



WELCOME TO OUR
bubble
CHRISTMAS 2024

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SUSTAINABLE LUXURY CHRISTMAS EVENTS

Bubble has been designing and catering spectacular luxury Christmas events for 25 years. With accreditations at London's historic palaces, unique venues & contemporary spaces, our team of planners create exceptional events just about anywhere.

Bubble invites you to embark on a festive journey filled with warmth, joy, and delightful surprises. Our offerings include captivating edible decorations and a selection of delectable seasonal menus, ensuring your Christmas celebrations are nothing short of extraordinary. Whether it's an intimate family gathering or a grand corporate event, elevate your Christmas experience with Bubble.

Our talented chefs craft custom menus for each event, infusing artistic talent to immerse guests in a narrative worth sharing. Our aim is to captivate and enchant, ensuring the formation of unforgettable memories.

Let us collaborate to create enduring memories together!



CHRISTMAS TREE

Pine ganache, burnt honey &
70% chocolate



THE CANDLE

Rum & vanilla glazed pineapple, ginger
sponge, coconut mousse burning wick





CHOCOLATE BAUBLES

Islands chocolate with spiced toffee centres



SANTA'S HAT

Christmas fruit pudding, brandy
cream & a clementine bonbon



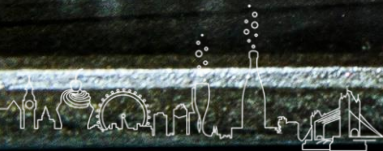
CRISPY COD & PICKLES

Salt cod croquette, preserved petals,
vinegared radish wrap



THE BAUBLE

Blood orange gel & pistachio mousse



JEWELLED LOBSTER ROLL

Poached Cornish lobster, caviar pearls,
dill & lobster butter



SNOWFLAKES

Coconut delice, feuilletine base



DEAR SANTA

Fondant and spiced shortbread biscuit



PORT GUMMI BEARS

Portwine jelly with a port spritz



RHUBARB & VANILLA

Vanilla poached rhubarb, white chocolate aero, rose ganache, and strawberry, rhubarb & rose tuile



CANAPE MENU

A SELECTION FROM OUR CHRISTMAS MENU

VEGETARIAN

Porcini mushroom arancini, spiced orange salsa (v)

White truffle sponge, lemon thyme, shemejis (v)

Black fig & ricotta sable, fig jam & lemon thyme (v)

Baby apple, slipcote cheese, almond & rocket pesto (v)

Keen's cheddar & white truffle toastie (v)

FISH

Bubble smoked sea trout, sweet mustard

Seabass ceviche, lovage, oyster, dill & seaweed cracker

Salt cod bon bon, tuna, romesco sauce

Tuna tartare, tobiko, pineapple, wasabi mayonnaise

Smoked salmon, emmenthal and dill cream cheese croque
monsieur

Rose shrimp 'cocktail', avocado & marie rose

MEAT

Nordic meatballs, lingonberry, creamed potato dip

Pigs in blankets, honey mustard glaze

Boxing day burger -Chestnut stuffing, Coleman's, cranberry
relish in a mini burger bun

Roast chicken crisp, corn, onion & foie gras

Korean fried chicken doughnut

Grilled USDA beef, béarnaise & black truffle

Mini Reuben, mustard, beet & horseradish

Peppa Pig pizza delivery, nduja & basil



SEATED MENU

A SELECTION FROM OUR CHRISTMAS MENU

FIRST COURSE

Smoked Scottish salmon, crème fraiche, rye bread and bergamot

Smoked duck, quince, hazelnut and fine bean salad

Devon crab and lemon balm salad, avocado and lemon jelly

Baked tomato tart tatin, gorgonzola, aged balsamic (v)

Smoked artichoke festival, dates, quince, white truffle and balsamic pearls (v)

Pumpkin raviolo, goats' curd, amaretti & sage (v)

Montgomery cheddar and apple 'ploughman's', malt bread and pickles (v)

Sea trout, dill pickle, fennel pollen, yoghurt, molasses

Warm spiced quail breast, puffed rice, quail twigs, gunpowder spice popper

Smoked duck egg, morcilla, anchovy mayonnaise

Home baked bread rolls with unsalted butter



SEATED MENU

A SELECTION FROM OUR CHRISTMAS MENU

SECOND COURSE

Roast Norfolk turkey breast, pigs in blankets, roast potato cake, carrots, sprouts, Madeira jus

Maple-glazed lamb shoulder, wasabi mash, tenderstem, umami crisp, taro glaze

Braised beef rib, parsley mash, marrowfat crumbs, caper raisin purée

Slow cooked lamb rump, cumin roasted aubergine, crispy chickpeas, ras al hanout jus

Roast goose, honey & caraway glaze, barley, young carrots, carrot leaf pistou

Roast duck breast, Anna potato, red endive and beetroot ketchup

Roast corn fed chicken breast, fondant potato, young leeks, corn puree, Madeira dressing

Roast sea bass fillet, black quinoa, sprouting broccoli, crab sauce

Roast cod, Devon crab toast, leek, shellfish fenugreek sauce

Roast channel bass, fresh corn polenta, pickled aubergine, capers & parsley

Celeriac and smoked almond gnudi, beetroot, glazed carrot, port, comte cream (v)

Salsify & trompette fritter, artichoke, oyster mushroom, pomegranate molasses (vn)

Butternut squash, sage and ricotta lasagne, grilled artichokes, cherry tomatoes, parmesan air (v)

Truffled macaroni cheese, onion rings, micro watercress, beetroot air (v)



SEATED MENU

A SELECTION FROM OUR CHRISTMAS MENU

DESSERT

Plum pudding, brandy ice cream

Chocolate ganache, griottine cherries, crystallized walnuts, rum and raisin sabayon

Rhubarb delice, crispy rhubarb, orange sesame crisp, coco maltose

Passion fruit chocolate sphere, sable, white chocolate branches

Banana Split; white chocolate banana parfait, marshmallow cream, cherry, buttermilk

Chocolate bar; textures of Valrhona chocolate, gold almond, chocolate bubbles, ultra violet sorbet

Lemongrass spiked green apple, whipped buttermilk, ginger cake, vanilla custard

Rum & vanilla glazed pineapple, ginger sponge, coconut mousse in a burning white chocolate candle

Coconut, white chocolate & mango sable; meringue

Passion fruit curd tart, black sesame puree, meringue kisses, argan oil

Cinnamon doughnuts, vanilla ice cream, chocolate sauce and crispy raspberries

Pistachio and olive oil polenta cake, candied orange mascarpone

Apple and ginger trifle, lemongrass and white chocolate curls

Chocolate and pecan brownie, salted caramel, vanilla ice cream

Coffee, tisanes and mini mince pies



CRANBERRY & MANDARIN MARTINI

Mandarin & cranberry infused vodkas, cranberry juice, orange juice, mandarin zest



CHRISTMAS PUNCH

Hayman's gin, spiced red vermouth, lime juice, gomme, pinot noir, raspberries, orange marmalade, cinnamon, mint, dried raspberries, dried orange wheel, sugar and spice dust



WICKED CLASSIC

Cognac, Angostura Bitters, golden sugar cube garnished
with candied orange peel and gold sugar rim



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THANK YOU

Thank you for your enquiry, we'll be in touch with you soon.
We are eagerly anticipating the chance to partner with you for your upcoming event.

In the meantime, if you require any further information, you may be able to find what you need on our website. If not, please get in contact with us using the details below. We look forward to hearing from you.

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