

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 meat is topped with a dark sauce. The potato is a round, golden-brown one. The vegetables include green leafy greens and orange root vegetables. The plate is set on a textured, light brown surface.

Festive Menu 2025

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

Canapés

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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



Starters

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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)

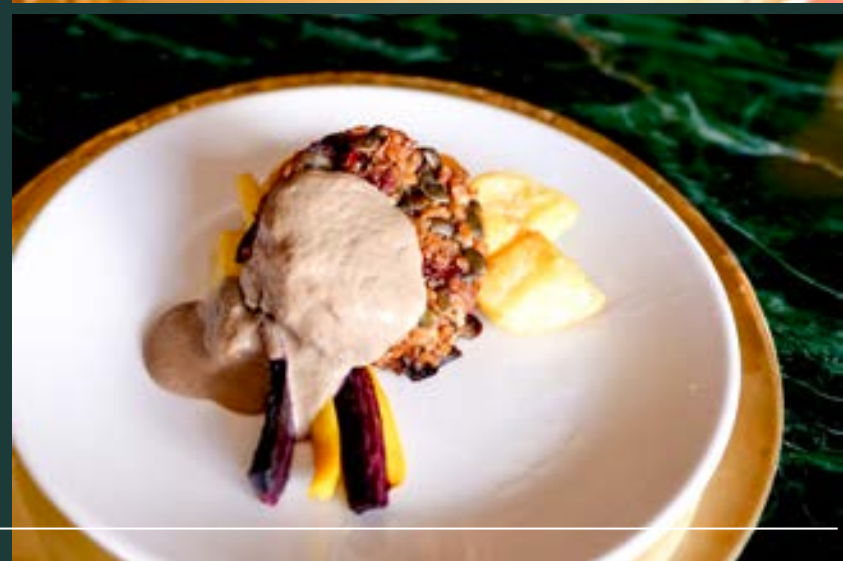
Pan fried beef fillet, truffle mash, wilted spinach, honey & mustard root veg

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 torched, giving it a golden-brown, slightly charred top. It sits atop a thin, pale yellow slice of cake. To the right of the meringue is a whole vanilla bean pod, split lengthwise to reveal the dark seeds inside. In the foreground, there is a small cluster of diced, bright yellow fruit, possibly pineapple or mango. The entire dish 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 more gold-rimmed plates, suggesting a formal dining setting. The word "Desserts" is written in a white, elegant script font across the center of the image.

Desserts

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PLATED DESSERTS

BOOZY CHOCOLATE ORANGE MOUSSE

Streusel, macaron

LEMON & MINT PAVLOVA

Redcurrant, vanilla Chantilly

FESTIVE YULE LOG

White chocolate & raspberry yule log

PASSION FRUIT & MANGO MERINGUE PIE

Passion fruit sorbet

DESSERT BOWLS

CHOCOLATE PAVÉ

Raspberry panna cotta, white chocolate ganache, coulis, raspberry & chocolate shards

CHESTNUT MONTBLANC TART

Amaretto ice-cream

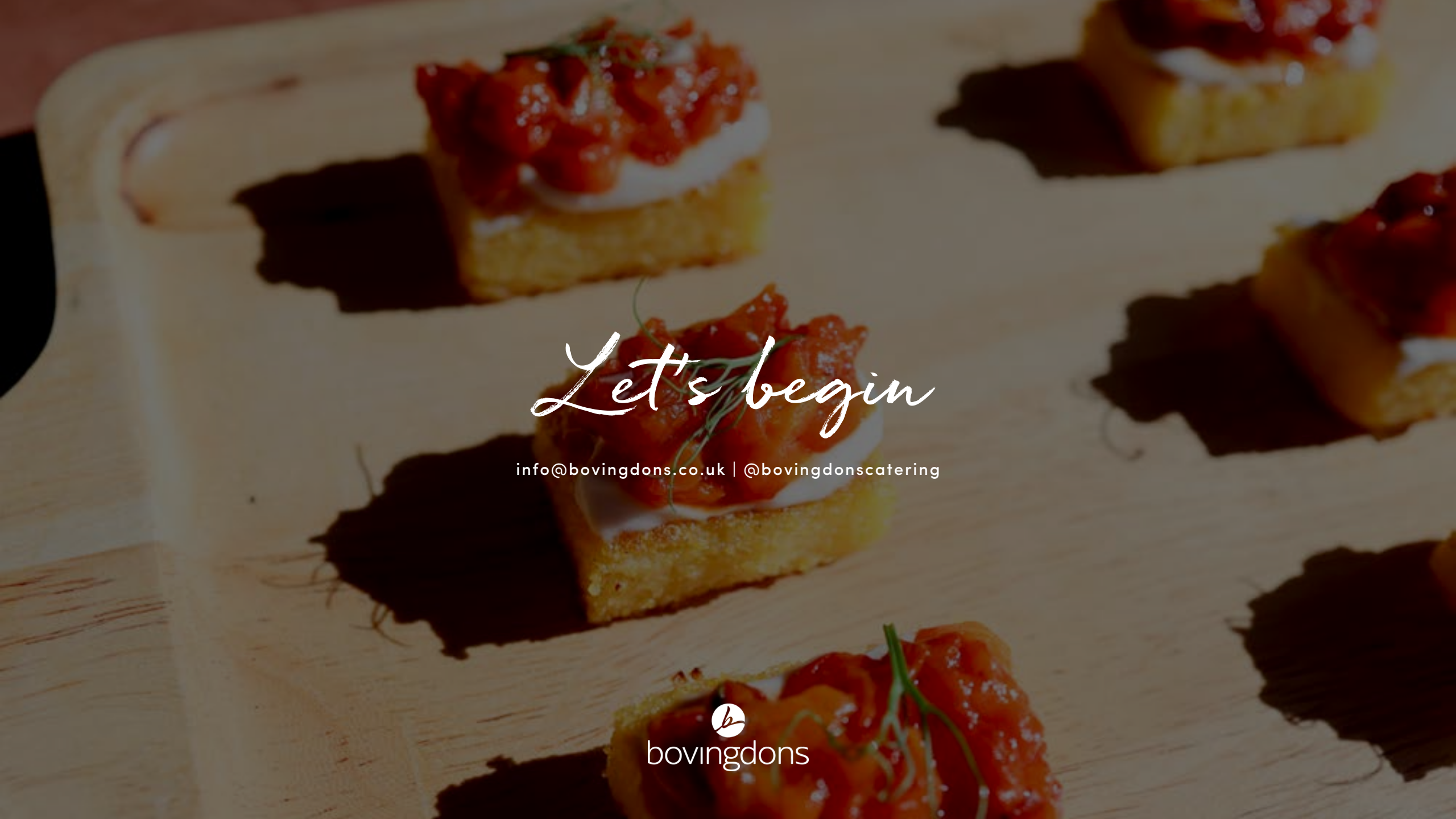
WHITE CHOCOLATE & MATCHA CHOUX BUN

Blueberry compôte & gold leaf

APPLE & PECAN GLAZED DOME

Caramel feuilletine





Let's begin

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