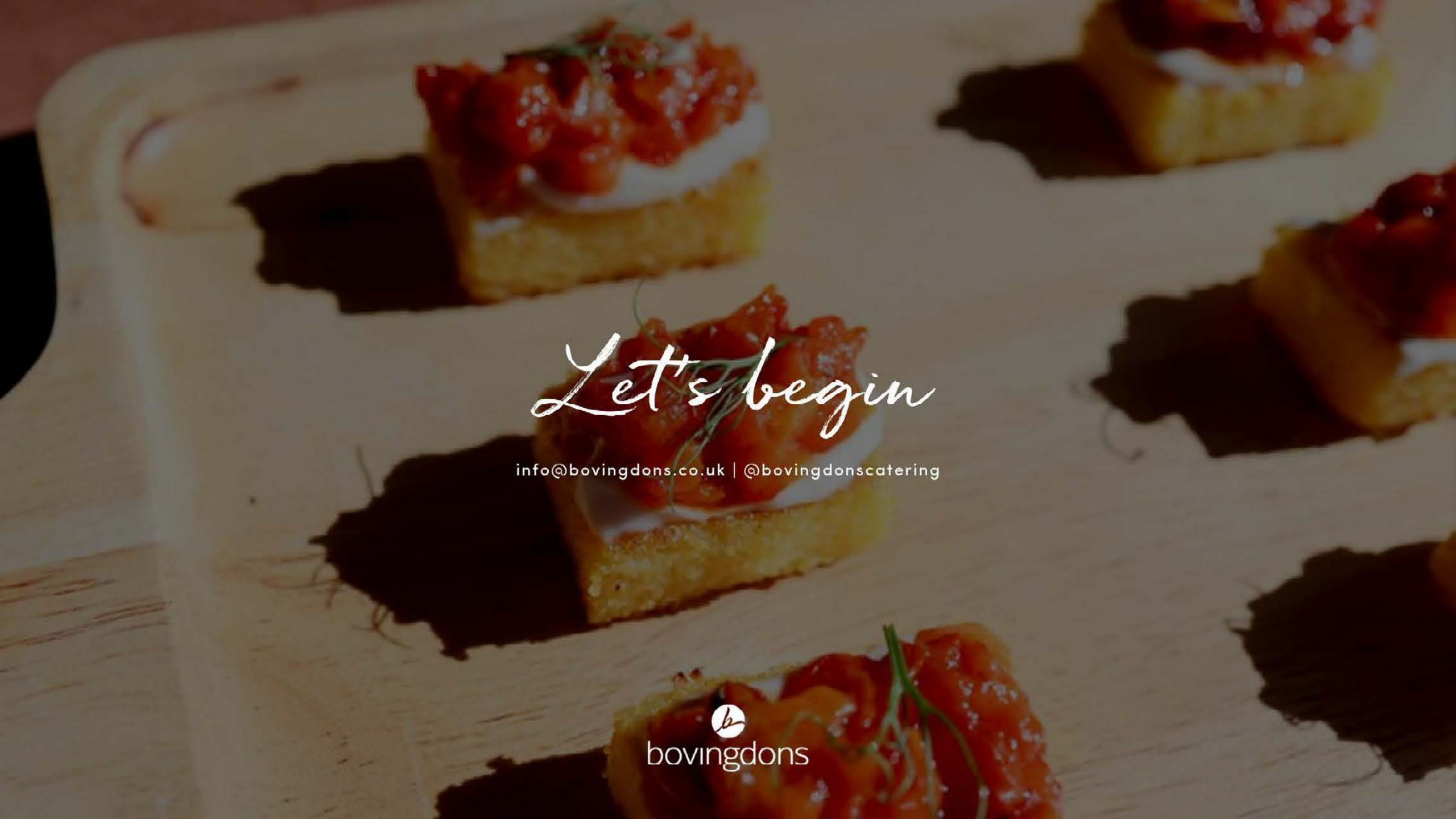
RED BERRY CHARLOTTES

Chantilly cream, micro mint

PEANUT BUTTER & CHOCOLATE SLICE

Butter cream, caramel sauce





Let's begin

info@bovingdons.co.uk | @bovingdonscatering



bovingdons