



Fulham Palace Festive catering offer 2025

**Fulham
Palace
House &
Garden**

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.'

Standing festive package

Experience an elegant standing reception designed for up to 200 guests, offering an exclusive and intimate setting for joyous celebrations and a delightful dining experience.

Included in our standing festive package:

- Exclusive venue hire 18.00 – midnight (bar closes 23.30)
- 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 that caters to up to 120 guests, providing an intimate and exclusive ambiance for joyous celebrations and a delectable dining experience.

Included in our seated festive package:

- Exclusive venue hire 18.00pm – midnight (bar closes 23.30)
- 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 CRÉMÉUX, 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 MACARON (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 event.

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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