

All I Want for Christmas is ...

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December 2009

Classic Canapé Menu

Cold

Smoked salmon and caper berry

Duck parfait with cranberry relish

Melon wrapped in Parma ham

Hot

Smoked haddock fish cake with tartare sauce

Vegetable spring roll [v]

Goujons of sole with tomato chutney

Strawberry dipped in milk chocolate

£17.00

Classic Christmas Canapés

Cold

Smoked salmon with cracked pepper

Smoked duck with cranberry

Stilton with walnut on buckwheat blinis

Hot

Cocktail sausages tossed in rosemary and honey

Spinach and feta parcels [v]

Chicken livers wrapped in bacon

Cream of turkey and sage tartlets

Finger of cod in beer batter

Mini mince tarts [v]

£20.00

Deluxe Canapé Menu

Cold

Foie gras on brioche

Asparagus spears and red onion marmalade on rye

Salmon tartare with crème fraiche

Hot

Steamed sea bass with ginger and pak choi

Breast of duck with spiced pear

Fillet of lamb with wild mushrooms

Shellfish and brandy soup shots

King prawn with coriander and mango

£23.00

All prices are excluding VAT

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Christmas Bowl Food Dishes

Please select 5 of the following dishes

Mini Christmas dinner -
turkey, baby sausages, sage stuffing and mini roast potatoes

Cumberland sausage with bubble and squeak

Stir-fried king prawns with crispy vegetables

Loch Tay salmon with leaf spinach and Champagne sauce

Vegetable tagine with lemon cous-cous

~

Panacotta with Agen prunes

Plum pudding with brandy cream

~

Fair Trade filter coffee

£26.50

Christmas Fork Buffet

Fricassee of salmon, monkfish and king prawns
scented with coriander

Salmis of pheasant and venison with mushrooms and port sauce

Norfolk turkey with roasted chestnuts and button onions

~

Parmentier potatoes with rosemary

New potatoes with mint

Creamed Brussels sprouts

French beans with roasted peppers

~

Sherry fruit trifles

Plum pudding with brandy cream

Stilton cheese with oatcakes

~

Fair Trade filter coffee

£29.00

Christmas Lunch and Dinner Menus

Please select one starter, one main course and one dessert for all guests

Menu A

Orange and dill gravadlax with a grain mustard dressing
~
Roast bronzed Norfolk turkey with roasted chestnut and sage stuffing with all the trimmings
~
Plum pudding with brandy butter and vanilla cream
~
Filter coffee and mini mince pies

£35.50

Vegetarian Starter Options

Baked goat's cheese with roasted shallots and a port dressing [v]
~
Asparagus spears with rocket salad and a crispy crostini [v]

Menu B

Fillet of sea bass with a crab potato pancake and lobster sauce
~
Rump of "Elwy Valley" lamb with champ potatoes and a bean bundle
~
Baileys parfait with hazelnut and honey compote
~
Filter coffee and mini mince pies

£38.50

Please contact your account executive to discuss alternative vegetarian main courses and options

Menu C

Layered smoked salmon terrine
~
Roast Scottish rib-eye fondant potatoes and a port truffle jus
~
Warm chocolate fondant white chocolate sauce
~
Selection of blue cheeses with oatcakes and celery
~
Filter coffee and Champagne truffles

£45.00

Vegetarian Main Course Options

Open ravioli of baked pumpkin and spinach scented with basil [v]
~
Feuilette of wild mushrooms with aubergine caviar and slow roasted tomatoes [v]

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Banqueting Bar Tariff

In putting this wine list together we have drawn from our extended wine list, recognising the need to offer you variety, quality and affordability. The entry level wines have been chosen with care to ensure you have wines that are great with finger food or with a full meal. We have wines from the classic grape varieties and regions but also some special gems such as our new IoD Claret, Chateau Meyre, which is a beautiful mature wine from a superb estate in the Haute Medoc and Verramonte Sauvignon Blanc bursting with all the flavours and style you would expect to find in a more expensive example of the sauvignon grape variety.

Basic Spirits; Whisky, Gin, Vodka	£4.60	Hildon Mineral Water (per litre)	£3.75
Deluxe Spirits	£4.60	Baby Mixers	£1.15
Sherry, Vermouth	£4.25	Fruit Juices - orange, apple, cranberry (per litre)	£4.75
Pimms (per jug)	£20.00	Lemonade, Coke (per glass)	£1.40
Bottled Beer 275ml	£3.75	Fruit Punch (per jug)	£5.00
Liqueurs	£5.50	Elderflower (per jug)	£3.50
Port – Grahams 2000 LBV	£4.25	Mulled Wine (per jug)	£22.00
Cognac VSOP	£5.75	Iced Water (per jug) charged dependant on final numbers or per table	£0.50
Vintage port – Smith Woodhouse 1985	£80.00		

***All spirits are served in measure of 50ml or multiples thereof*

Champagne and Sparkling Wines

1 or 7	Lindauer Brut or Rosé, New Zealand <i>'Methode traditionnelle' very consistent and elegant 'methode champenoise' style</i>	NV	£28.00
55	IoD Champagne <i>A cuvée for people faithful to the Champagne-making tradition</i>	NV	£36.00
3	Verve Cliquot Ponsardin, Yellow Label <i>Biscuity style full-bodied, reflecting the predominance of black grapes in the blend</i>	NV	£52.00
103	Laurent-Perrier Rosé, France <i>Delicate salmon pink colour with fragrance of ripe summer fruits</i>	NV	£76.50

White Wines

8	Sauvignon Blanc, Ackerman, Vin de Pays Charentais, France <i>A light refreshing French sauvignon suitable for any occasion</i>	NV	£17.50
29	Viognier d'Oc, Baron Philippe de Rothschild, France <i>Apricot and honey predominate, reflecting the generic style of this grape variety</i>	2007	£18.00
45	Chenin-Blanc, Backsberg, Paarl, South Africa <i>Zingy dry fresh finish on the palate</i>	2008	£18.00
31	Chardonnay Louis Pinel, France <i>An elegant fresh Chardonnay, easy drinking with or without food</i>	2008	£18.00
44	Riesling, Rietvallei Estate, Roberston, South Africa <i>Easy drinking, fresh showing signs of lemony character and mineral undertones</i>	2007/8	£19.00
50	Verramonte, Sauvignon Blanc Casablanca Valley, Chile <i>"Decanter" gold award 2006, a wonderful sauvignon blanc</i>	2008	£20.50
43	Geoff Merrill, Chardonnay, South Australia <i>Lightly oaked clean refined style chardonnay</i>	2006	£21.50
41	Pinot Grigio, Delle Venezie Gregoris, A Fratorio, Italy <i>A superb example of a popular wine</i>	2008	£23.00
28	Macon Lugny, Les Genievres, Louis Latour, France <i>No oak, light tones of honey and apple, a great chardonnay of the Maconnais</i>	2007	£23.00
104	Chablis, Simonet-Febvre, France <i>A full bodied chardonnay with the regional flinty finish</i>	2008	£23.00
87	Pinot Blanc 'Tradition' René Mure Alsace, France <i>Crisp dry and refreshing – not to be mixed up with its "richer" neighbours in Alsace</i>	2007	£25.00
34	Sancerre, Le Paradi's Pierre Fouassier, France <i>Fragrant sauvignon which consistently delivers</i>	2007	£27.00
32	Pouilly Blanc Fume, Domaine Belair, France <i>Signature gunflint and smoke characters of a sauvignon style</i>	2008	£32.00
52	Koura Bay, Sauvignon Blanc, Marlborough, New Zealand <i>Award winning wine, one of the best Marlborough's on the market</i>	2008	£32.00

Red Wines

78	Ackerman Merlot Carignan, France <i>Soft, good fruits and well balanced</i>	NV	£17.50
105	Las Condes, Cabernet-Sauvignon, Chile <i>A deep ruby colour with a nose of ripe blackcurrent fruit, supple with soft tannins and acidity.</i>	2008	£17.50
46	Wild Rush, Cabernet, Tinta Barocca, South Africa <i>Powerful soft fruit flavours made complex with mineral and spice on the finish</i>	2008	£17.50
19	Cabernet Sauvignon, Baron Philippe Rothschild VdP d'Oc, France <i>Rich and well structured – a well made approachable wine</i>	2007	£18.00
21	Baron Philippe, Pinot Noir, France <i>With flavours of cherry & strawberry; this is a soft, smooth wine</i>	2006/7	£18.50
42	Geoff Merrill, Shiraz, South Australia <i>Spice and warmth from this full bodied syrah</i>	2005	£21.50
23	Cotes du Rhone, Chateau Mont Redon, France <i>Ripe red fruits, full and rounded palate</i>	2007	£21.50
36	Navarra Crianza, Bodegas Asensio, Spain <i>Good fruity juicy tannins and balanced acidity</i>	2002	£23.00
12	Bourgogne Pinot Noir, Louis Latour, France <i>Light in colour, rich in flavour for an excellent entry level pinot noir</i>	2007	£25.00
83	Brouilly, Chateau de La Perriere, George Duboeuf, France <i>A Cru Beaujolais with soft red fruits</i>	2007	£25.00
76	Institute of Directors Claret <i>Chateau Mayre, Cru Bourgeois. This superb estate in the Haut Medoc offers a mature wine</i>	2000	£25.00
22	Crozes-Hermitage Etienne Pochon, France <i>A northern Rhone with a youthful nose and a burst of red fruits</i>	2007	£27.50
75	Savigny-les-Beaune, 'Les Gollards', France <i>Complex raspberry flavours with distinct mineral character</i>	2006	£35.00
40	Chianti Classico Reserva, 'Petri' Tuscany, Italy <i>Rich full bodied voluptuous Italian – an absolute gem</i>	2005	£39.00

Should you wish to see our full wine list – please ask your account executive.

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