

Klose & Soan  
CATERING

CHRISTMAS 2023



## Welcome to Christmas 2023 with Klose & Soan Catering.

This year you can expect our signature Mediterranean inspired festive feasting menus alongside our latest wine lists.

We have a bountiful array of festive canapés, sharing platters, sides, salads and desserts; taking all dietary requirements into consideration to ensure each and every guest is catered for.

- Catering for parties of 10+
- At home or a venue of your choosing\*
- Full wine lists available
- Dietaries taken into account
- Seasonal, sustainable, locally sourced

For all enquiries and bookings contact us at:  
**[info@kloseandsoan.co.uk](mailto:info@kloseandsoan.co.uk)**

\*contact us for our up to date list of affiliated venues





## menus

### All Canape costed per head

#### Hot

Pomegranate glazed lamb & pickled fennel tartlet  
 Maple glazed chicken & pancetta skewer, salsa verde  
 Rare roast topside, chimichurri on a croute  
 Merguez sausage roll & harissa mayo  
 Teriyaki glazed pork belly, sesame & miso (gf)  
 Salt cod arancini, smoked paprika & lemon mayo  
 Roast squash, sumac & feta tartlet, mint & chilli dressing  
 Chickpea panisse, fermented chilli sauce & parmesan (gf vgo)  
 Carrot, curry leaf & mustard seed bhaji, pickled chilli & creme fraiche (vgo)  
 Pigs in Blankets

#### Cold

Devon crab summer roll 'nam jim' dipping sauce  
 Smoked tofu summer roll 'nam jim' dipping sauce (vg)  
 Beetroot cured chalk stream trout, crispbread, cucumber & horseradish  
 Mini Spanakopita & tzatziki (Hot or Cold) (vgo)  
 Smoked aubergine & fresh pomegranate croustade (vg)  
 Cheddar, leek & tarragon tartlet (v)  
 Crushed English peas, whipped feta & preserved lemon, focaccia croute  
 (vgo) Pissaladière (confit shallot, anchovy & black olives)  
 \*(vgo) vegan option available

*\*prices will depend on season*



#### SHARING STARTERS

The host decides on starters to be shared for the whole party, if they're any dietary requirements we will individually plate them.

Choose 1 Starter to share.

Choose 2 starters it's 10% off

Hummus, chickpeas, parsley, red onions & sumac (vg)

Shaved fennel, bitter leaf & orange. (vg)

Violina Pumpkin, crispy kale & Mandarin

Stracciatella di Burrata, brussels sprout and pomegranate slaw  
 (v)

Smoked Aubergine, Green Tahini, Mint & Pomegranate (vg)

Beetroot cured Trout, fennel, cucumber & horseradish

Taramasalata, radishes & nigella seeds

White beans, tahini, crispy lamb, pickled red onions, parsley & sumac

Smoked chicken escabeche, bitter leaves, raisins, tomatoes & basil

*\*prices will depend on season*

## menus



\*All costed per item per head ex VAT

### Sides

The host decides on salads to be shared for the whole party, if they're any dietary requirements we will individually plate them:

**1 side per head**

**2 sides 10% off per head**

Smoked aubergine, harissa onions, roast pepper emulsion, pine nuts barberries mint & rocket (vg)  
 Chargrilled red cabbage, pickled apple, chervil, pomegranate molasses & creme fraiche (v)  
 Roast violino squash, chickpeas, kale, & mandarin (vg)  
 Shaved fennel, bitter leaf, pomegranate, orange & mint. (vg)  
 Grilled parsnips, chicory, pear & chestnuts  
 Raw & cooked golden Beetroot, watercress, pistachio & orange blossom vinaigrette (vg)  
 Dauphinoise potatoes  
 Roasted cornish new potatoes, garlic & rosemary  
 Heritage Roast carrots, honey, orange & rosemary (vg option available)  
 Creamed brussel sprouts, thyme & chestnut crumb  
 Pigs in blankets  
 Braised Radicchio, Muscat Grapes, Balsamic, Hazelnuts, Truffle Oil

### Bread - per head

Greek Flatbreads  
 Gluten Free Bread

\*some ingredients may change due to the seasonality of certain vegetables \*\*prices will depend on season



\*All prices are per item per head ex VAT

The host decides on **1 meat main** or **1 fish main** or **1 vegetarian main** to be shared for the whole party, if they're any dietary requirements we will individually plate them.

### Choose 1:

#### Meat

Braised Duck Legs, olives, pomegranate molasses & zhoug (gf)  
 Gloucester old spot Porchetta, rosemary, fennel, lemon & salsa verde (gf)  
 Sasso free range chicken, ras el hanout, honey, preserved lemon & green shutta (gf)  
 Rare Hereford Bavette steak & peppercorn sauce (gf)

#### Fish

Poached chalk stream trout, pickled cucumber & horseradish creme fraiche (gf)  
 (minimum of 10 people)  
 Line Caught cod En papillote, "aqua pazza"

#### Veg/Vegan

Squash, feta, rainbow chard & mint spanakopita, pickled romano peppers (V)  
 Spinach & ricotta malfatti dumplings, roast tomato sauce, parmesan & basil (V)  
 'Imam Bayildi' Baked aubergine, chickpeas, raisins, pine nuts & zhoug (VG)  
 Roast cauliflower tagine, hummus, pickled red onions, fried shallots, mint & dill (VG)

\*prices will depend on season

## menus



**Dessert menu All costed ex VAT per item per head**

Chocolate nemesis & vanilla creme fraiche (gf)

Orange almond polenta cake, greek yogurt (gf & vg)

Pear & almond tart, creme fraiche

Sticky toffee pudding & cream

*(Vegan options available, ingredients subject to change depending on season)*

*\*prices will depend on season*

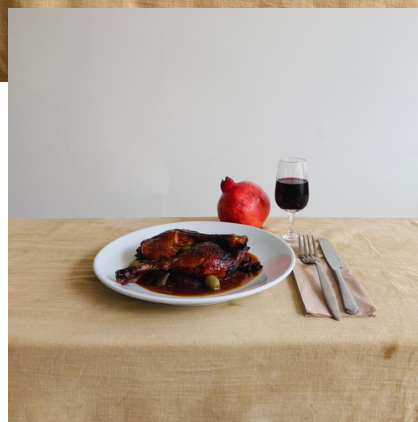
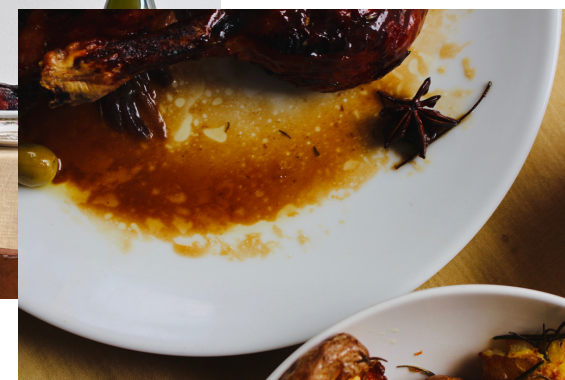
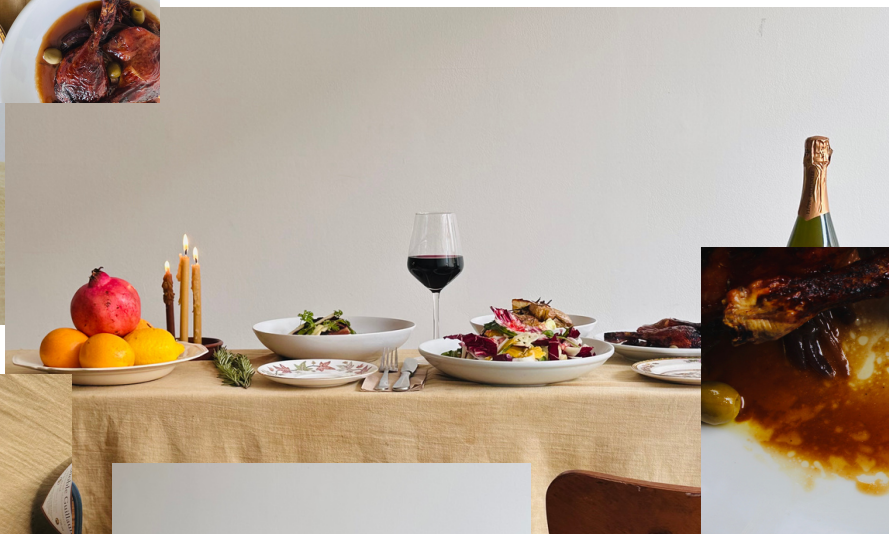
## affiliated venues

We work closely with some of the London's most exciting venues, collaborating with them to ensure each and every event is a moment to remember.

Contact us for a full up to date list.



# CHRISTMAS 2023



*creative direction & photography:* Becki Marsh  
*party goers:* Matt Klose Zouba Baaziz  
*props:* Becki Marsh, Kim Walden, Klose & Soan, Ferm Living  
*flowers:* Bleak House  
*table cloths:* Gem Eco Studio  
*suppliers:* Drings, Natoora  
*illustrations:* Emma Rose Brook  
*extra thanks you to:* Alicia, Sam, John & Tam

sustainable . simple.