



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

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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

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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

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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

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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

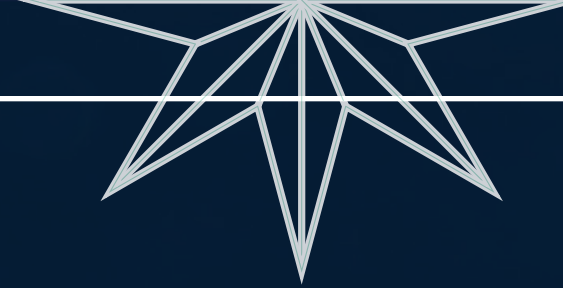
BBQ cauliflower wings

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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from the
ICC

For more information,
contact our Sales team on

0121 644 6041 or email info@theicc.co.uk

Prepared and served by **AMADEUS**[™]