

BLUEPRINT

EVENT SPACE

FESTIVE MENUS

Available between 18th November - 30th December (excluding Christmas Day)

CANAPÉS

Guests must order a minimum of 10 pieces per item

£4.50 EACH

Crispy polenta

squash puree, roasted hazelnuts, balsamic pearls (ve)

Steak tartare

crouton, anchovy dressing

Salmon blini

crème fraiche, dill

Beetroot & feta skewers

Cornish Crab tarts

£5.50 EACH

Mushroom arancini

shaved truffle (v)

Crispy Buffalo Carlingford

blue cheese dressing

Warm gougères

24 months Comte

Severn & Wye salmon croque monsieur

Crab & crème fraiche Choux

avocado mousse, nasturtium

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BOWL FOOD

Guests must order a minimum of 10 pieces per item

£10.50 EACH

Cornish Crab salad

avocado, herb mayonnaise

Salad of Winter leaves

*Fourme d'Ambert, candied walnuts,
mulled pear (v/ve)*

Beef tartare, confit egg yolk

Champagne Tagliolini

Cod fillet

crushed potatoes, samphire, beurre blanc

Saffron Risotto

shaved black truffle (v)

Roasted lobster

seafood sauce

Seafood fregola

DESSERT CANAPÉS

£3.50 EACH

Salted caramel truffles

Praline and crème diplomat choux bun

Lemon meringue lollipops

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SET MENU 1

£75 PER PERSON

STARTER

Smoked salmon

Caperberries, lemon and dill sour cream, watercress, rye bread

Ham hock terrine

Piccalilli, sour dough

Jerusalem artichoke soup (vg)

Super seeds, crisps

MAIN

Bronze turkey

Roast potatoes, root vegetables, sprout tops, cranberry, gravy

Roasted cod loin

Leek, potato, peas, samphire, white wine sauce

Wild mushroom risotto (vg on request)

Aged arborio rice, cep and maltake mushroom

DESSERT

Christmas pudding, brandy sauce

Chestnut cheesecake, baby pears

Crème caramel, rum raisins

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SET MENU 2

£95 PER PERSON

Bread and butter

Amuse bouche

STARTER

Beef tartare

Smoked egg yolk, melba toast

Prawn cocktail

Cucumber, gem lettuce, Cognac dressing

Beetroot and chicory salad (ve upon request)

Winter leaves, heritage baby beets, candied walnuts, goats cheese

MAIN

Bronze turkey

Roast potatoes, root vegetables, sprout tops, cranberry stuffing, gravy

Venison fillet (served pink)

Braised red cabbage, roasted vegetables, blackberry and chocolate sauce

Roasted half lobster

Chips, chervil, Bearnaise sauce

Roasted pumpkin and sage ravioli (v)

Butter emulsion, pumpkin seeds

DESSERT

Christmas pudding, brandy sauce

Hot chocolate fondant, mince pie ice cream

Winter berry Eton mess, blackberry sorbet (ve)

Petit fours

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