



Christmas

MENU PACK 2018

Prepared and served by AMADEUS™



£36.50
per person

Exclusive of VAT

Starter

Roast tomato & basil Cheshire cheesecake

Slow cooked red onions - sweet pepper - pesto crostini - redcurrant & rosemary jus (v)

Main

Roast chicken supreme

Potato gratin - ginger creamed greens - maple glazed winter roots
- cranberry & plum relish - tarragon jus

Vegetarian main

Paprika rubbed aubergine steak

Cashew nut & pumpkin seed terrine - spinach - tomato - potato fondant
- béarnaise sauce (v)

Tasting of desserts

Cotton soft Baileys cheesecake

Sherry compote & chocolate chip cookie

Lemon curd & raspberry doughnut topper

Includes Christmas novelties





£37.50
per person

Exclusive of VAT

Includes one glass of wine for each guest

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Starter

Beetroot cured salmon

Pink grapefruit - caperberries - tempura seaweed
- dill & sour cream - Cornish sea salt

Vegetarian starter

Roast tomato & basil Cheshire cheesecake

Slow cooked red onions - sweet pepper - pesto crostini
- redcurrant & rosemary jus (v)

Main

British daube of beef

Potato gratin - honey glazed roots - red onion marmalade
- watercress mascarpone - reduced rosemary jus

Vegetarian main

Paprika rubbed aubergine steak

Cashew nut & pumpkin seed terrine - spinach - tomato -
potato fondant - béarnaise sauce (v)

Dessert

Dark chocolate mousse

Enclosed caramel - espresso cream - burnt oranges & jelly
- Grand Marnier syrup

Includes Christmas novelties



This option gives your guests a choice of each course below and includes one glass of wine per guest.

£41.00
per person

Exclusive of VAT

Starter

Pressed chicken & bacon terrine

Oxsprings ham crackling - pea & mint tartare - smoked bacon mayonnaise - watercress puree

Smoked Severn & Wye salmon

Brandy prawn cocktail - pickled cucumber - mango & toasted sesame seed oil - cereal crostini

Double baked goats cheese soufflé

Beetroot & plum elements
- rosemary & Cumberland sauce (v)

Mains

British daube of beef

Potato gratin - honey glazed roots - red onion marmalade - watercress mascarpone - reduced rosemary jus

Seabass pakora fillets

Asian lentil casserole - saffron & vegetable rice timbale - apricot & ginger yoghurt

Truffle & wild mushroom risotto two ways

Artichoke & carrot elements - toasted pine seeds - wild rocket pesto - crispy kale (v)

Desserts

Dark chocolate mousse

Enclosed caramel - espresso cream - burnt oranges & jelly - Grand Marnier syrup

Caramel apple tartlet

Vanilla pod ice cream - cinder toffee - red berry snap

Cheese Course

**Grazing cheese board
for your table**

Includes Christmas novelties



This buffet style provides guests with a choice to choose their preferred main dish. This is a perfect option for a more relaxed Christmas party.

£29.50
per person

**All prices are
exclusive of VAT**

Includes a main meal,
side, dessert with coffee

Mains

Tender strips of beef

Pink peppercorn & brandy sauce -
garnished with butternut squash

Tender poached chicken

Red wine sauce - smoked
bacon - forest mushroom sauce

Goats cheese red onion tart

Balsamic red onion chutney -
garnished with roast beetroot (V)

Accompanied with thyme potato gratin & roast winter vegetables with rosemary

Grazing station

Terrines - British Charcuterie

Pickles & chutneys - artisan breads

Tasting of desserts

Baileys cheesecake

topped with candyfloss

Sherry compote

& chocolate chip cookie

Lemon curd

& raspberry doughnut topper

Includes Christmas novelties



Punch & Spice

Mulled fruits, wine & berries

Spiced juices with cinnamon & apple

Beers & house wines

£8.00pp for 30 minutes

£15.00pp for 60 minutes

Bubbles & Beers

Cranberry & pomegranate bellini

Red berries prosecco

Beers & prosecco

£11.00pp for 30 minutes

£18.00pp for 60 minutes

Gin & Swing

Selection of gins and flavoured mixers

Bottled beer

£12.00pp for 30 minutes

£22.00pp for 60 minutes

A taste of Christmas

Prawn cocktail cone, candied lemon

Quail egg, asparagus, tomato tartlet (v)

Blue cheese spiced pear & rocket on sundried
tomato croustade (v)

Smoked duck & mulled berry

Canapés - £12.00pp

Christmas Savouries

Dry snacks

Pork popcorn

Artisan crisps

Spiced roasted nuts

£5.00pp

All prices are exclusive of VAT



Contact:

Maria Mawston
maria.mawston@theicc.co.uk
0121 644 5027

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