

Christmas menu 2017



CHRISTMAS CATERING PACKAGES

Silver Package

£62.75 per person

- 1 glass of sparkling wine per person on arrival
- Three course Christmas dinner
- Tea, coffee & mini mince pies
- Half a bottle of house wine per person
- Half a bottle of water per person
- Christmas crackers

Gold Package

£65.75 per person

- 1 glass of sparkling wine per person on arrival
- Three course Christmas dinner
- Tea, coffee & mini mince pies
- Half a bottle of premium wine per person
- Half a bottle of water per person
- Christmas crackers

Platinum Package

£82.00 per person

- 45 minute sparkling wine reception
- Three course Christmas dinner
- Tea, coffee & mini mince pies
- Unlimited house wine, beer, soft drinks
- Still & sparkling water during the meal
- 1 1/2 hour after-dinner reception including house wine, beer, soft drinks, still & sparkling water
- Christmas crackers



CHRISTMAS DINNER

Please select one starter, one main course, and one dessert for the group, as well as vegetarian options if required.

Our three course Christmas seated dinner is served with a selection of herbal tea infusions and freshly brewed coffee and mini mince pies.

Menu price includes Christmas crackers for the table.

Starter:

Confit duck, ruby port figs, carrot & orange salad, mandarin dressing
Smoked trout, confit baby potatoes, horseradish creme fraiche
Dill cured salmon, shaved chestnut salad & beetroot sorbet
Chicory tart, walnut and pear salad, deep fried blue cheese (v)
Heritage tomato & burrata salad, balsamic glaze, mushroom soil, micro cress, basil oil (v)

Main:

Slow cooked turkey breast, bon bon stuffing, pigs in blankets, chateau roasted potatoes, shredded Brussel, turkey jus
Bollotine of guinea fowl & wild mushroom, fondant potato, roasted carrots and parsnips, mustard velouté
Braised lamb shoulder, dauphinoise potatoes, minted beans, madeira jus
Confit pork belly, colcannon mash, crispy black pudding, butternut squash, apple & port jus
Herb crusted hake, sautéed new potatoes, roasted cauliflower, chervil cream
Veggie nut roast, roast potatoes Christmas trimmings and shallot jus (v)
Jerusalem artichoke risotto, parmesan and brioche crumble, micro cress, herb oil (v)

Dessert:

Traditional Christmas pudding with bandy crème anglaise, bourbon vanilla ice cream, griottine cherries
Pecan tart, honeycomb ice cream
Pistachio baked Alaska
Rhubarb & plum crumble, white chocolate ice cream
Lemon curd tart, dehydrated lemon, yoghurt sorbet



CHRISTMAS RECEPTION

WINE PACKAGES

2 HOUR RECEPTION

Prosecco and wine package - £32.50 per person

(1 glass of sparkling wine + ½ bottle of house wine
+ bar snacks + 4 canapes)

30 MIN RECEPTION

Wine package A - £12.75 per person

(1 glass of house wine + bar snacks)

1 HOUR RECEPTION

Wine package B - £16.00 per person

(2 glasses of premium wine + bar snacks)

Wine package C - £29.00 per person

(2 glasses of house wine + 3 finger food items
+ 3 canapes)

Wine package D - £21.00 per person

(2 glasses of premium wine
+ bar snacks + 2 canapes)

CHRISTMAS FINGER FOOD

4 items - £17.00 per person

6 items - £23.00 per person

8 items - £29.00 per person

Cold:

Smoked mackerel mousse on croute
Salmon & cream cheese mini bagels
Shaved Jerusalem artichoke tart
Chocolate & tangerine cake
Sliced almond & vanilla tart

Hot:

Roasted turkey & cranberry quiche
Sausages wrapped in pancetta, honey & mustard dip
Celeriac & horseradish velouté shots

CHRISTMAS CANAPES

4 items - £13.00 per person

6 items - £18.50 per person

8 items - £23.50 per person

Cold:

Rabbit terrine, toasted brioche, quince chutney
Crab, celeriac & lovage quenelles
Hot smoked salmon, hot horseradish, blinis
French brie & cranberry quiches (v)
Pickled beetroot & goats cheese mousse, spinach cones (v)

Hot:

Wood pigeon & sweet onion vol-au-vents
Smoked turkey & chestnut tart, cranberry glaze
Buttered brioche crusted mussels, chive oil
Artichoke velouté & crispy shallot soup shots (v)
Wild mushroom arancini, truffle mayo (v)

Sweet:

Baby pear & salted caramel tart
Satsuma mousse, chocolate cup
Mini assorted macarons
Chocolate orange paniers



Additional information

Our catering prices are shown as exclusive of VAT.

Our dishes are prepared in environments that are not totally free from allergen ingredients.

Please let us know if you have any guests who have special dietary requirements or if you require any further information about the allergens contained in our dishes.

Should ingredients not be available a similar substitution may be used.

Amper&and

