

AN ELEGANT
Christmas
AT LSO ST LUKE'S

MENUS

LSO

movingvenue
by SMART

DINING STYLES

This Christmas at LSO St Luke's, choose from a lunchtime or evening event with the following dining options:

Seated three course lunch or dinner

Canapés and bowl food

Canapés and food stations

Receptions are available for up to 450 guests with prices starting from £82 + VAT per guest.

Seated events are available for up to 220 guests and prices start from £95 + VAT per guest.

Lunches: Price on application.



STARTERS

Red Pepper Risotto Parcel (v)

Soft herb and red pepper risotto parcel with a sweet red pepper puree, feta foam and garnished with red amaranth

Roast Pear and Goats Cheese (v)

Roast pear and goats cheese tart, balsamic syrup, pear jam, watercress salad

Roasted Parsnip (v)

Honey roasted parsnip veloute, parsnip crisps, chervil crème fraîche

Chicken, Chestnut and Cranberry Terrine

With white onion chutney, winter leaves and orange vinaigrette

Whiskey Marmalade Glazed Ham

With Cumberland chutney, fennel, parsley and clementine's

Scottish Salmon

Brown sugar and citrus cured Scottish salmon, dill crème fraîche, heritage beetroot salad, toasted grains

Mushroom Croquettes (v)

Wild Mushroom croquettes with roasted mushroom ketchup, pickled oyster mushroom salad



MAINS

Duo of Lamb

Seared lamb cutlet, rosemary scented lamb shoulder, fondant potato, confit savoy cabbage, red current jus

Turkey Wellington

Turkey breast wrapped in chestnut and sage stuffing, streaky bacon, encased in puff pastry, buttered sprouts, roasted potatoes, crushed carrots and swede, caramelised honey jus

Salmon

Pan fried Scottish salmon pave, crushed new potatoes, wilted spinach, Morcombe bay shrimp sauce

Feather Blade Beef

Slow cooked feather blade of beef, creamed savoy cabbage, thyme roast potatoes, parsley crumb, and grilled baby carrots

Breast of Chicken with Pigs in Blanket Stuffing

With root vegetable gratin, braised red cabbage, honey and mustard carrots and chicken jus

Duck Leg

Spiced duck leg, celeriac and potato terrine, Brussel sprouts with chestnuts, roasted wedges of pumpkin and duck jus

Mushroom and pumpkin (v)

Mushroom filled gnocchi with pumpkin, tomato and aubergine sauce, wilted greens



DESSERTS

Cranberry

Cranberry and walnut treacle tart, cranberry jam, walnut ice cream, speculoos tuille and clementine segments

“Snickers”

Salted Caramel Peanut Butter Slice, cocoa nib tuile, frosted nuts

Chocolate

Chocolate ganache, yoghurt meringue kisses salted caramel and toffee ice cream

Spiced Crumble

Spiced plum and apple crumble, hazelnut crumb with stem ginger ice cream

Apple Trifle

Calvados soaked sponge, roasted Bramley apple compote, calvados panna cotta, pecan nut duster, warm sugar doughnut

Fig

Fig Almond cake, orange citrus crouton, honey ice cream, burnt orange and orange gel

Cherry Chocolate

Cherry chocolate mirror dome, sour cherries, yoghurt chocolate crunch



CANAPÉS

Meat

Baby Yorkshire puds with rare roast beef, horseradish cream

Beef strip loin and roast potato 'tagliatelle' with horseradish meringue

Grilled peppercorn chicken with lemon and lentil relish

Mini Croque Monsieur with chilli jam, watercress

Asian pork with spring onion and chilli salsa

Curried Turkey with Crispy Shallots on little toasts

Fish

Smoked trout tartlet, cauliflower purée, pickled beetroot

Salmon trio gateaux

Chilli Cromer crab cakes with lime and spring onion dipping sauce

Smoked Scottish Salmon on homemade pikelets with horseradish cream

Vegetarian

Tomato tapenade, red and yellow peppers, tomato bread croute

Roasted red onion and Granny Smith apple tartlet, blue cheese wafer, apple blossom (v)

Pea and mint arancini pyramid (v)

Miniature onion 'tatin'

Tandoori halloumi skewer, mango yoghurt

Sweet corn croquettes with red cabbage slaw (v)



BOWL FOOD

Served hot

Christmas Dinner

Roast breast of turkey with roasted vegetables, braised red cabbage with cranberry, pig in blanket and red wine jus

Lentil Curry (vegan)

Lentil and chickpea curry, toasted coconut and coriander

Moroccan Lamb Tagine

Aromatic couscous, toasted almonds, pomegranate seeds
(vegan version available)

Fish Pie

Cod, scallops and prawns in a creamy parsley sauce topped with Dijon mustard mash

Red Thai

Red Thai chicken curry, roast aubergine and pumpkin with sticky coconut rice

Cottage Pie

Beef cheek cottage pie with truffled mash

Sausage and Mash

Cumberland sausages, potato purée, caramelised onion gravy

Mac 'n' Cheese

Classic NY style mac, cowboy spiced sticky rib ball
(veggie version available)

White Onion (v)

Angela Hartnett's white onion risotto with vegetarian parmesan and rocket salad



BOWL FOOD

Served cold

Ham Hock

Pressed ham hock and caper terrine, homemade pease pudding, mizuna cress

Salmon

Thai marinated salmon on a bed of wild rice with a coriander, yoghurt and mint dressing

Crispy duck

Shredded crispy duck with iceberg lettuce, cucumber and spring onion served with hoisin sauce

Char grilled chicken

Chargrilled chicken, baby spinach, avocado, crispy bacon and focaccia croutons

Smoked Trout

With new potatoes, charred little gem, beetroot and orange gin vinaigrette

Goats Cheese (v)

Cornish goats cheese, apple and celery mousse, smashed apple chutney, ciabatta

Quinoa (vegan)

Quinoa, broccoli and butternut squash salad with chilli dressing and pumpkin seeds



BOWL FOOD

Sweet

Apple

Bramley apple and calvados trifle pot

Sticky Toffee

Classic sticky toffee pudding with toffee sauce

Parfait 'Xmas Pudding'

Rum and raisin parfait, sprayed in milk chocolate and topped with white glaze

Jaffa bombe

orange jellied centre encased in dark chocolate mousse, dusted in orange sherbet

Pear

Spiced pear and brioche pudding

Winter Crumble

Apple, raspberry, cherry and redcurrant crumble, tonka bean ice cream

Chocolate Brownie

Warm chocolate chip brownie with caramel sauce



FOOD STATION MENUS

ITALIAN ANTIPASTI

Sliced parma ham, prosciutto, salami napoli and salami finocchiona

Dolcelatte, goats cheese, pecorino and fontina (v)

Sun blushed vegetables, tomatoes, olives, caper berries, marinated mushrooms and marinated artichokes (v)

Tomato, basil and mozzarella salad (v)

Black olive and red pepper tapenades and pesto (v)

Focaccia and parmesan bread (v)

Grissini and bruschetta (v)



BEST OF BRITISH

Braised beef and Guinness pie

Lincolnshire sausages with rich onion gravy

Scottish salmon, cod and prawns in a herb and wine sauce
topped with potato gratin

Butternut squash, pumpkin, shallots and sage pasties

*all served with creamy mash potato and
accompanied with Coleman's English mustard and horseradish sauce*

Styling ideas

British bunting

Clear boxes filled with English mustard and Marmite

Mini London buses and postboxes

Tube signs



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MEXICAN MARKET

Beef chilli and five bean burritos

Chicken tender on a stick with chocolate mole

Tacos with mexican rice, beans, salad, sour cream, guacamole and salsa cruda (v)

Pollock ceviche, coriander, lime and mango, avocado espuma

Black bean cappuccino (v)

Nacho pots (v)

Styling ideas

Mini metal bucket bowls
Colorful stripped fabric
Chalk board menu
Hanging chilli peppers
Large wooden platters
Spice jars



NYC DELI

New York style hotdog with sauerkraut, pickles and “Frenchies” yellow mustard

Cowboy spiced meatballs

Pastrami and pickles on rye

Smoked salmon cream cheese bagels

Falafel burgers, tzatziki, yellow baby plum tomato, alfalfa (v)

Caesar salad - tossed with garlic croutons, Caesar dressing, parmesan shavings and marinated anchovies

Styling ideas

“Big apple” number plate

NYC greaseproof paper

Black and white cheque clothes

Wooden vegetable crates filled with red and green apples

Festoon style lights



INDIAN THALI

Butter chicken in a mild curry finished with yoghurt

Lamb madras with onions, garlic, ginger and chilli

Red lentil dhal with cumin, ginger and coriander (v)

Bombay potato with garam masala, mustard seeds and tomato (v)

Plain rice and coriander naan

Onion bhajis, poppadoms, mango chutney, lime pickle and raita

Styling ideas

Indian fabric cushions

Spice mix jars (labelled depending on station)

Red tea light holders

Gold trays

Lanterns

Orchids

Gold/bronze balti dishes



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FRENCH BISTRO

Beef Bourignon

Coq au vin with pomme puree

French onion soup tumblers with gruyere croute (v)

French deli with pork rillettes, duck liver parfait, confit chicken leg, farmhouse Bread, pickles and chutneys

Cheese selection to include brie, St Agur and Gruyère (v)

Styling ideas

French wine boxes

Bistro signs

Candles and wine bottles

Garlic strings

Onions and baguettes

French flags



CHINESE WOK BAR

Kung po king prawn - king prawns, peppers and carrots in a spicy sweet and sour sauce

Stir-fried chicken in black bean sauce with peppers and garlic

Hong kong-style broccoli and baby corn with shitake mushrooms and bamboo shoots in an oyster and soy sauce (v)

Egg noodles tossed with mirin and sesame oil (v)

Vegetable spring rolls, sweet chilli sauce, soy sauce and prawn crackers

Styling ideas

Pagoda's Lanterns
Bamboo canes
Red Fans and cushions
Paper Lanterns
Steamer baskets



CHRISTMAS MARKET

Sweet potato and sage soup shots (v)

Smoked salmon terrine

Bratwurst with sauerkraut

Cold cuts of gammon and turkey

served with

Bubble and squeak (v)

Little broccoli and stilton quiches (v)

Styling ideas

Christmas stocking bunting

Pine cones

Candy canes

Dried oranges and cinnamon sticks

Bauble trees



CHRISTMAS PUDDINGS

Please select six...

Christmas pudding marshmallows

Yule log Swiss rolls filled with brandied cherries and orange cream

Brussel truffles sprayed chocolate Brussel sprout truffles filled with eggnog ganache

Gingerbread meringue kisses

Mini mince pies

Chocolate and orange chocolate cups with crystallised orange zest

Bramley apple and calvados trifle pot

Chocolate beignets tossed in coconut

'Xmas pud' - Rum and raisin parfait, sprayed in milk chocolate and topped with white glaze

Eggnog nutmeg cheesecake with brandied cherries

Plum and almond panna cotta



CHEESE

A selection of English and continental cheeses (v):

Appleby's Red Cheshire, Capricorn, Quicke's Farm Cheddar

Colston Bassett stilton, Époisses, Gaperon

D'auvergne Reblochon, Beaufort and Gruyère

*Served with chutney, grapes, celery and a selection of speciality breads,
Bath Oliver's and oatmeal thins*

Styling ideas

Wooden crates
Wooden chopping boards and slates
Baskets for grapes and figs
Kilner chutney jars
Chutney jar display

