

BVLGARI

HOTEL LONDON

Canapé Menu

Please select your canapés from the below:

6 pieces £32 per person - Pre-Dinner only

12 pieces £50 per person

Savoury Cold

Meat

Parma ham and sweet melon *(Dairy Free, Gluten Free)*

Quail's egg and chorizo *(Gluten Free)*

Bresaola and parmesan

Mortadella and pistachio crumble *(Contains Nuts)*

Foie gras and lemon jam *(Dairy Free)*

Chicken liver and foie gras parfait

Fish

Smoked salmon and caviar

Gin & Tonic salmon *(Gluten Free)*

Smoked salmon mille-feuille

Sesame tuna and mango *(Dairy Free, Gluten Free)*

Spicy crab cocktail *(Dairy Free, Gluten Free)*

Salmon and dill vol-au-vent

Vegetarian

Fresh burrata and black olive *(Vegetarian, Gluten Free)*

Goat's cheese and truffle e crostini *(Vegetarian)*

Roasted Roma tomato bruschetta *(Vegetarian)*

Parmesan 'biscotto' *(Vegetarian, Gluten Free)*

Hummus and crudités cones *(Vegetarian)*

Grilled rainbow vegetable roulade *(Vegetarian)*

Goat's cheese and black olives *(Vegetarian)*

Courgettes with paprika *(Vegetarian, Gluten Free)*

Vegan

Roman bruschetta *(Vegan)*

Cucumber céleri rémoulade *(Vegan)*

Wasabi mayo and radish *(Vegan)*

Onion celeriac bhaji *(Vegan)*

Polenta and gorgonzola cream *(Vegan, Gluten Free)*

Sun-dried tomato quinoa balls *(Vegan)*

Roasted baby artichokes with mint *(Vegan)*

Avocado eggplant roulade *(Vegan)*

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

Kindly note that dishes will change according to the season.

Please ask your event manager for information on food allergens or any special dietary requirements.

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HOTEL LONDON

Savoury Hot

Meat

Chicken skewers, peanut sauce *(Gluten Free, Contains Nuts)* Paprika beef sausage rolls *(Dairy Free)*
Chicken tikka and pomegranate raita *(Gluten Free)* Spicy lamb sausage rolls *(Dairy Free)*
Avo bacon black pudding croquettes *(Dairy Free)*

Fish

Smoked fish tempura *(Dairy Free)* Thai crab cake *(Dairy Free, Gluten Free)*
Prawn tempura *(Dairy Free)* Seafood arancini
Tempura soft-shell crab *(Dairy Free)*

Vegetarian

Stuffed saffron risotto fritters *(Vegetarian)* 'Donzelletta' parmesan and pepper *(Vegetarian)*
Root vegetable samosas *(Vegetarian, Dairy Free)* Scrambled eggs with truffle *(Vegetarian, Gluten Free)*
Montgomery cheddar doughnuts *(Vegetarian)* Ricotta and spinach tortello *(Vegetarian)*
Buffalo mozzarella pizza *(Vegetarian)* Nori Spring rolls *(Vegetarian, Dairy Free)*

Vegan

Vegetable Spring rolls *(Vegan)* Cheddar-stuffed Datterino tomatoes *(Vegan)*
Smoked paprika zucchini *(Vegan)* Saffron rice and roasted jalapeno *(Vegan)*
Vegetable croquettes *(Vegan)* Deviled jersey potatoes *(Vegan)*
Mini club sandwiches *(Vegan)*

Dessert

Citrus delice Orange financier *(Contains Nuts)*
Mini ice cream cone selection Gianduja chocolate quenelle *(Contains Nuts)*
Mini key lime tart Chocolate rocher *(Contains Nuts)*
Pistachio and raspberry cake *(Contains Nuts)* Ricotta and orange blossom sfogliatella
Raspberry chocolate layers
(Vegetarian, Vegan, Gluten Free)

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Bowl Food Menu

Please select your bowl foods from the below:
6 pieces (4 savoury and 2 sweet) £40 per person
8 pieces (5 savoury and 3 sweet) £48 per person

Savoury Cold

Meat

Aged parma ham and melon *(Dairy Free, Gluten Free)*

Chicken Caesar salad *(Gluten Free)*

Peppered beef carpaccio and parmesan cream

Vitello tonnato *(Dairy Free, Gluten Free)*

Cobb salad *(Dairy Free)*

Smoked rib eye, truffle shavings with
rocket and balsamic reduction *(Gluten Free)*

Fish

Tiger prawns, chorizo, Datterino chutney
(Dairy Free, Gluten Free)

Octopus salad, celery, green apple
(Dairy Free, Gluten Free)

Torched salted cod, caper berries,
red pickled onion, lime dressing

Smoked salmon, lemon, capers, sour cream

Calamari salad, chilli, coriander
(Dairy Free, Gluten Free)

Nicoise salad, new potatoes, tuna,
taggiascha olives, green beans *(Dairy Free, Gluten Free)*

Vegetarian

Burrata, sweet chilli, basil olives
(Vegetarian, Gluten Free)

Caprese salad, sun-blushed tomatoes, avocado
(Vegetarian, Gluten Free)

Nicoise salad, taggiascha olives *(Vegetarian, Gluten Free)*

Fruit and vegetable salad, mint, red Leicester
(Vegetarian, Gluten Free)

Colston Bassett Stilton, broccoli, walnuts
(Vegetarian, Gluten Free, Contains Nuts)

Heritage tomato and onion salad with
Bulgari organic extra virgin olive oil and
Merlot vinegar *(Vegetarian, Dairy Free, Gluten Free)*

Vegan

Superfood salad, calamansi dressing *(Vegan)*

Teriyaki asparagus tips with sesame *(Vegan)*

Hummus and wholemeal pitta *(Vegan)*

Tomato, parsley, cracked wheat tabouleh
(Vegan)

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HOTEL LONDON

Savoury Hot

Meat

Lamb curry, basmati rice, spring onions
(Dairy Free, Gluten Free)

Sardinian sausage ragu malloreddus

Roasted corn-fed chicken, curry, coriander,
fragrant basmati rice *(Dairy Free, Gluten Free)*

Beef fillet, béarnaise sauce, French fries
(Dairy Free)

Aberdeen Angus beef burger, cheddar cheese

Fish

Grilled sea scallops, Amalfi lemon

Salt and pepper crispy squid

Dover sole goujons, tartare sauce

Smoked salmon and cream tortellini

Mini fish and chips, tartare sauce

Seabass in miso, wok vegetables

Vegetarian

Orecchiette, broccoli, pecorino, chill *(Vegetarian)*

Ricotta gnocchi, pesto, potato and beans
(Vegetarian, Contains Nuts)

Saffron risotto, matured parmesan *(Vegetarian)*

Red organic quinoa and legume risotto,
mature cheddar

Mezze penne Arrabiata style *(Vegetarian, Dairy Free)*

Truffle macaroni cheese, wild mushrooms
(Vegetarian)

Aubergine caviar, herb salad, grissini *(Vegetarian)*

Vegan

Mini falafel *(Vegan, Gluten Free)*

Seitan broth with seitan cubes, vegetables, soya
broccoli
(Vegan)

Chickpea fritters *(Vegan)*

Tofu stew, soya, sesame, tender stem
(Vegan, Gluten Free)

Dessert

Dark chocolate hazelnut Rocher *(Contains Nuts)*

Grapefruit and hazelnut cheesecake *(Contains Nuts)*

Tiramisu slice *(Contains Nuts)*

Manjari chocolate tart vanilla Chantilly

Almon praline choux bun *(Contains Nuts)*

Strawberry and lime tartlet

Lemon meringue tart

Raspberry panna cotta *(Gluten Free)*

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