



# Christmas Menu Pack

2021

from the  
**ICC**

Prepared and served by AMADEUS™



# Christmas

## Set Menu 1

Our Chef carefully selects each dish on the set menus to ensure your guests don't have Christmas food fatigue.

**£38.44 per person**  
Exclusive of VAT

## Starter

### Goat cheese & fig parcels (v)

Beetroot, honey roast figs & spiced pear chutney

### Vegan option

### BBQ cauliflower buffalo wings (vg)

Roast whole scallion's & mango & coriander salsa

## Main

### Roast supreme of chicken

Fresh greens, young carrots, potato purée, roasted chestnut mushrooms & chasseur sauce

### Vegan option

### Garden beets & brassica pithivier (vg)

Fresh greens, young carrots, potato fondant, roasted chestnut mushrooms & chasseur sauce

## Dessert

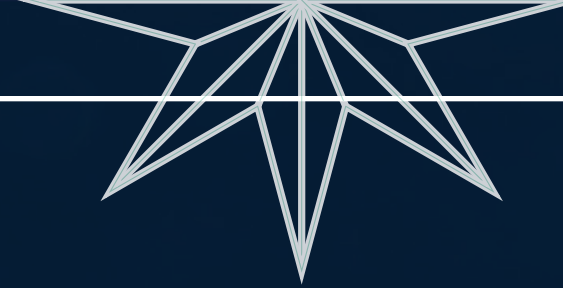
### Layered biscuit & blackcurrant mousse (vg)

Fruits of the forest compote

Served with freshly brewed coffee and speciality teas







# Christmas

## Set Menu 2

Turkey? At Christmas? Not at the ICC.  
Treat your guests to a mouth-watering beef fillet this year.

**£41.50 per person**  
Exclusive of VAT

### Starter

**Pressed ham hock terrine**  
Pickles, apple & cider chutney, pork popcorn & shot of peaky blinder pale ale

### Vegan option

**BBQ cauliflower buffalo wings (vg)**  
Roast whole scallion's & mango & coriander salsa

### Main

**Beef fillet medallion & brisket croquet**  
Spinach, leek & carrot rosti potato, roast onions & green peppercorn sauce

### Vegan option

**Garden beets & brassica pithivier (vg)**  
Fresh greens, young carrots, potato fondant,  
roasted chestnut mushrooms & chasseur sauce

### Dessert

**Baked cheesecake (v)**  
Pineapple Piña Colada compote & passion fruit sorbet

**Served with freshly brewed coffee and speciality teas**





# Christmas

Pre-Choice

Give your guests the opportunity to order what they want this year!

**£43.00 per person**  
Exclusive of VAT

## Starter

- Pressed ham hock terrine**  
Pickles, apple & cider chutney, pork popcorn & shot of peaky blinder pale ale
- Beetroot cured salmon & fresh salmon rillettes**  
Citrus cream, caper krispies dill herb crostini
- Goat cheese & fig parcels (v)**  
Beetroot, honey roast figs, spiced pear chutney
- BBQ cauliflower buffalo wings (vg)**  
Roast whole scallion's, mango & coriander salsa

## Main

- Beef fillet medallion & brisket croquet**  
Spinach, leek & carrot rosti potato, roast onions & green peppercorn sauce
- Pressed shoulder of lamb**  
Herb roasted courgettes, Dauphinoise potato, baba ghanoush, tomato & rosemary sauce
- Garden beets & Brassica pithivier (vg)**  
Greens, young carrots, potato fondant, roasted chestnut mushrooms & chasseur sauce

## Dessert

- Layered biscuit & blackcurrant mousse (vg)**  
Fruits of the forest compote
- Baked cheesecake (v)**  
Pineapple Piña Colada compote & passion fruit sorbet
- British cheese selection - plum & ginger chutney - celery - grapes - biscuits**
- Freshly brewed coffee and speciality teas**



\*\*\*NOTE All pre choice orders menu should be with your catering manager 5 working days before the event date, this is to ensure the correct availability on the evening





## Christmas Buffet Menu

For a more casual setting without compromising on food consider our Christmas buffet menu.

**£36.50 per person**  
Exclusive of VAT

Includes a glass of bubbly or bottle of beer on arrival

### Festive grazing snacks

Kale pakora & tamarind  
ketchup (vg)

Filo pastry rolled prawn  
Sweet chilli dip

### Buffet menu

Beef in  
pink peppercorn  
& brandy sauce  
garnish of wild mushrooms

Cajun spiced roast  
snapper fillet in  
creole sauce  
Garnish of pepper compote

Chargrilled  
butternut squash (vg)  
With sage gnocchi

### Sides

Rosemary  
baked potatoes

Roast  
winter vegetables

### Chefs table

Hand carved sausage or  
mushroom (vg) wellington  
Peaky blinder ale & apple ketchup

Local cheese  
cellar selection  
Quince jelly & water biscuit

### Dessert Station

Chocolate brownie slice (vg gf) / Raspberry & coconut slice (v)  
Passion fruit & peaky blinder Rum baba (v) / Seasonal fruit tartlet (v)  
Tropical fruit salad - soy yoghurt - coconut granola bowl (vg)



## Christmas Canapés

Christmas in a bite! Add a selection of our festive canapes to your drinks reception.

**Choose 4 for £12.50 per person or just 1 for £3.50 per person**

Exclusive of VAT

### Meat

Pressed ham hock & smoked pineapple skewer

Mini beef & wild mushroom wellington

### Fish

Smoked salmon & cream cheese waffle

Crispy filo pastry prawns & sweet chilli dip

### Vegan

Tomato & pepper houmous in beetroot & chia seed roulade & grilled artichoke

Kale pakora & tamarind ketchup

BBQ cauliflower wings

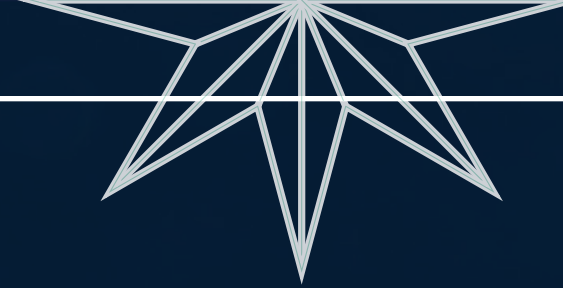
### Sweet

Warm mince pie

Homemade spiced rum truffles







**Christmas**  
Drinks Packages

**Punch & Spice**

Mulled wine, fruits and berries  
Winter Pimms Punch  
House wines, beers & soft drinks

£10.00pp for 30 minutes | £17.00pp for 60 minutes

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**Bubbles & Beers**

Winter Citrus Bellini  
Raspberry Rose Bellini  
Beers & Prosecco & Soft Dinks

£13.00pp for 30 minutes | £20.00pp for 60 minutes

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**Gingle Bells!**

Selection of gins and flavoured mixers  
Bottled beer & Soft Drinks

£14.00pp for 30 minutes | £23.00pp for 60 minutes

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**Christmas Crackers**

Candy Cane  
Rum and Ginger  
House wines, Beers & Soft Drinks

£17.00pp for 30 minutes | £26.00pp for 60 minutes

**Dry snacks selection £5.00pp**

Pork popcorn  
Artisan crisps  
Spiced roasted nuts







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