

Celebrate Christmas at

8¹/₂

LONDON



BLUE
STRAWBERRY

OUR FOOD

Expertly crafted

Our chefs are passionate about pushing the boundaries and exploring culinary innovation while paying homage to modern British cuisine. Trained in some of the UK's most prestigious Michelin-starred restaurants, our development chef explores flavours and cooking techniques used around the world to create dishes that leave guests wanting more.

Responsibly sourced

Our chefs create seasonal menus that utilise the whole product wherever possible, thereby minimising waste. Fish is sourced from Daily Fish Supplies, meat from women-owned bespoke butchery Alternative Meats, and fresh produce from County Supplies, which sources its ingredients from sustainable farms around the UK.

Seasonal & bespoke

Menus are designed to reflect the seasonality of British produce and are changed twice a year, developed using only the freshest ingredients that provide the boldest flavours. In addition to these collections, we develop bespoke menus for any client brief. Your options are limitless!



CANAPÉS



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Canapés - Served Cold

Fish

King prawn brioche, bisque hollandaise, salmon keta
Treacle-cured smoked salmon, potato blini, crème fraîche

Meat

Korean beef tartare croustade, dashi, caviar
Old Spot ham hock terrine, spiced apple chutney, cider puff pastry
Duck & orange parfait, soda bread crisp, fennel crumble

Veg / Vegan

Winter root vegetable blini, dill & horseradish, hazelnut mayo (VG)
Rosary goat's cheese crostini, beetroot pearls (V)
Cream cheese & fig tartlet (VG)

Canapés - Served Warm

Fish

Tempura king prawn, pickled cucumber, katsu aioli
Taramasalata, triple cooked rosti, lemon relish

Meat

Venison bonbon, shallot & rosemary purée
Mini duck fat roast potatoes, harissa jam
Honey & thyme-glazed pig in blanket

Veg / Vegan

Wild mushroom 'tumbleweeds', sage emulsion (V)
Stilton beignet, Morello cherry compôte (V)
Spiced bread pudding, baked Camembert, damson jelly (V)

Key: V - Vegetarian, VG - Vegan. Full allergen list available on request

MINI MEALS



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Meat

Ballotine of Norfolk turkey, all the trimmings, rich turkey jus
Confit duck, spiced red cabbage, blood orange glaze
Rare breed pork belly, charred buttered sprouts, bacon & chestnut crumb
Festive turkey slider, camembert, cranberry ketchup, red cabbage slaw
Smoked pulled ham hock, crispy egg, truffle brioche soldier
Merguez sausage, butterbean mash, lemon labneh, mint oil

Fish

BBQ wild salmon, celeriac & apple rémoulade
Pan fried hake, sauteed winter greens, artichoke

Veg / Vegan

Gochujang mac & cheese, crispy shallots, Barbers cheddar crumb (V)
Camembert arancini, beetroot & apple purée (V)
Pumpkin tortellini, kabocha squash, sage butter, crispy sage (VG)
Three-cheese & truffle sourdough toasty, Surplus chutney (V)

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DINNER MENUS



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Starters

Old Spot ham hock terrine, pickled heritage carrots, gribiche, sourdough crouton
Treacle-cured Foreman's salmon, winter roots, ginger & lemongrass
Burrata, charred blood orange, pistachio, pomegranate (V)
Wild mushroom tart, miso-caramel barley, crispy leeks (VG)

Main Courses

Ballotine of Norfolk turkey, all the trimmings, turkey jus
12-hour short rib of beef, marrow-roasted baby cauliflower, Gruyère, sand carrot, winter truffle pomme puree
Roast breast of chicken, king oyster mushroom, caramelized artichoke puree, artichoke crisps, chervil
Pan-fried hake fillet, white bean, nduja & kale cassoulet, gremolata
Pumpkin tortellini, kabocha squash, sage butter sauce, crispy sage (V)
Brown sugar-roasted cauliflower, coriander tahini, spiced fritter, pickled cauliflower (VG)

Desserts

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Traditional Christmas pudding, gingerbread gelato, brandy schnapps
Dark chocolate panna cotta, caramelised fig, honeycomb
Sticky stem ginger sponge, set custard, lemon sorbet
Burnt Basque cheesecake, Merlot & cinnamon-poached pear, crème fraîche

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OUR SPACES



CONTACT US

We'd love to hear from you...

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