

## All I Want for Christmas is ...

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January 2011

**Classic Canapé Menu**

**Cold**

Smoked salmon and caper berry

Duck parfait with cranberry relish

Stilton cheese and pear

**Hot**

Smoked haddock fish cake  
with tartare sauce

Spicy vegetable samosa

King prawn in filo with a  
tomato and basil dip

Mini lemon curd tarts

**£17.45**

**Classic Christmas Canapés**

**Cold**

Smoked salmon and caviar  
on pumpernickel

Smoked duck with cranberry relish

Crostini of goats cheese and  
red onion marmalade

**Hot**

Cocktail sausages tossed in rosemary  
and honey

Spinach and feta parcels [v]

Chicken livers wrapped in bacon

Turkey croquettes with a satsuma dip

Finger of cod in beer batter

Mini mince pies[v]

**£20.40**

**Deluxe Canapé Menu**

**Cold**

Smoked mackerel mousse  
with horseradish cream

Asparagus spears wrapped in smoked  
salmon

Crab and chive tartlets

**Hot**

Steamed sea bass with  
ginger and pak choi

Breast of duck with apple chutney

Mini toad in the hole

King prawn and chorizo skewer

**£23.70**

All prices are excluding VAT

All information is correct at the time of print and menu items are subject to change without notification

### Christmas Bowl Food Dishes

*Please select 5 of the following dishes*

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

Cumberland sausage with chive mash

King prawns with a tomato and corquette sauce  
with Saffron Rice

Potato gnocchi  
creamed stilton and walnuts

Venison cobbler

~

Sherry fruit trifles

Plum pudding with brandy cream

~

Fair Trade filter coffee

**£27.30**

### Christmas Fork Buffet

Fillet of cod with creamed savoy cabbage

Braised beef with spitfire ale

Norfolk turkey with roasted chestnuts and button onions

~

Parmentier potatoes with rosemary

Bubble and Squeak

Broccoli and cauliflower gratin

French beans with shallots and sun-blushed tomatoes

~

White chocolate pots with raspberries

Plum pudding with brandy cream

British cheeses with oatcakes

~

Fair Trade filter coffee

**£30.90**

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## Christmas Lunch and Dinner Menus

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

### Menu A

Pillow of smoked salmon  
pea shoot salad  
~  
Roast bronzed Norfolk turkey  
roasted chestnut and sage stuffing and  
all the trimmings  
~  
Plum pudding with brandy butter and  
vanilla cream  
~  
Filter coffee and mini mince pies

**£36.50**

#### Vegetarian Starter Options

Asparagus spears, marinated goats'  
cheese drizzled with a herb oil dressing

### Menu B

Poached lemon sole with leaf spinach  
and Champagne sauce  
~  
Breast of duck with fondant potato  
plum compote and a bean bundle  
~  
Panacotta with poached winter fruits in  
mulled wine  
~  
Filter coffee and mini mince pies

**£39.65**

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

### Menu C

Duo of crab with drizzled with lemon oil  
~  
Rump of lamb with sautéed potato,  
fennel and orange relish  
~  
Warm chocolate fondant  
white chocolate sauce  
~  
Selection of British cheeses with  
oatcakes and celery  
~  
Filter coffee and Champagne truffles

**£45.90**

#### Vegetarian Main Course Options

Open ravioli of baked pumpkin and  
spinach scented with basil [v]  
~  
Layered char-grilled aubergine,  
puy lentils served with a tomato compote  
and courgette frites [v]

### 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	£5.00	Llanllyr Source Mineral Water (per litre)	£3.95
Deluxe Spirits	£5.25	Baby Mixers	£1.20
Sherry, Vermouth	£4.50	Fruit Juices - orange, apple, cranberry (per litre)	£4.90
Pimms (per jug)	£21.00	Lemonade, Coke (per glass)	£1.45
Bottled Beer 330ml	£3.95	Fruit Punch (per jug)	£5.15
Liqueurs	£6.00	Elderflower (per jug)	£3.60
Port – Grahams 2000 LBV	£5.00	Mulled Wine (per jug)	£23.50
Cognac VSOP	£6.50	Iced Water (per jug) charged dependant on final numbers or per table	£0.55
Vintage port – Smith Woodhouse 1985	£85.00		

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

### Champagne and Sparkling Wines

11	<b>Lindauer Brut or Rosé, New Zealand</b> <i>'Methode traditionnelle' very consistent and elegant 'methode champenoise' style</i>	NV	£30.00
9	<b>IoD Champagne</b> <i>A cuvée for people faithful to the Champagne-making tradition</i>	NV	£38.00
3	<b>Veuve Cliquot Ponsardin, Yellow Label</b> <i>Biscuity style full-bodied, reflecting the predominance of black grapes in the blend</i>	NV	£53.00
8	<b>Besserat de Bellefon, La Cuvée de Moines, Blanc de Blancs</b> <i>A 100% chardonnay with notes of dried apricots and brut finish</i>	NV	£43.00
2	<b>Laurent-Perrier Rosé, France</b> <i>Delicate salmon pink colour with fragrance of ripe summer fruits</i>	NV	£80.00

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## White Wines

23	<b>Sauvignon Blanc, Ackerman, Vin de Pays Charentais, France</b> <i>A light refreshing French sauvignon suitable for any occasion</i>	NV	£19.00
29	<b>Viognier d'Oc, Baron Philippe de Rothschild, France</b> <i>Apricot and honey predominate, reflecting the generic style of this grape variety</i>	2009	£19.00
45	<b>Chenin-Blanc, Backsberg, Paarl, South Africa</b> <i>Zingy dry fresh finish on the palate</i>	2009	£19.00
44	<b>Riesling, Rietvallei Estate, Roberston, South Africa</b> <i>Easy drinking, fresh showing signs of lemony character and mineral undertones</i>	2008	£20.00
50	<b>Verramonte, Sauvignon Blanc Casablanca Valley, Chile</b> <i>"Decanter" gold award 2006, a wonderful sauvignon blanc</i>	2009	£21.00
43	<b>Geoff Merrill, Chardonnay, South Australia</b> <i>Lightly oaked clean refined style chardonnay</i>	2006	£22.00
41	<b>Pinot Grigio, Delle Venezie Gregoris, A Fratorio, Italy</b> <i>A superb example of a popular wine</i>	2009	£24.00
28	<b>Macon Lugny, Les Genievres, Louis Latour, France</b> <i>No oak, light tones of honey and apple, a great chardonnay of the Maconnais</i>	2009	£24.00
14	<b>Chablis, Simonet-Febvre, France</b> <i>A full bodied chardonnay with the regional flinty finish</i>	2009	£24.00
36	<b>Pinot Blanc 'Tradition' René Mure Alsace, France</b> <i>Crisp dry and refreshing – not to be mixed up with its "richer" neighbours in Alsace</i>	2007	£26.00
32	<b>Pouilly Blanc Fume, Domaine Belair, France</b> <i>Signature gunflint and smoke characters of a sauvignon style</i>	2008	£33.00

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## Red Wines

56	<b>Ackerman Merlot Carignan, France</b> <i>Soft, good fruits and well balanced</i>	NV	£19.00
70	<b>Wild Rush, Cabernet, Tinta Barocca, South Africa</b> <i>Powerful soft fruit flavours made complex with mineral and spice on the finish</i>	2008	£19.00
66	<b>Cabernet Sauvignon, Baron Philippe Rothschild VdP d'Oc, France</b> <i>Rich and well structured – a well made approachable wine</i>	2008	£20.00
21	<b>Baron Philippe, Pinot Noir, France</b> <i>With flavours of cherry &amp; strawberry; this is a soft, smooth wine</i>	2009	£20.00
61	<b>Geoff Merrill, Shiraz, South Australia</b> <i>Spice and warmth from this full bodied syrah</i>	2006	£22.00
81	<b>Cotes du Rhone, Chateau Mont Redon, France</b> <i>Ripe red fruits, full and rounded palate</i>	2008	£22.00
68	<b>Navarra Crianza, Bodegas Asensio, Spain</b> <i>Good fruity juicy tannins and balanced acidity</i>	2005	£24.00
54	<b>Bourgogne Pinot Noir, Louis Latour, France</b> <i>Light in colour, rich in flavour for an excellent entry level pinot noir</i>	2008	£26.00
83	<b>Brouilly, Chateau de La Perriere, George Duboeuf, France</b> <i>A Cru Beaujolais with soft red fruits</i>	2007	£27.00
76	<b>Institute of Directors Claret</b> <i>Chateau Mayre, Cru Bourgeois. This superb estate in the Haut Medoc offers a mature wine</i>	2000	£26.00
75	<b>Savigny-les-Beaune, 'Les Gollards', France</b> <i>Complex raspberry flavours with distinct mineral character</i>	2007	£36.00
57	<b>Chianti Classico Reserva, 'Petri' Tuscany, Italy</b> <i>Rich full bodied voluptuous Italian – an absolute gem</i>	2005	£40.00

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