

CANAPÉS

CHRISTMAS MENU

Maximum of 100 guests

£6 per item | maximum selection of 5 items

meat + fish

Octopus, rice crackers, paprika mayo, avocado

Salmon tartare cone, horseradish mayo, caviar

"Fish & Crisp", tartar sauce

Crispy duck rolls, quinoa, Hoisin sauce

Venison tartare, smoked egg yolk, pickled smoked cucumber, mini beetroot basket

Mini Beef Wellington, Béarnaise sauce

vegetables

Chickpea panisse, apricot harissa (vg, gf)

Sun-dried peppers, Baba Ganoush, cumin, mini vegan basket (vg)

Applewood Cheddar and Winter Truffle gougère (v)

Burrata stuffed Isle of Wight cherry tomato, Kalamata olives (v, gf)

dessert

Mixed Macarons; Pistachio and cherry, mandarin and chocolate (gf)

Gingerbread cake pops

Nutella and white chocolate cone

Apple cinnamon crumble tart

Mini mince pies

Mini panpepato (vg)

(vg) vegan | (v) vegetarian | (gf) gluten free

BOWL FOOD CHRISTMAS MENU

Maximum of 100 guests

£8 per item | maximum selection of 3 items

savoury

Braised Jacob's Ladder, smoked celeriac purée, black truffle jus (gf)

Turkey Roulade, stuffing, honey carrot purée, sprout chips

Pumpkin risotto, chestnuts, dried cranberries (v)

Pan-seared Sea Bass, Jerusalem artichoke, brown butter (gf)

Galatian Octopus, cannellini bean purée, paprika oil

Smoked quinoa and baby charcoal-grilled vegetables (vg, gf)

Thai green chicken curry, basmati rice

Pasta e Fagioli; Rigatoni, Borlotti beans, rosemary, black garlic (vg)

sweet

Baileys Crème Brûlée

Chocolate fondant (vg)

Panettone 'French Toast', charcoal orange, crème anglaise

Vanilla cheesecake, spiced blackberry compote

Christmas pudding, brandy sauce

Date and walnut spiced pudding (vg)

Miniature festive treats; Mince pies and yule logs

(vg) vegan | (v) vegetarian | (gf) gluten free

HOT + COLD CHRISTMAS BUFFET

Maximum of 100 guests

£55 per person including teas and coffees

Choose up to 3 cold, 3 hot, and 2 dessert items

cold

Ham Hock terrine, horseradish cream, mixed leaves

Smoked Scottish Salmon, Beetroot gravadlax, Pickled cucumber and onion

Mixed leaf salad, Chardonnay dressing (vg, gf)

Hot smoked salmon & iceberg lettuce salad, pickles, dill dressing (gf)

Chicken Caesar salad

hot

Butter-roasted turkey breast, cranberry compote, Brussels sprouts, gravy

Roasted squash, kale, crisped chickpeas, hummus dressing (vg, gf)

Seafood pasta, heirloom cherry tomatoes

Pumpkin risotto, bacon crumble, smoked mozzarella cheese (gf)

Sautéed prawns, edamame, corn, crisped quinoa, sesame dressing

dessert

Nutmeg vegan custard tart (gf, vg)

Red velvet brownie

Panettone bread and butter pudding, chocolate sauce

Mince Pies

Speculoos cookie tiramisu

(vg) vegan | (v) vegetarian | (gf) gluten free

EXTRAS

bread

Homemade Parker House rolls, whipped & smoked butter, olive oil, vinegar | £7.00 each

meat board

100% Bellota Iberico ham & loin, Finocchiona, Culatello, Black Truffle Saucisson.
Served with bread, crackers, chutneys, olives, and pickles | £20.00 each

cheese board

Eve, Yarlington Blue, Cotswold Smoked Brie, Katherine, Cerney Ash.
Served with bread, crackers, chutneys, olives, and pickles | £20.00 each



HITHE ≠ SEEK

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