



Prepared and served by AMADEUS™



£37.50 per person
Exclusive of VAT

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Starter

Double baked goat's cheese soufflé

beetroot tartare - artichoke a la grecque (v)

Main

Saluté chicken supreme

dauphinoise potato - bean cassoulet - smoked bacon lardons
courgette & plum tomato herb de Provence - thyme jus

Vegetarian main

Butternut squash & lentil filo pastry pithivier

bean cassoulet - courgette & plum tomato herb de Provence - thyme jus (vegan)

Tasting of dessert shots

Dark chocolate mousse

textures of raspberry

Orange cheesecake

lemon meringue - gran gala orange syrup

Knickerbocker glory mousse

panna cotta ice cream - crushed amoretti biscuits

Includes Christmas novelties





£38.50 per person
Exclusive of VAT

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Starter

Duck rilette terrine

onion confit & charred petals - honey roast plum - smoked garlic baguette sippets

Vegetarian starter

Double baked goat's cheese soufflé

beetroot tartare - artichoke a la grecque (v)

Main

British daube of beef

dauphinoise potato - wilted spinach - Vichy carrots
- red onion & merlot wine chutney - reduced rosemary jus

Vegetarian Main

Butternut squash & lentil filo pastry pithivier bean cassoulet

courgette & plum tomato herb de Provence - thyme jus (vegan)

Dessert

Mousse of dark chocolate

white chocolate - cherry profiterole

Includes Christmas novelties





£42.00 per person
Exclusive of VAT

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Starter

Duck rilette terrine

onion confit & charred petals - honey roast plum - smoked garlic baguette sippets

Fresh salmon rillettes & salmon gravadlax roulade

trout caviar - citrus cream - caper popcorn - melba toast

Double baked goat's cheese soufflé

beetroot tartare - artichoke a la grecque (v)

Main

Daube of beef

dauphinoise potato - wilted spinach - Vichy carrots - red onion & merlot wine chutney - reduced rosemary jus

Quince glazed pork belly

ham hock pithivier - sweet potato Lyonnaise - purple cabbage - carrots - apple puree - sage crisps & jus

Butternut squash & lentil filo pastry pithivier

bean cassoulet - courgette & plum tomato herb de Provence - thyme jus (vegan)

Desserts

Deconstructed tarte au citron

lemon macaron

Mousse of dark chocolate

white chocolate - cherry profiterole

Cheese Course

grazing cheese board for your table

Includes Christmas novelties





Punch & Spice

Mulled fruits, wine & berries
Spiced juices with cinnamon & apple
Beers & house wines

£9.00pp for 30 minutes £16.00pp for 60 minutes

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Bubbles & Beers

Cranberry & pomegranate bellini
Red berries prosecco
Beers & prosecco

£12.00pp for 30 minutes £19.00pp for 60 minutes

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Gin & Swing

Selection of gins and flavoured mixers
Bottled beer

£13.00pp for 30 minutes £22.00pp for 60 minutes

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Canapés & nibbles

A taste of Christmas

Prawn cocktail cone - candied lemon
Quail egg - asparagus - tomato tartlet (v)
Blue cheese - spiced pear - rocket on sundried tomato croute (v)
Smoked duck & mulled berry

Canapés - £12.00pp

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Christmas Savouries

Dry snacks
Pork popcorn
Artisan crisps
Spiced roasted nuts

£5.00pp





Contact

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