

Home

Bar &
Kitchen

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GENERAL ENQUIRIES:
INFO@HOMEBARANDKITCHEN.COM

EVENTS AND SEMI-PRIVATE HIRE:
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AN INTRODUCTION

We take great pride in what we cook and how we cook it.
Not all ingredients are created equal!

We can proudly say our locally sourced produce is the best around and would like to take this opportunity to thank our tireless suppliers for providing what our customers want, when they want it.

This year's festive feast, by Executive Chef Alberto, is his finest hour, full of flavour and passion only found in the heart of an artisan as excited about great food now as he was when he started 35 years ago in the back streets of Napoli selling panzerotte he made in his family home.

No perfect meal is complete without the perfect drink.

Our handmade infusions need no introduction.

They make our cocktails unique and endlessly delicious. Way too many choices to list – so all we say is whatever your taste, we can make it happen.

Celebrate with us and make good memories with the people you love.



SUNDAY 24TH DECEMBER (CHRISTMAS EVE) - 12PM-2AM
MONDAY 25TH DECEMBER (CHRISTMAS DAY) - 12PM-6PM
TUESDAY 26TH DECEMBER (BOXING DAY) - 12PM-6PM
WEDNESDAY 27TH-30TH DECEMBER - BUSINESS AS USUAL
SUNDAY 31ST DECEMBER (NEW YEARS EVE) - 12PM-3AM - DJ UNTIL LATE
MONDAY 1ST JANUARY (NEW YEARS DAY) - 12PM-6PM



CHRISTMAS PARTY MENU

3 COURSES - £33 PER PERSON

STARTERS

Roast parsnip & kale soup served with sourdough bread (v, vg)

Buffalo mozzarella, Winter fruit salad (gf)

Salmon gravlax with horseradish cream, caperberries, toasted sourdough and dill oil

Cantaloupe melon wrapped with Parma ham, served with melon puree, rocket and balsamic glaze (gf)

MAIN COURSES

Hand carved Gold Label Norfolk turkey breast, sautéed sprouts, stuffing, honey roasted parsnip & carrots, duck fat roasted potatoes, cranberry sauce and gravy

Spinach, mushroom and chestnut wellington, served with festive vegetables and vegan gravy (v, vg, gf)

Confit duck leg served with creamed bacon and cabbage

Pan roasted salmon fillet served with baby potatoes, green beans and and olive oil bearnaise sauce

DESSERTS

Christmas pudding served with brandy custard

Peanut chocolate brownie

Strawberry and white chocolate cheesecake

Vegan chocolate raspberry tart with vegan ice cream (v, vg)

Set menu must be pre-ordered no later than ten days in advance. A 12.5% discretionary service charge will be added to all parties. All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Due to the unprecedented availability of ingredients, some menu items may occasionally be unavailable - we endeavor to accommodate with a suitable alternative. Please contact us if you have any dietary requirements.



FESTIVE FEASTING MENU

£26 PER PERSON
MINIMUM ORDER 10 PORTIONS

FESTIVE CANAPES

Black treacle cured salmon, wasabi & avocado

Beef sliders with Swiss cheese

Beyond Meat burger slider, vegan cheese (v, vg)

San Marzano chili mozzarella flatbread

Wild mushroom, blue cheese red onion flatbread

Mini bruschetta with bocconcini

Turkey lollipop, tzatziki dip

Red pepper hummus cup (v, vg)

Sweet potato fries with herbs & parmesan

Spicy cajun chicken skewers

Goats cheese and red onion crostini

TO FINISH

Mini chocolate & peanut brownies

Mini mince pies

Assorted mochi balls

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CHRISTMAS DAY MENU

£95 PER PERSON

50% DISCOUNT FOR UNDER 10'S

Canapes on arrival; Red pepper hummus cup, mini avocado brioche bun, smoked salmon & crème fraîche, bruschetta crostini

STARTERS

White truffle and cauliflower soup (v, vg)

Duck liver & pork pate, cognac liquor served with chutney, rocket & croutons

Black crab tortellini served with a creamy parsley puree and fennel herb salad

Red cabbage Waldorf salad (v, vg, gf)

MAIN COURSES

Hand carved Gold Label Norfolk turkey breast, sautéed sprouts, stuffing, honey roasted parsnip & carrots, duck fat roast potatoes, cranberry sauce and gravy

Rump of lamb served with aubergine and peanuts, Kalamata olives, cherry tomato, tempura courgettes fresh basil leaves

Pan fried sea bream served with sautéed new potatoes, spinach, caper berries and a cherry tomato sauce (gf)

Nut roasted loaf served with festive vegetables and vegan gravy (v, vg, gf)

DESSERTS

Christmas pudding served with brandy custard

Peanut and dark chocolate brownie served with salted caramel ice cream

Apple and wild berry crumble served with custard

Selection of cheese, oatcakes and chutney

A deposit of £10 per person will be required when confirming your booking with a 48 hours cancellation policy. A 12.5% discretionary service charge will be added to all parties. All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Due to the unprecedented availability of ingredients, some menu items may occasionally be unavailable - we endeavor to accommodate with a suitable alternative. Please contact us if you have any dietary requirements.

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