



SOHO BARS Christmas 2017

Option 1

Choice of any 8 Canapés

Option 2

Choice of any 4 Bowl Foods

Option 3

Choice of any 6 Canapés + 2 Bowl Foods



Canapé Menu

Savoury

- Turkey & Cranberry Compote served on Rosemary Toast (g\*)
Asian Beef Salad with Pomegranate on Chicory Leaf (gf) (df)
Baby Cheeseburgers with Monterey Jack Cheese (h)
Croque Monsieurs (h)
Tandoori Chicken on Mini Olive Toasts (g\*) (df)
Hoi Sin Duck on Mini Crostini's & Fresh Raspberries (g\*) (df)
Mini Peppered Steak Pies (h)
Spiced Crab Cakes with Red Amber & Tomato Chutney (h)
King Prawn & Chorizo Skewers (df)
Smoked Salmon Blinis, Beetroot, Sour Cream & Lumpfish Roe
Spinach & Ricotta Tartlets with Walnuts (v) (h)
Caribbean Sweet Potato Bites & Tomato Chutney (v) (h) (df)
Artichoke, Olives & Red Onion in a Basil Cup (v) (g\*) (df)
Mini Winter Vegetable Tartlets (v) (g\*)
Mini Festive Pizzas with Sage & Basil (v) (h)
German Bockwurst Sausage on a Stick (h) (df)

Desserts

- Christmas Pudding Chocolate Mousse
Baby Cranberry Cheesecakes
Mini Mince Pies
Mini Banoffee Tarts
Mini Chocolate & Caramel Tarts
Baby Chocolate Brownies
Austrian Mini Apple Tarts

Bowl Food Menu

Mains

- Turkey Escalope with Bacon stuffed with Sage & Onion (h) (df)
Peri Peri Chicken served with Spicy Rice (h) (gf) (df)
Smoked Bacon, Green Lentils & Vegetable Casserole with Mash (gf)
Open-Top Beef & Ale Pie with Mushrooms (h)
Chilli Beef served with Tortilla Chips (h) (gf) (df)
Karahi Chicken Curry with Rice and Mini Poppadoms (H)
Hungarian Beef Goulash served with Rice (h) (gf)
Pork & Leek Sausages with Mash & Red Wine Onion Gravy (h)
Barbecued Pulled Pork served with Appleslaw (h) (gf)
Hungarian Chicken Stroganoff with Rice & Sour Cream (h)
Tartiflette with Smokey Bacon (h)
Tricolore Fusilli with Cream of Tomato Mascarpone Sauce (v) (h)
Butternut Squash & Pumpkin Casserole with Sage (v) (h) (gf) (df)
Lentils, Chestnuts & Mixed Vegetable Stew (v) (h) (gf) (df)
Tartiflette with Cheese Sauce (v) (h)

Desserts

- Christmas Pudding served with Brandy Sauce
Salted Caramel & Chocolate Mousse finished with Chocolate Curls
Cinnamon Spiced Apple Compot with Vanilla Ice Cream (h)
Seasonal Fruit Salad finished with Sweetened Mascarpone (gf)

Price includes chef(s), crockery/cutlery (for bowl food) + delivery

Minimum Order 20 people

(h) = Hot Options, (v) = vegetarian, (df) = dairy free,

(gf) = gluten free, (g\*) = can be provided as a gluten-free version upon request

