



PENNI**BLACK**

CHRISTMAS MENU

2026



Hot Canapés

Buttermilk chicken slider, melted brie, red cabbage cranberry slaw.



Hoi sin duck filo crackers, red currant jam.



Spiced crab & crayfish wontons, soy and honey dip. *



Tempura prawns, sweet chilli dip.



Bread crumbed brie, cranberry and redcurrant compote.



Chestnut, squash, sage arancini.



Mini chestnut cranberry Stilton tartlet.



Sage onion and beyond burger, plant based cheese, spiced tomato chutney.



Cold Canapés

Sausage, sage and onion Scotch Egg, piccalilli, sage crisp. *



Venison carpaccio, focaccia croutes, parmesan shavings. *



Beetroot cured salmon, pea blini, dill cream cheese, capers.



Beetroot wrap, mackerel, horseradish cream, pickled beets, spring onion.



Caramelized pear, crumbled stilton, walnut, red endive.



Sweet potato scones with fig, goats cheese, thyme, honey.



Sweet Canapés

Mini mince pies, brandy butter cream.



Black forest gâteau yule log.



Plant based mince pies, brandy vegan cream.



Christmas pudding brownie, cherry compote, frosted red currants.



Assorted macaroons, gold dust.



Christmas pudding brownie, white chocolate drip, frosted red currants.



Chocolate yule log, Bailey's mascarpone.



Frangipane mince pies with brandy cream.



Bowl Food

Confit duck, parsnip puree, lotus wafer. Salted caramel shallots, port jus, crispy kale.



Cod, salmon, prawns, mussels, fennel, peppers, saffron, tomato, baby potatoes.



Spiced Duck, Sweet Potato Mash & Mulled Wine Jus, crispy brussel tops.



Roast Turkey veloute, rice pilaf.



Mini Christmas dinner - Roasted turkey, roast potato, parsnip and carrot in honey thyme, gravy.



Venison wellington, crispy kale, baby carrots, juniper and port jus. *



Herb crusted salmon, deep fried dauphinoise, wilted spinach, salsa verde red pepper coulis.



Lobster fettuccine brandy cream basil tomato. *



Bread crumbed brie, cranberry and redcurrant compote, on micro leaf salad. (V)



Salmon en croute, baby spinach, creamed leeks, prosecco cream sauce.



Beyond meat and nut roast, parsnip mash, port gravy, root vegetable and lotus crisps.



Ski season tartiflette and crisp bread spears.



Plant based Christmas nut roast, diced crispy roots, mushroom and port gravy.



Potted duck, glazed orange and frosted pecan.



Venison carpaccio, caper popcorn, pickled cucumber, baby herbs.



Seared tuna tataki, coriander microleaf, sushi rice cakes. *



Honey glazed figs, blue cheese, frisée, chard, endive and hazelnut crumble



Sweet Bowl Food

Christmas pudding, brandy custard, chocolate money.



Eton mess, meringue, summer berry compote, channel island cream.



Black forest gâteau yule log.



Mini mince pies, brandy butter cream.



Plant based date brownies, hot chocolate sauce, kirsch cherry compote.



Plant based mince pies, brandy cream.



Christmas pudding cheesecake, frosted red currants.



Mulled wine poached fruit trifle shots, raspberry and chocolate crunch.



Fresh fruit salad, coconut cream, toasted seeds.

Finger Food

Roast Turkey, stuffing, cranberry sandwich.



Cumberland chippolatas in bacon, maple and dijon glaze, dijon honey mayo.



Venison carpaccio, focaccia croutes, parmesan shavings. *



Beetroot cured salmon, pea blini, cream cheese and wasabi caviar.



Soft boiled quail's egg, celery salt and gold leaf.



Warm brie filo tarts, cranberry jam.



Assorted green, red and yellow wraps

Green turkey wraps, sage and onion stuffing, salad, cranberry sauce.



Hot smoked salmon, beetroot, horseradish, rocket.



Red Sage and onion felafel, cranberry, baby spinach wraps.



Sweet

Baileys panna cotta, pistachio and date biscotti.



Mini mince pies, brandy butter cream.



Plant based mince pies, brandy vegan cream.



Christmas pudding cheesecake, frosted red currants.



Assorted macaroons, gold dust.



Hot Buffet

Mulled beef brisket, caramel shallots, cranberries.

Rolled turkey with sage and onion stuffing, pigs in blankets, port gravy.

Sage, onion, walnut and beyond, plant based roast, port gravy. (Vegan)



Sides

Mini Hasselback potatoes with rosemary, garlic and sea salt.

Goose fat roast potatoes with rosemary, garlic and thyme.

Roasted whole glazed roots, with a thyme honey butter.

Seasonal greens. (Vegan)

Bubble and squeek.



Sweet

Mince pies, frangipaine, brandy butter cream.

Plant based mince pies, soya brandy cream.

Black forest gâteau, cherry compote, white chocolate panna cotta, pistachio granola.

Chocolate yule log, Bailey's mascarpone.

Christmas pudding brownie, cherry compote, frosted red currants.

Baileys panna cotta, pistachio and date biscotti.





Cold Buffet

Goose breast with cranberries, crispy confit goose leg.

Confit duck, mulled wine glaze, frisee, endive, pistachio and pomegranate.

Ham hock terrine toasted ficelle piquille, micro cress salad.

Honey thyme glazed salmon, dill, caper, mustard sauce, pickled radish.

Sage, red onion, cranberry and thyme tarts, with rocket and balsamic.



Sides

Fig, goats cheese, rocket, red endive, truffle honey, fig crostini.

Kale & Orange Salad with Spiced Pecan Crumble.

Spiced red cabbage slaw.



Sweet

Black forest gâteau, cherry compote, white chocolate panna cotta, pistachio granola.

Chocolate yule log, Bailey's mascarpone.

Christmas pudding brownie, cherry compote, frosted red currants.





Seated Dining Starters

Chorizo scotch egg, panko asparagus and parma ham spear, dijon mayo, micro herb salad. *



Ham hock terrine, celeriac remoulade, toasted ficelle piquille.



Lobster cocktail martini. *



Winter roulade with smoked salmon, prawns, peppers, cucumber and dill.



Deep fried Brie, cranberry jam, toasted sourdough, micro cress.



Seated Dining Mains

Roasted Guinea, sage and onion Scotch quails egg, 1000 leaf fries, honey roasted roots, parsnip puree, crispy sprout tops, port gravy.



Rolled turkey with sage and onion stuffing, pigs in blankets, port gravy, roast potatoes.



Venison Loin, baby fondant potatoes, baby carrots, girolles, Tawny blackberry jus, sprout leaves. *



Pan fried fillet of halibut, 1000 leaf chip, celeriac puree, sprouting broccoli, wild mushrooms, truffle cream sauce. *



Lobster fettuccine brandy cream, basil, tomato. *



Sage, onion, walnut and beyond, plant based roast, port gravy, crispy 1000 leaf fries.



Seated Dining Sweet

Sticky toffee christmas pudding, brandy custard.



Christmas mess, meringue, winter berry compote, channel island cream.



Chocolate yule log, Bailey's mascarpone, cherry compote, frosted redcurrants.



Mini mince pies, brandy butter cream.



Plant based mince pies, coconut brandy cream.



Baileys panna cotta, pistachio and date biscotti.



Allergen Information



* Premium Item (surcharge applies)



PENNI**BLACK**

PenniBlack, 3 West Drive, Tooting, London SW16 1RP
E: info@penniblack.co.uk T: 0800 121 8921

www.penniblack.co.uk