# BOVINGDONS CHRISTMAS

# CEEBRATE 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 ...

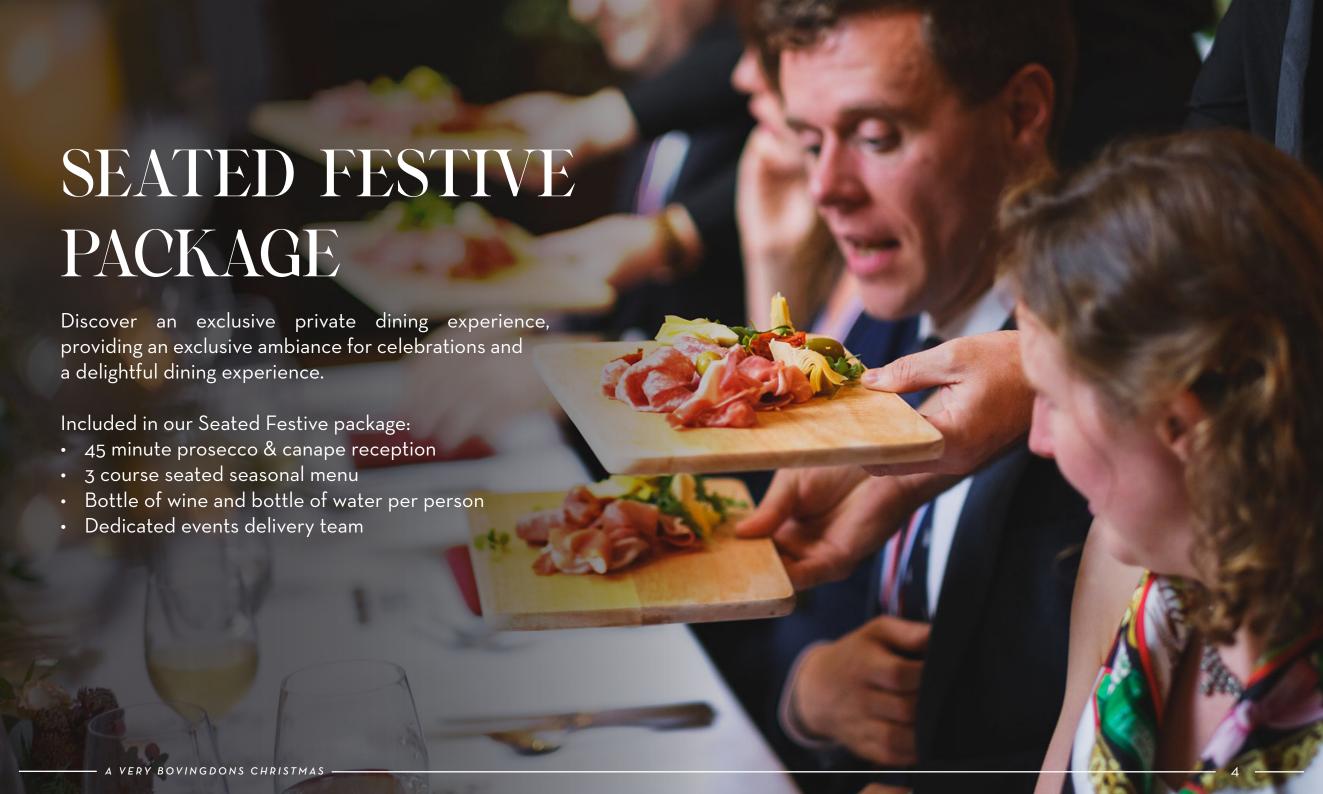




Experience an elegant standing reception, offering an exclusive setting for joyous celebrations and a delightful dining experience.

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.







### 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



### 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



# 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

### CRUMBLED GOATS CHEESE

Pomegranate molasses, baked fig and bitter leaves



### **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)



# 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



# VEGETARIAN

# NUT AND SPINACH ROAST

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

# WILD MUSHROOM WELLINGTON

With thyme-roasted potatoes, mapleroasted winter vegetables, chestnut brussels sprouts

### CAULIFLOWER STEAK

With Harissa braised chickpea wilted greens



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.



# OPERATIONS δ 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. A VERY BOVINGDONS CHRISTMAS -

Lets begin...

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