

SMART

Christmas Parties

Carnivale, Battersea Evolution Menu 2016

Canapés

(served throughout drinks reception)

Tender chicken Creole skewers

Warm spicy crab doughnuts filled a delicate mango & coriander mousse

King prawn acras served with a hot pepper sauce

Delicious baked lamb empanadas filled with herbs & spices & wrapped in pastry

Cassava chips topped with a sweet coconut salsa (v)

Deep fried okra rolled in polenta served with sweet chilli dipping sauce (v)

Starter

Brown sugar & citrus cured Scottish salmon complemented with a dill crème fraiche, heritage beetroot salad & topped with toasted grains

OR

Roast Italian plum tomato tart served with a pear & walnut salad & honey & lime dressing (v)

Main

Butter poached breast of Cornish chicken served with a crunchy herb rosti potato, parsnip cream, sage roasted squash, Savoy cabbage & a rich Burgundy red wine sauce

OR

Twice baked cauliflower cheese soufflé served with a parsnip cream, sage roasted squash & Savoy cabbage (v)

Dessert

Dark chocolate ganache served with a sensational salted caramel sauce & delicate mini meringues, complemented with sweet toffee ice cream

Coffee & Tea's

Fair-trade coffee & tea selection with homemade truffles.

Cheese & biscuits

A selection of English cheeses with artisan biscuits & homemade ale chutney. Available for an additional £45 per table.

*You can add dietary requirements to your booking when you confirm your party details up to 2 weeks in advance of the party.