



Christmas at

KittyHawk

13 & 14 South Place, London EC2M 7EB

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A striking Christmas party venue in London, Kitty Hawk offers spaces for both standing receptions or a dining experience. Whether it's catching up with old friends or hosting large parties, Kitty Hawk presents the perfect space to guarantee a memorable festive season.

If a weekend party is more your thing, Kitty has you covered. We can accommodate your Christmas plans with a full venue takeover.

With an events team on hand to help plan your Christmas experience at Kitty . Drop us an email to find out more!

sande.manager@thekittyhawk.co.uk



@kittyhawkldn



Christmas Dining Menus

Set Menu

First

Celeriac and truffle soup, toasted hazelnuts (vg/gf)
Pâté de campagne, house chutney (gf)
Smoked salmon, cucumber, crème fraiche and capers (gf)
All served with bread and butter

Second

Herb fed bronze turkey, pigs in blankets, stuffing, savoy cabbage
Crisp Middle White pork belly, smoked apple, savoy cabbage (gf)
Roast Cornish cod, cauliflower, brown butter, capers (gf)
Barley and chestnut bake, wild mushroom velouté, roasted onion (vg)
Grilled rib-eye, Yorkshire pudding, savoy cabbage
(Served pink or well done, 6.00pp supplement)

For the table - (all vegetarian)

Roast potatoes, glazed parsnips and carrots,
Brussels sprouts and chestnuts

Extras for the table - add 4.5 per bowl

Pigs in blankets (gf) / Cauliflower cheese (vgo)
Pork and chestnut stuffing

Desserts

Christmas pudding, brandy custard
Chocolate and pecan brownie, chocolate sorbet (vg/gf)
Set vanilla yoghurt, orange and rhubarb (gf)

(v) = Vegan (vg) = can be made vegan (gf) = gluten free

Christmas Standing Menus

Canapés - priced individually

Minimum of 10 portions of any dish

Maximum of 8 different types

Plant led and Vegetarian

Potato rosti, sour cream and chive (gf)

Winter spiced sweet potato falafel (vg/gf)

Sauerkraut and cheddar croquettes

Truffled cheese on toast (vgo)

Meat

Smoked pancetta and cheddar croquettes

Chicken liver tartlet, madeira jelly

Pigs in blankets, wholegrain mustard(gf)

Spiced beef pastillas

Fish

Salt cod and olive oil croquettes

Cured salmon, blini, sour cream(gfo)

Cornish crab choux buns, smoked paprika

Prawn cocktail, gem lettuce, Marie Rose (gf)

Dessert

Pâté de fruit (vg/gf)

Vegan chocolate and pecan brownie (vg/gf)

Mince Tart

Chocolate profiteroles

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Bowl Food

Minimum of 10 bowls of any dish

Maximum of 8 different types

Plant led and Vegetarian

Mac and cheese, truffle, chive (vgo)

Chestnut mushroom risotto (gf/vgo)

Bubble and squeak, soft egg, crème fraiche (gf)

Spiced lentils, crispy chick peas, flatbread (vg)

Meat

Glazed beef cheek, smoked mash, crispy shallots (gf)

Pork and nduja ragu, soft polenta, sauce vierge (gf)

Pork and chestnut stuffing, cabbage, cranberry

The Butchery slider, burger sauce, Oglesfield cheese

Fish

Fish and chips, tartare sauce

Hot smoked salmon, crushed potato, creme fraiche, roe (gf)

Fishcake, wilted spinach, hollandaise

Smoked mackerel, fennel, pine nuts and orange salad (gf)