

# 116

AT THE ATHENAEUM

## FESTIVE PRIVATE DINING MENUS

### HOLLY

**£45 per person**

#### STARTERS

Wild Mushroom Risotto, Winter Truffle & Parmesan (V)

Crispy Pork Belly Salad, Pineapple, Pink Grapefruit & Spiced Cashew Nuts

Daily Soup & Artisan Bread Roll (V)

#### MAIN COURSES

Pumpkin Tortellini, Hazelnut & Truffle Pesto (V)

Braised Ox Cheek, Mustard Mash, Black Cabbage & Crispy Onion

Seabass, Caramelised Cauliflower, Golden Raisin & Parsley

#### DESSERTS

Classic Christmas Pudding & Brandy Sauce

Granny Smith Apple Tart & Vanilla Ice Cream

Dark Chocolate & Caramel Mousse, Chocolate Shavings

#### CHEESE

British Cheese Selection, Neal's Yard Crackers, Spiced Pear Chutney, Grapes & Celery

*(supplement £15 per person)*

Tea, Coffee & Chocolate Treats

Executive Chef Ian Howard

Please inform us of any allergy or dietary requirement so we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

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## FESTIVE PRIVATE DINING MENUS

### **MISTLETOE**

**£55 per person**

#### **SOUP**

Roasted Chicken & Chestnut soup

#### **STARTER**

Treacle Cured Salmon, Lemongrass & Ginger, Mustard Leaf, Radish & Sesame

#### **MAIN COURSE**

Roast Bronze Turkey, Sage & Onion Stuffing, Pigs In Blankets & All The Trimmings

#### **DESSERTS**

Sticky Toffee Pudding & Vanilla Ice Cream

### **SNOWFLAKE**

**£65 per person**

#### **SOUP**

Roasted Chicken & Chestnut Soup

#### **STARTER**

Sautéed Scallops, Black Pudding, Caramelised Cauliflower Puree & Cranberry Dressing

#### **MAIN COURSES**

Roast Bronze Turkey, Sage & Onion Stuffing, Pigs In Blankets & All The Trimmings

Beef Wellington, Fondant Potato, Buttered Savoy Cabbage & Red Wine Jus

*(supplement £10 per person)*

#### **DESSERTS**

Classic Christmas Pudding & Brandy Sauce

Chocolate Pudding & Cherry Sauce

Executive Chef Ian Howard

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## FESTIVE PRIVATE DINING BEVERAGE PACKAGES

### **RUDOLPH'S CHOICE**

**£25 per person**

Each guest receives a glass of Prosecco, a half bottle of wine and mineral water.

Wines:

*Costières de Nîmes 2017, Château Saint-Cyrgues, Rhône*  
*Carignan 2017, Baron de Badassière, Côtes de Thau, Languedoc*

### **FROSTY'S FAVOURITES**

**£40 per person**

Each guest receives a glass of Champagne, a half bottle of wine and mineral water.

Wines:

*Gavi di Gavi 'Lugarara' 2018, La Giustiniana, Piedmont, Italy*  
*Rioja Reserva 2017, Izadi, Spain*

### **SANTA'S TIPPLES**

**£50 per person**

Each guest receives a glass of Champagne, a half bottle of wine and mineral water.

Wines:

*Chardonnay, Cuvaison 2015, Carneros, California, USA*  
*Chianti Classico 2015, Fontodi, Tuscany, Italy*

Vintages subject to change

Executive Chef Ian Howard

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## FESTIVE PRIVATE DINING CANAPE PACKAGES

### **PROSECCO RECEPTION**

**£15 per person**

Includes one glass of Prosecco per person and  
a selection of three different canapés

### **DELUXE PROSECCO RECEPTION**

**£25 per person**

Deluxe Prosecco Reception

Includes two glasses of Prosecco per person and  
a selection of five different canapés

### **CHAMPAGNE RECEPTION**

**£20 per person**

Includes one glass of Champagne per person and  
a selection of three different canapés

### **DELUXE CHAMPAGNE RECEPTION**

**£35 per person**

Includes two glasses of Champagne per person and  
a selection of five different canapés

Executive Chef Ian Howard

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