

Welcome to our bubble.

## About

## Bubble.

Bubble is the couture of event food design, creating visionary spectacles that engage and excite guests and delight clients.

At a Bubble catered event, with every mouthful, you can taste the passion and creativity that goes into every plate. We are known for our theatrical flair, but behind the style lies beautiful flavours and exceptional food. Our approach to sustainability, sourcing seasonally and local, and reducing our carbon footprint is at the forefront of our ethos, all of which is delivered with incomparable skill.

When planning a private celebration Bubble ensure to provide a unique approach. Let us create personalised canapes, immersive dining experiences or themed desserts, that will leave your guests amazed.

## Food

Bubble's incredible team of chefs passionately make breath-taking food with the leadership of visionary executive chef, Jens Nisson.

Regardless of style or design, Bubble sources only the highest quality, seasonal ingredients to create culinary wonders.

CANAPÉS

BOWL FOOD

FINE DINING

DESSERTS

COCKTAILS




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## Canape Menu

For your event, we advise you to choose three savoury or sweet canapes from the list below.

## VEGETARIAN

Asparagus tip, white miso, hazelnut \& peach (vn)
Umami salsify sticks (vn)
Mango \& pomegranate chaat, tamarind, mint, coconut yoghurt (vn)
Sprouting vegetable taco, quinoa, pea shoots \& salsa negra (vn)
Chickpea \& oat cracker, whipped ricotta, damson \& mustard (v)
Warm French onion \& gruyere tart (v)
Pizza delivery; smoked tomato, ricotta \& basil (v)
Smoked carrot, pomegranate, sweet onion \& esme cylinders (v)
Smoked watermelon tartare, aji amarillo (v) served under a smoking cloche

FISH
Seaweed crisp, stonebass tartare, brown shrimp, lemon \& buckwheat Organic salmon cracker, brandade, lovage and oyster emulsion
Raw scallop, kohl rabi, green apple \& iced horseradish
Salt cod bon bon, tuna, romesco sauce
Treacle cured salmon, black sesame, horseradish \& apple slaw on a sepia crisp Pea pods with tarama \& espelette pepper

Poached native lobster, watermelon, mint, coronation mayonnaise Purple potato, tuna and rocoto pepper causa

Beet-cured chalkstream trout, radish \& goma dressing


## Canape Menu

For your event, we advise you to choose three savoury or sweet canapes from the list below.

## MEAT

Butterfly tea tapioca dumpling; sticky chicken, peanut and prawn
Seared beef escabeche, choclo \& blue corn taco
Togarashi beef, radish, tosazu, kimchi emulsion
BBQ duck cherries
Free range pork belly bao, cucumber \& kewpie
Cured goose, crunchy grapes \& spices
Korean fried chicken doughnut, gochujang \& pickles
Pistachio choux, duck parfait, preserved kumquat
Crunchy bahn mi sandwich, sweet chilli \& coriander

## SWEET

Sakura flower and red cherry ganache
Smashed blackberry \& sesame pebbles
Carrot cake tuile
Yuzu matcha sandwich
White chocolate, coconut \& mango bubble
Strawberry streusel mushroom
Coffee caramel mini tart, hazelnut \& vanilla bean spiral
Lemon wedge taco; bergamot ganache, kiwi compote, wild lemon balm


## bubble food

## Bowl Food Menu

Please choose three savoury or sweet bowls from the list below.

## VEGETARIAN \& VEGAN

'Burnt ends' goats' cheese, Granny Smith, salted BBQ caramel (v)
Pumpkin katsu curry, sticky rice \& pickles (vn)
Beet-glazed slipcote cheese, lovage, hazelnut crumb (v)
Butternut squash poke, soba noodle \& carrot salad, peanut furikake, chili-ginger dressing (vn)
Enoki mushroom pad thai, sweet chilli, peanut, omelette skin and fine herb emulsion (v)
Fresh sweetcorn polenta, fried sage, caponata (v)
Bubble ploughman's; apple-glazed Montgomery cheddar, beer pickles, tamarind-onion chutney (v)
Gnocchi, parmesan, wild mushrooms, rosemary oil (v)
Szechuan aubergine, ginger miso, tea pickled egg (v)

## FISH

Confit sea trout, raw and pickled carrots, bonito butter
Blackened organic salmon, sweet potato, kale \& jalapeno hollandaise
Miso-glazed cod, roast tomato, truffle soy
Steamed sea bass, banana leaf, sticky rice, chilli jam
Cured Arctic charr, smoked trout roe, nasturtiums, cucumber jelly
Seared prawn, pumpkin gnocchi, truffle puree, shellfish cream
Seabass tartare, cucumber, lovage, oyster emulsion

## MEAT

Roasted pork belly 'sandwich', grilled baguette, pickled carrot, cucumber and red chilli Momofuku beef cheek, kimchee, white onion buttermilk mash

Venison tandoori, cauliflower purée, garam masala jus, papadum \& tamarind chutney Maple-glazed lamb, umami wafer, wasabi mash

Pig Mac; macaroni cheese, caramelized ham hock, nduja, gherkin \& red onion pickle Saffron cinnamon glazed beef daube, smoked carrot, greens

Lamb tagine, giant cous cous, prune, almond, coriander
Free range chicken, tomato \& ginger masala, black lentil pilau

## SWEET

Manchego cheesecake, crumbled Grahams, wild berries \& gooseberry compote Warm chocolate fondant, raspberry gel \& brandy snap

Yogurt panna cotta, blackberry, meringue nest, burnt orange powder
Dark chocolate mousse, raspberry cremeux, chocolate shard \& fresh raspberries
Double chocolate pudding, barley malt syrup
Rhum baba trifle, black cherry, mascarpone cream Carrot cake pudding, whipped cream cheese frosting


## Dinner Menu

## STARTERS <br> VEGETARIAN AND VEGAN

Nutbourne Farm tomato, frisella, basil \& kalamata olive (vn)
Heritage carrot carpaccio, dill, sunflower, smoked carrot hummus (vn)
Smoked carrot kuzu with apricot, air dried goats' cheese and chamomile granola (v)
Candy beetroot with slipcote cheese, orange, pistachio \& marigold flowers (v)

## FISH AND SHELLFISH

Devon crab, avocado, lemon balm, tomato tartare
Organic salmon tartare, mint \& eucalyptus ice
Oysters \& pearls; pearlescent smoked salmon mousse, cucumber, oyster \& lovage emulsion Lightly poached chalk stream trout, sweet mustard, malt bread, pickled cucumber, lovage butter

## MEAT

Slow cooked duck egg, asparagus, mapled salsify, salted wild garlic buds, hazelnut duck crumb Cured miso beef, onion leaves, pickled walnut, chive \& whipped ginger emulsion Hereford beef carpaccio, chipotle, sourdough, truffled pine nut puree


## bubble food

## Dinner Menu

## MAIN COURSE <br> BEEF

Grilled miso beef fillet, English wasabi mash, beetroot umami crisp, asparagus, tare beef glaze
Roast rib of beef, braised kombu, stout shortrib pithivier, watercress, boletus, mead butter jus

## LAMB

Roast lamb loin, pressed belly, wilted cos, pea \& ewe's curd ragu, pistachio, smoked onion foam
Slow cooked lamb shoulder, cumin roasted aubergine,
Sweet potato puree, ras al hanout jus Roast lamb, herb crust, new potatoes, shallot puree, cherry tomato jus

POULTRY
Black Norfolk chicken breast, confit yolk, crisp potato, cep ketchup, corn puree, meadowsweet, hay smoked buttermilk Roast goose breast, sweet walnut, barley, young carrots \& red wine
Baharat guinea fowl, aubergine, saffron pilau, spring greens, black sesame tahini, yoghurt, pomegranate-pistachio relish

## bubble food

## Dinner Menu

## MAIN COURSE

FISH
Roast cod fillet, cauliflower puree, dulse, Marcon almond, clam jus
Aromatic halibut, pressed potato, fennel, lime \& tobiko
Roast stonebass, crisp courgette flower, jersey royal \& nasturtium leaf broth
Roast halibut, truffle creamed potato, morel, pea \& asparagus cream

## VEGETARIAN AND VEGAN

Miso poached erinji mushroom, umami crust, ao nori potato, charred spring cabbage, black truffle soy (vn)
Toasted kasha risotto, pickled courgette flower, ezme \& basil (v)
Celeriac and smoked almond gnudi, beetroot, glazed carrot, port, almond emulsion (v)
Salsify \& chestnut mushroom fritter, romanesco, artichoke, trompette and pomegranate dressing (vn)

## Dinner Menu

DESSERTS

L E M O N - Honey cake \& green olive ice cream
COFFEE CUP - Feulletine crunch, arabica coffee cremeux, pecans \& Jariva mousse inside an edible chocolate cup
B U B B LE B ATH - Rubber duck a l'orange with chocolate mousse \& ginger bread bubbles
SPHERE - Passion fruit chocolate sphere, sable, white chocolate branches
STRAWBERRY - White chocolate and strawberry mousse with gold popping candy
R H U B A R D D LIC E - Crispy rhubarb, orange sesame crisp, coco maltose
CIGAR - Chocolate ganache cigars, popping candy and cherry sorbet
M ERIN G U E - Aqua fava meringue, coco-yoghurt mousse, honey mango, kaffir, passionfruit sorbet (vn)
PINEAPPLE - Vanilla-roasted pineapple, coconut foam, griottine cherry, rose sugar tuile (vn)



## Event Styling \& Inspiration

Embracing the latest food trends to event styling, Bubble's expert planners seamlessly orchestrate all elements of your event to create an imaginative and memorable guest experience.

## Testimonials

"Bubble excelled and as a result I had very little reason to go in to the kitchen or worry about anything to do with the food!"

## - Zest Events

"Your staff are superb and above what we usually expect. The team hear have not stopped singing your praises".

CEO, St James House
"The food was absolutely delicious. Your service was impeccable and you went over and above what we expected".

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bubble food
A UNIQUE EXPERIENCE

## Contact

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