

LONDON | EVENTS

2024 Festive Menu



Canapés

RECEPTION OFFERINGS



Silver

Up to 1.5 Hours | £35 + VAT pp

1.5 Hour Hosted Bar with Beers,
Non-Alcoholic Beer, White Wine, Red
Wine, Soft Drinks

Specialty Festive Cocktail on Arrival

Festive Bar Snacks

Holiday Decorations

Gold

Up to 1.5 Hours | £50 + VAT pp

1.5 Hour Hosted Bar with Beers,
Non-Alcoholic Beer, White Wine, Red
Wine, Soft Drinks

Specialty Festive Cocktail on Arrival

Festive Bar Snacks

One Hour of 3 Passed Canapés

Holiday Decorations

Platinum

Up to 1.5 Hours | £80 + VAT pp

1.5 Hour Hosted Bar with Beers,
Non-Alcoholic Beer, English Sparkling Wine,
Premium White Wine, Premium Red Wine,
Premium Rose Wine & Soft Drinks

Specialty Festive Cocktail on Arrival

One Hour of 6 Passed Canapés

Cheese & Charcuterie Station

Holiday Decorations

Canapé Selection

MEAT

Turkey, Tarragon and Wild Mushrooms Vol-au-Vent

Roast Beef Crostini with Stilton, Baby Rockets and Red Onion
Marmalade

Mini Chili Brioches, Overnight Cooked Beef, Horseradish Puree, Red
Wine Sauce and Crispy Kale

Pork Belly, on a Rosemary Skewer, Apple Compote and Fried Sage **GF**

Bocconcini Wrapped in Prosciutto, Basil and Crispy Fig **GF**

Gochujang Chicken with Buttermilk Marinade, Lime and Kachiri
Mayo, Crispy Chili **GF**

FISH

Roasted Pumpkin, Crab & Spinach Risotto Cake with Baby Rocket &
Peppered Sour Cream **GF, DF**

Japanese-Style Chili & Lime Tiger Prawn with Wasabi Mayo **GF, DF**

Cured Brandy and Beetroot Scottish Salmon, Lime Creme Fraiche and
Raspberry Caviar on Blini **GF**

Sesame Crust Tuna, Soy, Yuzu Mayo and Micro Celery **GF, DF**

Seared Scallops with Blood Orange Butter and Crispy Chili **GF, DF**

Truffle Potato, Smoked Salmon Creme Fraiche and Caviar Trio **GF**

VEGETARIAN & VEGAN

Goat's Cheese and Shallot Tatin with Lemon thyme and tomato **V**

Mushroom, Chestnut and Cranberry Mini Tarts **VG, V, DF**

Plant Based Squash, Sage and Chestnut Puff Pastry Rolls with Red
Onion Jam **VG, V, DF**

Cheese Cookies with Stilton Mousse and Semi Dried Cherry tomato
V

Plant Based Buffalo Cauliflower with chili Lime and Citrus **VG, V, GF, DF**

Parmesan and Cheddar Croquette, Herb Whipped Mascarpone, Zero
Waste Peel Aubergine **V**

SWEET CANAPES

Mini Mince Pie **V**

Classic Macarons Selection **V, GF**

Baileys & Mint Chocolate Cheesecake Tarts **V**

Raspberry and Dark Chocolate Truffles with Gold Dust **V, GF**

Pistachio Frangipane Tart, Yuzu Curd and Freeze Dried Raspberry **V**

Plant Based Hazelnut and Chocolate Cake, Oreo Crumb **V**

VG Vegan | **V** Vegetarian | **DF** Dairy Free | **GF** Made Without Gluten

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your Convene Event Production Manager of any allergies.

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Bowl Food

RECEPTION OFFERINGS

Gold

Up to 1.5 Hours | £55+ VAT pp

1.5 Hour Hosted Bar with Beers,
Non-Alcoholic Beer, White Wine, Red
Wine, Soft Drinks

Specialty Festive Cocktail on Arrival

Festive Bar Snacks

One Hour of 3 Passed Bowl Foods

Holiday Decorations

Platinum

Up to 1.5 Hours | £85 + VAT pp

1.5 Hour Hosted Bar with Beers,
Non-Alcoholic Beer, English Sparkling Wine,
Premium White Wine, Premium Red Wine,
Premium Rose Wine & Soft Drinks

Specialty Festive Cocktail on Arrival

One Hour of 6 Passed Bowl Foods

Cheese & Charcuterie Station

Holiday Decorations

Bowl Food Selection

MEAT

Caramelised Duck Breast, Goose-fat and Garlic Baby Potatoes,
Chantenay Carrots and a Cranberry Jus **GF, DF**

Roasted Pork Belly, Three Root Mash, Apple & Clove Sauce, Coriander &
Fennel Slaw & Sticky Port Jus **GF**

Roast Chicken with Almond and Thyme Crust, Chargrilled Cauliflower
Puree, Mash

Turkey, Cranberry and Wensleydale Quesadilla with a Cranberry Salsa

Slow Braised Beef Cheek, Horseradish Mash, Smoked Onion Cracker and
Baby Carrot **GF**

FISH

Seared Scallop, Chive and Shrimp Beurre Blanc, Crispy Leeks **GF**

Prawn Miso, Toasted Sesame, Sweet Potato Noodles & Baby Corn **GF, DF**

Roast Chalk Stream Trout, Sea Vegetables, Burnt Butter and Kombu
Sauce **GF**

Tuna or Salmon Poke Bowl with Ponzu Dressing, Chili and Spring Onion
GF, DF

Cod with Cauliflower Puree, Rainbow Chard, Fish Roe and Saffron Beurre
Blanc **GF**

VEGETARIAN & VEGAN

Plant Based Arborio Risotto, Jerusalem Artichokes, Crispy Roots and
Bay Leaf Oil **VG, V, GF, DF**

Plant Based Spiced Coconut Pumpkin, Fragrant Rice, Coconut
Yogurt and Crispy Shallots **VG, V, GF, DF**

Plant Based Zero Waste Cauliflower, Muhammara, Pomegranate
Seeds and Molasse **VG, V, GF, DF**

Spiced Falafel, Grilled Halloumi, Peppers and Courgette, Lemon
Cream with Smoked Almonds **V, GF, DF**

Rice Cake, Burrata Mousse, Red Onion Compote, Crispy English
Black Cabbage **V, GF**

DESSERTS

Chocolate and Orange Panna Cotta and Honeycomb Bites, Freeze
Dried Raspberries **GF**

Christmas Mess, Redcurrants and Almond Snap **V**

Traditional Christmas Pudding with Brandy Crème Anglaise **V**

Limoncello and Pistachio Tiramisu **V**

Caramelised Tarte Fine Aux Pommes, Calvados Creme Fraiche **V**

Plant Based Dark Chocolate and Raspberry Brownie, Vanilla Vegan
Cream, Caramelised Peanut **VG, V**

VG Vegan | **V** Vegetarian | **DF** Dairy Free | **GF** Made Without Gluten

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