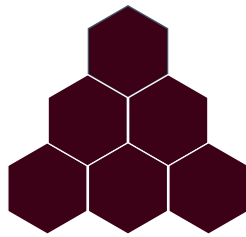


EVENTS
BANK & MOORGATE
CHRISTMAS 2025



EIGHT CLUB
LONDON



CANAPÉ SELECTION

(Minimum 8 canapés per person)
£3.00 per canapé

COLD CANAPÉS

Mini Yorkshire pudding with roast beef and horseradish
Turkey mini quiche, spiced cranberry
Salmon gravlax, crème fraîche, blini
Tiger prawn & wasabi guacamole tacos
Roquefort tartlet, fig jam (v)
Deviled Quail egg, crushed avocado, tortilla cracker (v)
Kalamata olive tapenade, sweet & sour pepper s on crostini (vg)
Mutabal, pomegranate, cracker (vg)

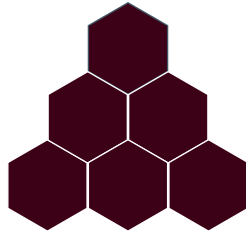
HOT CANAPÉS

Mini cheeseburger
Pigs in blankets
Teriyaki beef skewers
Aromatic duck spring roll, plum sauce
Mandagery Creek Venison croquette, piccalilli mayo
Mini fish and chips
Soy glazed pork belly
Prawn tempura, sweet chilli sauce
Wild mushrooms arancini, truffle aioli (v)
Za'atar spiced chickpea kofta, tahini dipping sauce (v)
Lightly spiced vegetable samosa, mango chutney (vg)
Buffalo cauliflower (vg)

DESSERT CANAPÉS

Chocolate brownie
Chocolate Christmas pudding parfait
Mince pies





HOT BOWL SELECTION

Evenings only
(Minimum 20 persons - choose 4 bowls per selection
£6.50 per bowl

Mini sausages and mash, onion gravy.

Traditional roast turkey, chipolatas, roast potato,
Brussels sprouts, Madeira jus.

Butter chicken, rice.

Game stew, creamy mash potato, pickled red cabbage.

Traditional fish and chips, tartare sauce.

Japanese vegetable curry, steamed rice.

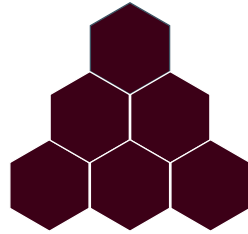
Jerusalem artichoke and truffle risotto, roasted pine nut . (v)

DESSERTS

Christmas pudding, brandy sauce

Apple crumble





MENU LUXE

Pre-orders are required in advance
THREE COURSES FOR £58.50

STARTERS

Mandagery Creek Venison croquette, celeriac remoulade, pickled heirloom beetroot.

Scottish salmon and tuna carpaccio, trout caviar, seaweed salad, citrus dressing.

Roasted celeriac soup, kale crisps, blue cheese. (vg)

Wild mushroom and spinach strudel, maple roasted shallots. (vg)

MAINS

Traditional roast Norfolk turkey

Served with Cumberland chipolatas, sauteed Winter vegetables, chestnut stuffing and cranberry compote.

Roast Gressingham duck breast, sweet potato purée, sautéed Winter vegetables, Port jus.

Pan fried Stone bass, lentil cassoulet, celeriac & cider jus.

Za'atar spiced chickpea kofta, warm winter salad, pumpkin seed Mole. (v)

DESSERTS

Christmas pudding, brandy butter sauce.

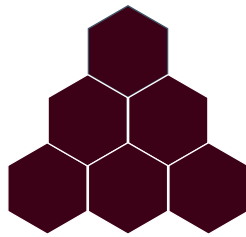
Black forest trifle.

British cheese selection, homemade crackers, grapes and quince jelly.

(£9.50 supplement)

Filter coffee, Breakfast tea, mince pies





MENU PRESTIGE

Pre-orders are required in advance

THREE COURSES FOR £68.50

STARTERS

Seared Scottish beef carpaccio, capers, parsnip crisps, hazelnut and truffle vinaigrette.

Seared scallops, braised lentils, Jerusalem artichokes and Nasturtium oil.

Mont d'Or tart, spicy fig chutney, apple salad. (v)

King oyster mushroom ceviche. N (vg)

MAINS

Traditional roast Norfolk turkey

Served with Cumberland chipolatas, sautéed Winter vegetables, chestnut stuffing
and cranberry compote.

Pithivier of game with smoked carrot purée, pickled onion, thyme jus.

Halibut, lobster crust, roasted cauliflower, pearl barley with lemongrass emulsion.

Roasted aubergine, sage tempura, smoked paprika rouille. (vg)

DESSERTS

Christmas pudding, brandy butter sauce.

Cherry, and dark chocolate remeux, Amaretto sponge.

British cheese selection, homemade crackers, grapes and quince jelly.

(£9.50 supplement)

Filter coffee, Breakfast tea,
mince pies and Christmas crackers.

