



Lady Nobel's Masquerade Ball

Christmas 2023 Menu
Kent House Knightsbridge

indulge yourself

Canapés

Turkey sausage roll with cranberry gel

Cured trout, tostada and lemon purée

Brie and truffle honey on brioche (vegetarian)

Red piquillo pepper, carrot, red onion & coriander roll with raisin gel (vegan)

Chicken ballotine with shallot & marmite purée served on a blini

Duck bonbon, kataifi pastry and blackberry gel

Haggis scotch egg with piccalilli

Roasted potato with crème fraîche and Avruga caviar

Trout mousse, chickpea shard and wasabi caviar

Thai fish cake, Sriracha mayonnaise and coriander

Mini tomato bruschetta with nut free pesto (vegetarian, can be vegan)

Gorgonzola quiche, fig jam (vegetarian)

Lamb pencil, brik pastry, parmesan, onion purée

Charred mackerel, goats cheese

Bowl Food

Smoked mackerel, rice cracker, guacamole and coriander

Curried roast cauliflower, shallot purée and Jerusalem artichoke (vegan)

Firecracker beef brisket slider and pickle

Confit lamb, swede purée, pickled turnip and onion jus

Game stew, truffle pomme purée and celeriac crisp

Indonesian beef rendang, rice and soya fine beans

Goan fish curry, coriander naan bread and lime pickle

Slow cooked trout, giant couscous and lemon purée

Nicoise – Seared and confit tuna, saffron potato, aubergine caviar, cured tomato and egg

Ratatouille empanadas and Sriracha mayonnaise

Chickpea falafel with spiced cauliflower and pomegranate

Mini chicken a la Milanese with tomato orzo pasta

Cured beef bresaola, celeriac salad, apple crisp

Seared stone bass, zucchini fritti, olive & tomato salsa

Dessert Canapés

Black forest pavlova

Festive éclair

Spiced devil cake bonbon coated in dark chocolate ganache

Dark chocolate brownie with miso (vegan)

Dessert Bowl Food

Messy coffee tiramisu

Christmas pudding, brandy & vanilla sauce and cinnamon crumble

Yuzu panna cotta, ginger stem and cherry gel

Amaretto Sour – orange and lemon jelly, orange biscuit, vegan meringue and amaretto syrup (vegan)

Starters

Salmon and trout rilette

Pickled lemon purée, sourdough crisp, beetroot & cress salad

Crispy confit chicken

Onion ketchup, pickled cucumber and sorrel

Game mosaic ballotine

Onion crumble, marinated prunes, tenderstem & gribiche sauce

Baked cod

Patatas bravas, rainbow kale and crispy cod skin

Roast pumpkin raviolo (vegetarian)

Cranberry orange compote and sage beurre noisette

Sticky tempeh (vegan)

Pickled kohlrabi carpaccio, sun dried tomato, lemon gel & parsley oil

Maple seared lamb

Sun dried tomato, onion jam, charred & crumble with winter cress

Smoked duck

Orange gel, salted baked celeriac and herb oil

Stracciatella (vegetarian)

Cured tomato, coral croutons, nut free pesto

Parmesan gnocchi (vegetarian)

Mushroom & truffle sauce

Main Courses

Turkey ballotine

Cranberry stuffing, roast potatoes, swede purée, roasted carrot & sprout leaves

Crispy duck leg

Purple carrots, crushed potatoes, braised chicory and duck jus

Braised ox cheek

Purè di patate, charred carrot, baby onion, mushroom & red wine jus

Roast chicken breast

Crispy leg, caramelised parsnips, butternut purée, tender stem broccoli, and chicken jus

Roast lamb rump

Shoulder croquette, pomme mousseline, golden beetroot & kalette leaves

Root vegetable pithivier (vegan)

Carrot, parsnip and swede, served with cavolo nero and cranberry pickle

Curried roast cauliflower (vegan)

Onion purée, giant couscous, Jerusalem artichoke skins, herb oil and togarashi

Seared stone bass

Saffron risotto, artichoke heart, salsa verde

Baked cod

Raisin purée, saffron potato, king oyster mushroom, king cabbage and sauce vierge

Dessert

Chocolate fondant with cranberry gel and clotted cream ice cream

Poached pear, gingerbread and rum Anglaise

Apple tarte tatin, berry ice cream and honeycomb

Spiced rhubarb crumble, vegan coconut ice cream and granola (vegan)

Old Fashioned Baba – Bourbon, cherry and orange

Vegan Amaretto Sour – orange and lemon jelly, orange biscuit, vegan meringue and amaretto syrup

Espresso panna cotta, with nut free biscotti

Chocolate mascarpone cheesecake, honeycomb, burnt orange curd

Additional Cost

Time for cheese goats cheese, grape jam, parmesan tuille, quince and biscuit crumb