



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



Dining Menu

Sample Menu

Set Menu - 37.5

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)

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

Standing Menu

Sample Menu

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 1.5 (gf)

Winter spiced sweet potato falafel 2.5 (vg/gf)

Sauerkraut and cheddar croquettes 2.5

Truffled cheese on toast 3.0 (vgo)

Meat

Smoked pancetta and cheddar croquettes 2.5

Chicken liver tartlet, madeira jelly 2.75

Pigs in blankets, wholegrain mustard 3.0 (gf)

Spiced beef pastillas 3.0

Fish

Salt cod and olive oil croquettes 2.5

Cured salmon, blini, sour cream 2.75 (gfo)

Cornish crab choux buns, smoked paprika 3.0

Prawn cocktail, gem lettuce, Marie Rose 3.5 (gf)

Dessert

Pâté de fruit 1.25 (vg/gf)

Vegan chocolate and pecan brownie 2.5 (vg/gf)

Mince Tart 2.5

Chocolate profiteroles 2.5

Bowl Food

Sample Menu

Minimum of 10 bowls of any dish

Maximum of 8 different types

Plant led and Vegetarian - 4.5 per bowl

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 - 5.0 per bowl

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 - 5.0 per bowl

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)

Drinks Packages

Sample Packages

Beer

25 Estrella	£115
25 Moretti	£115
100 Estrella	£450
100 Moretti	£450

Wine

2 bottles of Kings River Chenin Blanc, 2 bottles of Ochagavia Merlot	£80
2 bottles of Seis Rioja, Luberri 2 bottles of Picpoul de Pinet Jadix	£100

Bubbles

2 x Prosecco Spumante Brut Doc, Blue label, Italy	£65
2 x Greyfriars sparkling wine, England	£100

Soft

20 mixed soft drinks bottles	£50
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Christmas Cocktails

Smoked clove negroni <i>(red vermouth, campari and gin with smoked cloves)</i>	£10
Orange & cinnamon Bellini <i>(prosecco, orange liqueur and cinnamon syrup).</i>	£10