



**COMPANY  
OF COOKS**

**One Birdcage Walk**  
EVENT MENUS 2023



CHRISTMAS



# Christmas 2023

## Christmas drinks reception

Two hours drinks reception including

One glass of prosecco on arrival

Unlimited house wine and beer

Fruit juice and seasonal fizz

Still & Sparkling water

6 seasonal canapes per person

Selection of nuts and snacks

Christmas crackers

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£60.00 per person  
(Min 20 guests)

Four hours drinks reception including

½ Bottle of prosecco

Unlimited house wine and beer

Fruit juice and seasonal fizz

Still & Sparkling water

8 seasonal canapes per person

Selection of nuts and snacks  
Christmas crackers

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£85.00 per person  
(Min 20 guests)

## Balsam Fir

Three course dinner in our beautiful

Library

½ bottle of house wine per person\*

Unlimited still and sparkling water

Unlimited juice and soft drinks

Christmas crackers

Cloakroom attendance

\*\*\*

Catering from 80.00 per person  
(Min 20 guests)

## Mistletoe

Standing reception in our Marble Hall and Gallery with sparkling prosecco and canapés followed by a three course sit down dinner in our beautiful Library

Prosecco reception (45min)

Three pre-dinner festive canapés

Three course dinner including:

Unlimited house wine\*

Unlimited still and sparkling water

Unlimited juice and soft drinks

Christmas crackers

Cloakroom attendance

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Catering from £99.50 per person  
(Min 20 guests)

## Jingle Jingle

Three course dinner in our Library followed by a 2 hour drinks package in Marble Hall and Gallery

(total of 4h30min)

Three course dinner

Unlimited house wine\* and beer

Unlimited still and sparkling water

Unlimited juice and soft drinks

Christmas crackers

Cloakroom attendance

\*\*\*

Catering from £121.00 per person  
(Min 20 guests)

V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

All prices are per person and exclude VAT

Please note that our menu offerings are subject to seasonal availability and may change.

# Christmas 2023

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## Canapé

### PLANT

Wild Mushroom & Chestnut Arancini, Truffle Mayo & Baby Cress (VE)

Spiced Bloody Mary Gazpacho, with Pico De Gallo Salsa (VE)

Crispy Taco, Green Pea Pannacotta, Olive & Mulled Wine Gel (VE)

Ashcombe & Pumpkin Tart, Sticky Date Jam & Micro Chive (V)

### FISH

Hot Smoked Salmon, Beluga Caviar, Herb Bellini & Lemon Balm

Smoked Mackerel & Rilette, Irish Buttermilk Soda Bread, Dijon Mayo & Crispy Caper

Sashimi Tuna Tartare, Ponzu Gel, Pickled Chilli, Crispy Shallot, Nasturtium

### MEAT

Duck Liver Parfait, Sage Butter, Maderia, Toasted Brioche & Sea Salt

Rare Fillet of Beef, Horseradish Mousse, Caramelised Red Onion, Crispy Bruschetta

### SWEET

Tonka Bean & Strawberry Tartlet, White Chocolate & Citrus

Hazelnut Praline Filled Profiterole, Salted caramel & Cranberry Gel

## Bowl Food

### PLANT

Mini mushroom and caramelised red onion wellington, celeriac puree & thyme jus (v)

Crispy basil tofu, chop suey noodles, black garlic & pink ginger (v)

### FISH

Red miso salmon, sticky rice, nigella seed, shiso cress  
smoked haddock, creamed leeks, chestnut, celeriac & sage

### MEAT

Gressingham turkey, pancetta, thyme, brown butter mash, porcini jus

Crispy beef, vermicelli noodles, black bean sauce, sesame

### SWEET

Stem gingerbread, salted caramel, rum & clotted cream

White chocolate, pecan crumble, sticky date & cherry

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# Fine Dining

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## Starters

Caramelised cauliflower velouté, chestnut, maple & truffle (v)

Winter mushroom ravioli, artichoke puree, lovage & parsnip crisp (ve)

Pan seared king scallop, garlic beurre noisette, celeriac puree & chive oil

Bourbon cured salmon, smoked duck egg dressing, soda bread & dill

Wild boar ravioli, pumpkin, parmesan cream, crispy sage

Chicken liver parfait, sable biscuit, cherry gel & cognac butter

## Mains

Black truffle & king oyster mushroom risotto, chervil, pinot & lemon thyme (v)

Pan seared cauliflower, spiced cabbage puree, sprout tops, swede & artichoke crisp. (ve)

Butter basted hake fillet, soubise, saffron emulsion, samphire & Yukon potato

Gressingham duck breast, dauphinoise bon bon, tenderstem, confit carrot puree, black cabbage crisp & bordelaise

Turkey & chestnut ballotine, duck fat roasties, cauli cheese puree, BBQ leeks & bone marrow jus

## Dessert

Milk chocolate dome, Macha sponge, winter berry, champagne sabayon

Tonka bean Brulle bar, shortbread, toffee sauce & raspberry gel

Lemon verbena pannacotta, mulled wine compote, pistachio

Sticky toffee pudding, hazelnut praline, Maldon ice cream (ve)

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# Allergens

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Do you have a food allergy or intolerance?  
We provide allergen information on the  
14 major allergens.

Please speak with your event manager / sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an Allergen Folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

**If you have any concerns**  
please speak to a member of staff



# Thank You

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