

A festive dish featuring a lamb cutlet, potatoes, and vegetables on a white plate with a gold rim. The lamb cutlet is the central element, topped with a rich, dark red sauce. To its left is a round, golden-brown potato. To its right are several slices of roasted vegetables, including what appears to be butternut squash and green beans. The entire dish is garnished with fresh green herbs. The plate is white with a subtle radial pattern and a wide, ornate gold rim. The background is a warm, textured orange-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, casting gentle shadows on the surface.

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, aioli

Vegetarian

SAFFRON & MOZZARELLA ARANCINI (v)

Saffron mayo

ROSEMARY POLENTA BITES (vg)

Kalamata olives, vegan cream cheese

Fish

MINI CRAB BRIOCHE

Parmesan, cornflower

TROUT TARTARE

Tapioca crisp, soy caviar





Starters

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SMOKED DUCK BREAST

Five spiced smoked duck breast, orange pickled fennel, homemade orange marmalade

SEARED SCALLOPS

Apple purée, chicory, toasted pine nuts

CASHEL BLUE & PEAR SALAD (v)

Endive, candied walnuts

YELLOW 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)

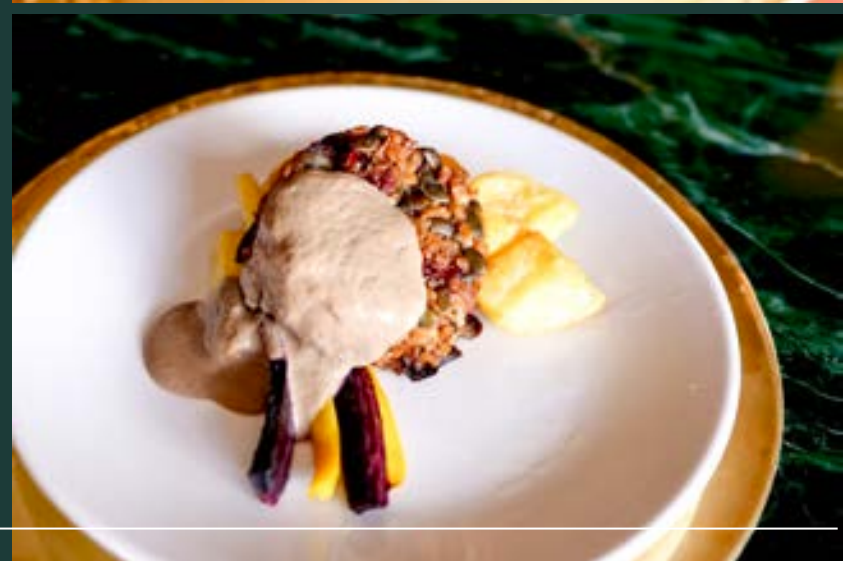
Pan fried beef fillet, truffle mash, wilted spinach, honey & mustard root veg

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 dish features a tall, pointed meringue with a perfectly torched, golden-brown peak, resting on a thin slice of cake. Beside it is a smooth scoop of vanilla ice cream. The plate is garnished with a cluster of diced yellow fruit, likely pineapple, and a small pile of golden-brown crumbs. The entire presentation is on a white ceramic plate with a decorative gold floral border, which is itself set on a larger gold-rimmed platter. The word "Desserts" is written in a white, elegant script across the center of the image.

Desserts

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PLATED DESSERTS

BOOZY CHOCOLATE ORANGE MOUSSE

Streusel, macaron

LEMON & MINT PAVLOVA

Grapefruit, vanilla Chantilly

FESTIVE YULE LOG

White chocolate & caramelised banana 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

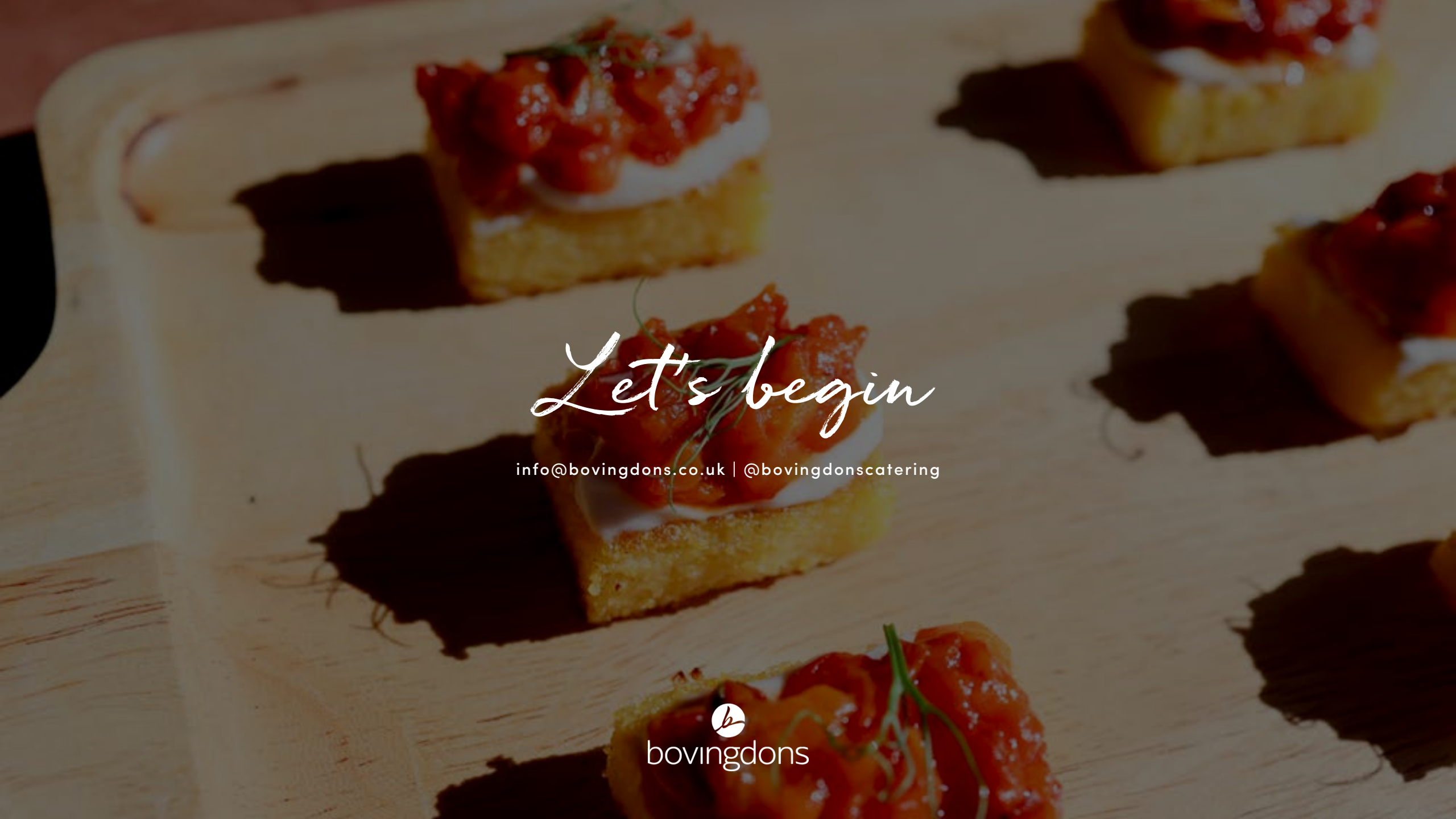
WHITE CHOCOLATE & MATCHA CHOUX BUN

Blueberry compôte & gold leaf

APPLE & PECAN GLAZED DOME

Caramel feuilletine





Let's begin

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