

# Boulevard

EVENTS

## STANDING RECEPTION MENUS CHRISTMAS 2024

Vegetarian (v) Vegan (vg) Gluten Free (gf)

For any other dietaries please speak to the Boulevard team for more information.

# Canape Menus

Sticky pork belly, chilli & apple salsa, sea salt & crackling crumb (can be made gf)

Venison, celeriac purée, rosti potato (gf)

Lamb loin, parmesan crust (gf)

Wild boar wrapped in cured ham, red onion marmalade, potato crisp

Pan fried queen scallop, carrot butter, lime & herb oil (gf)

Smoked trout, pickled cucumber, chive blini crumb (can be made gf)

Smoked mackerel, pickled grapes, sourdough toast crumb (can be made gf)

Kedgerree – smoked haddock, curry mayonnaise, rice crisp (gf)

Charred tiger prawn, chill and garlic (gf)

Gorgonzola and butternut squash tortellini, burnt butter (v)

Smoked goat's cheese tart, teardrop pepper, sumac (v)

Poached pear, Cashel blue cheese, red onion marmalade, sourdough (v, can be made vg & gf)

Roasted fig, homemade ricotta, citrus onions, crisp bread (v, can be made vg & gf)

Wild mushroom & tarragon tortellini, white wine & truffle sauce (v)

Mini tomato bruschetta with nut free pesto (v, can be made vg & gf)







# Canape Menus

Baked sweet potato, black bean tostada, salsa, vegan feta (vg)

Piccalilli toast – roasted & pickled cauliflower, raisin jam, rye toast (vg)

Coconut & coriander dhal, poppadum shard (vg & gf)

Dark chocolate brownie (vg & can be gf)

Chocolate delice, coffee cream, strawberries

Poached pear tarte tatin, clotted cream

East London Liquor Co rum and pineapple baba (can be gf)

Winter pavlova - vegan meringue, dried fruits (can be gf)



# Bowl Food Menus

Chicken and truffle croquettes with parsnip puree and crispy chicken skin (can be made gf)

Roast rump of beef, triple cooked chips, béarnaise, watercress (gf)

Roast pulled pork, black bean feijoada, wild mushroom, crackling, baby celery cress (gf)

Braised beef featherblade, cauliflower purée, grilled leaves (gf)

Lamb rump, crispy kale, sweet potato purée, mint jus (gf)

Slow cooked salmon, roasted beetroot, crushed jersey royal, herb oil (gf)

Roast stone bass, saffron potato, vegetable crisp, tarragon sauce (gf)

Smoked trout rillette, sourdough croutons, pickled turnips (can be made gf)

Tiger prawn bhuna, coconut, lemon, naan bread (can be gf)

Korean-spiced monkfish, vegetable noodles, chilli & coriander salsa (gf)

Crispy soft-shell crab, chilli, spring onion & garlic (gf)

Salted cod, chorizo crumb, sweet potato gnocchi, smoked paprika sauce (can be gf)







# Bowl Food Menus

Homemade ricotta & tarragon croquette, glazed fig, red onion & peppercorn salsa (v & can be made gf)

Goat's cheese & cranberry tortellini, sage & burnt butter sauce (v)

BBQ & carpaccio of beetroot, tofu aioli, olive soil, baby herb salad (vg & gf)

Roasted cauliflower, cauliflower puree, pickled samphire, raisins, toasted seeds (vg & gf)

Miso glazed aubergine, sweetcorn puree, bao bites, toasted seeds, pickled ginger (vg & gf)

Cardamon and winter berry crème brulee (gf)

Chocolate delice, baileys cream, strawberry compote, white chocolate cookie

Beetroot sponge, Kirsch, honeycomb bites (vg & can be made gf)





# Street Food

Mutton croquette, goat's curd, Szechuan chilli oil (can be made gf)

Smoked lamb shoulder slider with red cabbage and cheddar (can be made gf)

Mini bagel, salt beef, sauerkraut, mustard

Pulled turkey leg bao with cranberry jam and pickled red cabbage

Mini bratwurst with smoked bacon jam and red cabbage sauerkraut

Beer battered fish, chips, tartare sauce (can be made gf)

Baja fish, chili & mango salad, tostada (can be made gf)

Shrimp Po' Boy, Cajun mayo, lemon (can be made gf)

Prawn balchao (rich Goan curry), flatbread (gf)

Vegetable bhuna with coconut, burnt lemon, rice and naan (v & can be made gf)

Brie and cranberry arancini (v & can be made gf)

Crushed roast potatoes, horseradish cream, pangrattato (v & gf)

Slow cooked miso aubergine bao bun, dry slaw, coriander (vg & gf)

Red pepper & coriander dim sum, dragon fruit crisp, sweet sake dressing (vg)

Mochi pots with three flavours

Baonuts – our incredible bao bun doughnuts with miso caramel and strawberries

Dark chocolate profiteroles (can be made vegan)



# Pricing

The following packages are designed as a starting point for your event and are inclusive of all staff and equipment needed for service. Please get in contact for bespoke packages and further options.

## Canapes Only

9 x canapes per person	£40.00pp
Additional canapes	£3.00pp

## Bowls Food Only

5 x bowls per person	£48.50pp
Additional bowls	£7.00pp

## Canapes & Bowls

3 x canapes & 4 x bowls per person	£50.00pp
Additional canapes	£3.00pp
Additional bowls	£7.00pp

## Street Food

Four Savory dishes	£35.00pp
Additional dishes	£6.50pp

Please note that all food orders are subject to a minimum spend of £4000.00 + VAT

All prices are exclusive of VAT