

Christmas Menu Pack

2025

ICC
Birmingham



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Global Kitchen

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Adults need around 2,000 Kcal a day. Calorie information is subject to product variation and while we ensure it is correct at time of print, it may change.

We will confirm calorie information on the day of your event with your guests.

(V) Vegetarian (VG) Vegan | Prices EX VAT/person



 **Allergens?**
Talk to us

We want to make sure you enjoy your meal. Please discuss any allergens or special dietary requirements with a member of our catering team.

Global Kitchen 52.50_{pp}

Snacks

Brie & cranberry vol-au-vent (V) 137Kcal

Cheese and charcuterie skewers with grapes (GF) 151Kcal

The Apline

Bockwurst and Sauerkraut

A soft bun filled with smoked sausage, sauerkraut salad, pickles, and mustards 479Kcal

Knoblauchbrot

Garlic bread with cheese and garlic sauce (V) 190Kcal

Samosa Fusions

Vegetable Samosas topped with chickpea and spinach curry (V) 278Kcal

Toppings (V) 83Kcal

Poppadom Crunch (VG)

Mango Jam (VG)

Naan Bread Croutons (V)

Cucumber Yoghurt (V)

Pickled Red Cabbage (VG)

K Pop Chicken

Crispy Korean Spicy Fried Chicken 434Kcal

Crispy Korean Spicy Fried Mushroom (V) 434Kcal

Both served with kimchi-seasoned fries and topped with tangy kimchi and Korean mayonnaise

Festive Loaded Potatoes

Golden, rosemary-infused roast potatoes, loaded with:

Shredded roast turkey - Sage stuffing crumble -

Yorkshire pudding croutons 363Kcal

Toppings 380Kcal

Pigs in blanket choplets

Cranberry sauce

Sage stuffing crumble

Horseradish sauce

Yorkshire pudding croutons

Meat jus

Dessert

Waffle Lollipops

For the ultimate treat, try our special waffle lollipop, topped with chocolate sauce, fresh berries, whipped cream, and mini marshmallows.

(V) 295Kcal

Gingerbread and Toffee Trifle

Crumbled gingerbread, toffee sauce, whipped mascarpone, and vanilla custard.

(V) 432Kcal



Festive Set Menu 52.95_{pp}

Indulge in our carefully crafted festive set menu, featuring seasonal ingredients and traditional flavours with a modern twist.

Starters

Ham hock and pickled carrot, served with mustard-infused fennel slaw, orange marmalade gel, pork popcorn and caramelised onion bread 328Kcal

Winter volute with carrot root and roasted squash, thyme, and rosemary infused crouton (VG & GF) 296Kcal

Mains

Oven-roasted chicken supreme with sautéed sage potatoes, pork seasoning slice, glazed sprouts, seasonal winter cabbage, baby carrots and rich chicken-infused jus 731Kcal

Roasted red capsicum and spinach Wellington with spiced harissa chickpea purée, saffron-roasted root vegetables, dukkha-crusted Brussels sprouts and pomegranate molasses jus 448Kcal (VG)

Dessert

Lemon and thyme posset tart with beetroot meringue, white chocolate soil, black berry salad, and vanilla cream (V) 705Kcal



Pre Choice 60.60_{pp}

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

Menu Starters | Menu Mains | Menu Desserts

Ham hock and pickled carrot, served with mustard-infused fennel slaw, orange marmalade gel, pork popcorn and caramelised onion bread 328Kcal

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Smoked salmon and Bloody Mary prawns on sourdough with seaweed butter, smoked paprika aioli and sea grass 334Kcal

Zwiebelkuchen - German onion tart filled with caramelised onions and sour cream with a fig and blue cheese salad, and roasted onion gel (V) 358Kcal

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Winter volute with carrot root and roasted squash, thyme, and rosemary infused crouton (VG & GF) 296Kcal

NOTE: all pre-choice orders should be with your F&B Event Manager 5 working days before the event date. This is to ensure the correct availability on the evening.



Pre Choice

Menu Starters | **Menu Mains** | Menu Desserts

Slow cooked beef and parsnip in a blanket, wrapped in roasted pancetta, with baby roast carrot, whipped seeded mustard pomme purée, and beef jus (GF) 639Kcal

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Roast turkey with slow cooked potato, camembert fritter, and cranberry infused winter vegetables, paired with a redcurrant and turkey jus 586Kcal

Oven-roasted chicken supreme with sautéed sage potatoes, pork seasoning slice, glazed sprouts, seasonal winter cabbage, baby carrots and rich chicken-infused jus 731kcal

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Roasted red capsicum and spinach Wellington with spiced harissa chickpea purée, saffron-roasted root vegetables, dukkha-crusted Brussels sprouts and pomegranate molasses jus (VG) 448kcal

NOTE: all pre-choice orders should be with your catering manager 5 working days before the event date, this is to ensure the correct availability on the evening.



Pre Choice

Menu Starters | Menu Mains | **Menu Desserts**

Lemon and thyme posset tart with beetroot meringue, white chocolate soil, black berry salad, and vanilla cream (V) 704Kcal

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Biscoff cheesecake with sticky sweet popcorn, chocolate crumble, and slated caramel ice cream (VG) 423Kcal

Festive pavlova with orange and wild berry salad, dehydrated satsuma, orange gel, meringue, vanilla spiced whipped cream, pomegranate seeds, and blood orange sorbet (V & GF) 341Kcal

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Artisan Cheese Plate - Butlers Secret Cheddar, Shropshire Blue and Sage Debry, paired with farmed butter, grapes, celery, sweet onion jam, and biscuit (V & GF) 620Kcal

Served with freshly brewed coffee - speciality teas - mince pie - Christmas cracker!

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Dinner Enhancements

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

Bread Course

Freshly baked olive rolls, glazed and infused with sea salt and rosemary, served with farmed butter (v) 213Kcal 3.50pp

Amuse-Bouche

A delicate selection of bite-sized culinary delights, crafted to excite the palate and set the tone for an unforgettable dining experience.

Cold 6.50pp

Devilled Egg – Miso-infused yolk with caviar and sea grass 117Kcal

Shrimp Ceviche – Served with cucumber jelly, avocado custard and chilli flakes 187Kcal

Beetroot Meringue – Topped with whipped beetroot-infused goat's cheese with pickled yellow beets 190Kcal

Palate Cleanser All Vegan

Fruit Sorbet 6.50pp

Passion Fruit 26Kcal

Blood Orange 33Kcal

Wild Raspberry 48Kcal

Champagne 23Kcal

Refresh your senses with a choice of handcrafted sorbets or chilled fruit soups, expertly balanced to cleanse the palate between courses.

Hot 6.50pp

Heritage Tomato and Basil Bruschetta - With bail custards and balsamic pearls (VG) 376Kcal

Pulled Duck Leg Brioche Soldier – Served with smoked cheese, onion jam and beetroot emulsion 338Kcal

Braised Shin of Beef – With roasted cauliflower purée, pickled pink cauliflower and crispy pork popcorn 463Kcal

Chilled Fruit Soup 3.50pp

Watermelon and Basil 14Kcal

Strawberry and Cucumber 16Kcal

Peach and Ginger 36Kcal

Velouté Shot 4.65pp

Confit Butternut Squash and Coconut (v) 79Kcal

Tempura Spiced Seaweed Crouton and Miso Emulsion (VG) 76Kcal

Courgette and Truffle (v) 37Kcal



Dinner Enhancements

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

After Dinner Cheese

A curated selection of artisan cheeses, complemented by seasonal garnishes for a truly indulgent finale.

Local Artisan Cheese 13.50pp

A selection of regional cheeses, including Butler's Secret Cheddar, Shropshire Blue and Sage Derby

Served with farmed butter, grapes, celery, sweet onion jam and biscuits (v) 620Kcal

A French Tasting 13.50pp

A selection of French cheeses, including Camembert, Boursin and Gruyère

Served with farmed butter, grapes, sweet onion jam, French baguette, candied fruit and honey (v) 625Kcal

After Dinner Petite Sweets

A luxurious selection of handcrafted treats, offering the perfect final flourish to your festive meal.

Chocolate Truffles (v) 324Kcal 4.80pp

Champagne Jelly with Elderflower Caviar 82Kcal 2.70pp

Espresso Jelly with Chocolate Gel 88Kcal 2.70pp

Chocolate Ganache and Passion Fruit Tartlets (v) 331Kcal 5.60pp

Mixed Macarons (v) 297Kcal 4.30pp



Canapés

Choice of 3 canapés pp 15.25_{pp}

Christmas in a bite! Add a selection of festive canapés to your drink's reception

Meat

Yorkie

Briased beef in a mini yorkshire pudding, topped with watercress mayo and root crisps 214Kcal

Duck Royale

Crispy duck gyoza with pickled cucumber and spiced pear gel 70Kcal

Fish

Croquette

Horseradish infused haddock croquette with pea aioli (GF) 277Kcal

Nordic

Beetroot infused smoked salmon with beetroot and chia seed crisp and balsamic caviar 118Kcal

Vegetarian

Boursin Spritz

Creamy whipped garlic cheese with caramelised onion jam in a profiterole, topped with mulled spiced gel (V) 106Kcal

Red Velvet

Roasted beets and feta mousse, pomegranate seeds, and cranberry gel (V) 131Kcal

Vegan

Greekmas Crunch

Vegan festive Greek cheese with crispy crouton, roasted onion jam, spiced orange gel, and sage crisp (VG) 160Kcal

Berry Bhaji

Mini spiced onion bhaji with cranberry chutney (VG) 212Kcal

Sweet

Snowball

Coconut truffle (V) 373Kcal

Yule

Mini yule log ganache bites with salted caramel puree (V) 333Kcal



Drinks Package

Punch & Spice

Mulled wine with fruits & berries

Winter Pimm's punch

House wine - beers - soft drinks

13.50_{pp} for 30 minutes

22.57_{pp} for 60 minutes

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Baubles & Beer

Winter citrus bellini

Raspberry rosé bellini

Beers - prosecco - soft drinks

17.25_{pp} for 30 minutes

26.10_{pp} for 60 minutes

Gingle Bells

Selection of gins & flavoured mixers

Bottled beer - soft drinks

17.25_{pp} for 30 minutes

26.10_{pp} for 60 minutes

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Dry Snack Selection

Pork Popcorn

Artisan Crisps

Spiced Olives

6.60_{pp}



Thank You!

We're delighted to be part of your festive celebrations. Our menus are crafted to bring warmth, flavour, and indulgence to your event.

Ready to book or have questions?

Please get in touch with your dedicated F&B Event Manager or anna.cosgrove@necgroup.co.uk

Looking for something bespoke? Get in touch, and let's create something special.



From all of us at the ICC, we wish you a joyful season filled with great food and good company.