

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

Roasted Chicken & Chestnut soup

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

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

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Sticky Toffee Pudding & Vanilla Ice Cream

SNOWFLAKE

£65 per person

Roasted Chicken & Chestnut Soup

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

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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)

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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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