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

Smoked Scottish salmon blini

Lemon dill crème fraîche

Bronzed turkey ballotine (gf)

Cranberry sauce

Pigs in blankets

Vol au vent (v)

wild mushroom duxelles

£5.50 EACH

Beetroot tartlets (Ve)

Ahi tuna

BBQ pulled pork sliders

Steak tartare, melba toast

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BOWL FOOD

Guests must order a minimum of 10 pieces per item £10.50 EACH

Saffron risotto Milanese (ve/gf)

Mini fish & chips

Tartar sauce

Roasted cod fillet

Herb crusted potatoes, Champagne sauce

Dry aged ribeye

Chimichurri, chips

Honey baked ham

Roasted seasonal vegetables, truffle mash

DESSERT CANAPÉS

£4 EACH

Chocolate tart

Mini mince pies

Mini stollen

Pavlova (vg/gf)

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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 Ioin

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

BLUEPRINT EVENT SPACE

BUTLERS WHARF, LONDON, SE1 2YD 0207 378 7031 | BLUEPRINT@DANDDLONDON.COM