



*Christmas*  
BROCHURE

# CELEBRATE IN STYLE

Bovingdons Catering, established over 30 years ago, is a distinguished London-based provider of catering and event management services. We specialise in creating exceptional culinary experiences for weddings, corporate events, and private gatherings. Our team of chefs crafts bespoke menus that emphasise sustainability and the use of fresh, in-season ingredients.

## Client Testimonial:

“The food was absolutely amazing, with each dish beautifully presented and delicious.”

*let's begin...*

# STANDING FESTIVE PACKAGE

Experience an elegant standing reception, offering an exclusive setting for joyous celebrations and a delightful dining experience.

Included in our Standing Festive package:

- Selection of 4 canapes
- Selection of 3 bowls
- 45 minute prosecco reception
- 3-hour drinks package (free flowing wine, beer and soft drinks)
- Dedicated events delivery team.



# SEATED FESTIVE PACKAGE

Discover an exclusive private dining experience, providing an exclusive ambiance for celebrations and a delightful dining experience.

Included in our Seated Festive package:

- 45 minute prosecco & canape reception
- 3 course seated seasonal menu
- Bottle of wine and bottle of water per person
- Dedicated events delivery team





# CHRISTMAS MENU



# CANAPÉS



## MEAT

### CONFIT DUCK LEG

*With orange bonbon with orange gel*

### STAR ANISE AND CINNAMON SPICE MINCED TURKEY BURGER

*With cranberry sauce*

### FESTIVE CHRISTMAS DINNER SAUSAGE ROLL

### HAM AND CHEESE CROQUETAS

*With spicy tomato salsa*

## VEGETARIAN

### ROSEMARY AND POLENTA BITES

*With peperonata*

### TOMATO BRUSCHETTA

### BRIE AND CRANBERRY TWISTS

### SAFFRON AND MOZZARELLA ARANCINI

*With saffron mayo*

### BEETROOT ARANCINI

## FISH

### SMOKED MACKEREL

*With dill and crème fraîche on  
rye croûte*

### MINI BRIOCHE CRAB MELT

### TROUT TARTARE

*On squid ink tapioca and compressed  
cucumber*

### MINI COD FISH CAKE

*With romesco sauce*

### KATAIFI WRAPPED KING PRAWN

*With sweet chilli and lime dip*



# BOWLS

## MEAT

### CONFIT DUCK LEG

*With orange bonbon with orange gel*

### STAR ANISE AND CINNAMON SPICE MINCED TURKEY BURGER

*With cranberry sauce*

### FESTIVE CHRISTMAS DINNER SAUSAGE ROLL

### HAM AND CHEESE CROQUETAS

*With spicy tomato salsa*

## FISH

### CRISPY COD BITES

*With Parmentier potato tartar sauce*

### FILLET OF SALMON

*Chive pomme purée and white wine  
velouté*

### GIN AND TONIC CURED SALMON

*With shaved fennel rocket and orange  
salad*

### KING PRAWNS

*With Asian salad and wasabi mayo*





# STARTERS

## MEAT

### HAM HOCK AND BABY ROOT VEG TERRINE

*With piccalilli sourdough croûte*

### SMOKED DUCK BREAST CROSTINI

*With camembert and cranberry*

### FIVE SPICED DUCK BREAST

*With orange braised fennel  
compressed fig and fig purée*

### CONFIT CHICKEN LEG

*With sage, and orange bonbon bitter  
winter leaves and house dressing*

## FISH

### SMOKED SALMON AND BEETROOT TERRINE

*With shaved radish crème fraîche and  
micro herb*

### CORNISH CRAB FENNEL AND BLOOD ORANGE SALAD

### SEARED SCALLOP

*With apple purée red chicory and  
caramelised walnuts*

## VEGETARIAN

### RED AND YELLOW CHICORY SALAD

*With blue cheese poached pear and  
walnut salad*

### BEETROOT CARPACCIO

*With whipped vegan cheese pinenut  
dressing*

### TROUT TARTARE

*On squid ink tapioca and compressed  
cucumber*

### CRUMBLLED GOATS CHEESE

*Pomegranate molasses, baked fig and  
bitter leaves*



# MAIN COURSES



## MEAT

### ROAST TURKEY

*With pigs in blanket, duck fat roast potatoes, winter vegetables and a light jus*

### TERIYAKI CHICKEN

*With wild rice pilaf and bok choy*

### CONFIT PORK BELLY

*with crackling cheesy polenta heritage carrots*

### HONEY ROASTED DUCK

*With braised lentils, crispy kale and cranberry jus*

### PAN FRIED BEEF FILLET

*With truffle mash wilted greens, honey and mustard roasted baby root vegetables red wine jus (£9)*



# MAIN COURSES



## FISH

### TROUT FILLET

*With roast potatoes, winter vegetables and garlic lemon butter sauce*

### PAN ROASTED COD

*With pomme purée, boudin blanc and wilted spinach*

### PAN SEARED HALIBUT

*With spinach gnocchi samphire cockles and white wine sauce (£8)*

### PAN FRIED SEA BASS

*On a bed of Provençal vegetables*



# MAIN COURSES



## VEGETARIAN

### NUT AND SPINACH ROAST

*With sautéed brussels sprouts and chestnuts, roast potatoes, and wild mushroom sauce*

### WILD MUSHROOM WELLINGTON

*With thyme-roasted potatoes, maple-roasted winter vegetables, chestnut brussels sprouts*

### CAULIFLOWER STEAK

*With Harissa braised chickpea wilted greens*



# DESSERTS



KNICKERBOCKER GLORY, SPARKLY GLACÉ AND CHERRY COULIS

CHOCOLATE BOÎTE, HAZELNUT PRALINE, SALTED CARAMEL, CHOCOLATE CREMÉUX, HAZELNUT CRUMB

PASSIONFRUIT CURD TART, WHITE CHOCOLATE LEAF, MASCARPONE CREAM, GOLD DUST

LEMON RUM BABA, POACHED PEAR, GINGER-SPICED ICE CREAM

CHRISTMAS SNOWBALL, CHAMPAGNE JELLY, MACERATED STRAWBERRY, CHANTILLY, CHRISTMAS MARKET COTTON CANDY

DARK CHOCOLATE & SALTED CARAMEL TART, STARDUST SEA SALT (V)

BOOZY CHOCOLATE ORANGE MOUSSE, MOONDUST CRUMBLE, FESTIVE FILLED MACAROON (V)

LEMON & MINT PAVLOVA, FRESH RED CURRANTS, GOLD LEAF (V)

TRIO CHOCOLATE MOUSSE WITH CHOCOLATE SHARD AND FRESH BERRIES

CHOCOLATE YULE LOG FILLED WITH BERRY PURÉE AND FRESH CREAM

COFFEE MOUSSE AND CHOCOLATE CRUMBLE VERRINE WITH CHOCOLATE MACARON



# INGREDIENTS & PROVENANCE

We are dedicated to honouring local produce and artisans, meticulously choosing ingredients that not only encapsulate the essence of regional flavours but also contribute to the support of local farmers and producers.



A smiling woman with dark hair, wearing a white dress shirt, a black vest, and a black tie, is holding a silver tray with several small, round, golden-brown appetizers. She is looking down at the tray with a pleasant expression. The background is a blurred outdoor setting with green foliage and warm, golden light, suggesting a festive or evening atmosphere.

# OPERATIONS & SERVICE

We have a trusted, expert team of event staff who ensure the highest quality service. Our planning team are experts in logistics and will advise on the best staffing levels to suit your venue and service style.



*Lets begin...*

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