

The Laslett

NOTTING HILL

Festive Events





SPACES

THE HENDERSON DINING ROOM

formal Dining up to 20pp

HENDERSON BAR

Standing up to 30pp

AVAILABILITY

Monday – Sunday

FESTIVE CANAPÉ SELECTION

MEAT & FISH

5

Seabass Ceviche with Micro Herbs & Chili
Smoked Salmon & Horseradish Crème Fresh Blini
Honey Roast Cocktail Sausages with Mustard Dip
Chicken Skewer
Ox Cheek Croqueta
Oysters (min order 50)

VEGETARIAN

4

Wild Mushroom Croqueta
Taleggio & Beetroot Crostini
Winter Vegetable Vault e Vent
Mini Vegetarian Burger
Humus & Tapenade Crostini
Cauliflower Bites

DESSERT

3.50

Chocolate Brownie
Mini Mince Pies

SHARING BOARDS

26

Buchanans British Cheese Board
Cobble Lane British Charcuterie Boards

35 CANAPES MINIMUM ORDER
Choose up to 5 savoury canapés + up to 2 sweet
PREORDER REQUIRED





FESTIVE SET MENU

For the table
Sally Clarke Sourdough

STARTERS
Spiced Butternut squash & parsnip Soup
Chicken Liver Pate with cornichons & chutney
Salmon Gravlax with Beetroot & Walnut salad

MAINS
Roast Turkey Ballantine with Pigs in the blanket & Port Gravy
Roasted Cod with Chestnut Puree
Thyme Baked celeriac with Port Gravy

For the table
Garlic & Rosemary Roast Potatoes
Maple Syrup Carrots
Braised Red Cabbage
Brussels sprouts

DESERTS
Christmas Pudding With Brandy Sauce
British Cheese plate
Selection of ice cream

£65 Per Head, Available from 10th November. Glass of bubbles on arrival
Minimum number 8pp, max 20pp
Pre-order 72 hours ahead of the event
Non-Festive Set Menu available on request



For more information drop us a line on +44 (0)20 7792 6688 or email us at events@thelaslett.co.uk

