

116

AT THE ATHENAEUM

FESTIVE PRIVATE DINING MENUS

CANAPES

The perfect amuse bouche on arrival, our delicious canapes are priced at **£24 per person**, which includes a choice of 5 items.

Cold

Colston Bassett Stilton, Dried Apricot, Celery, Walnut ^{(V) (*G/F)}

Sweet Potato & Thyme Gougère ^(V)

Whipped Chicken Liver Parfait, Truffle, Brioche

Smoked Salmon, Cream Cheese & Chive Roulade, Salmon Caviar ^(G/F)

Beetroot & Cranberry Tartlet ^{(V) (*VG)}

Hot

Portland Crab & Salmon Fishcake, Caper Emulsion

Venison Sausage Roll

Turkey & Pepper Brochette, Satay Sauce ^(*G/F)

Pheasant & Rosemary Arancini

Caramelised Onion, Black Olive, Anchovy Galette

Executive Chef Ian Howard / Events Manager Alam Ahmed

Changes to the menu are at the chef's discretion. Please inform us of any allergy or dietary requirement so we may assist you.

Given advance notice, items marked with an * can be adapted to accommodate the particular dietary requirement.

(V) Vegetarian, (VG) Vegan, (*VG) Vegan on request, (G/F) Gluten-Free, (*G/F) Gluten-Free on request

 Sustainable / Low Carbon Choice

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

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FESTIVE PRIVATE DINING MENUS

SET MENUS

Available from 6 to 48 guests, our three menu options are perfect when it comes to delicious, hassle-free dining. Our chef will happily prepare dietary options on request, provided we are given advance notice.

Holly

£45 per person

Butternut Squash, Mushroom & Chestnut Soup ^{(VG) (G/F)}

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Braised Ox Cheek, Mustard Mash, Sautéed Black Cabbage, Crispy Onions

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Classic Christmas Pudding, Brandy Butter, Orange Custard ^(*G/F)

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British Cheese Selection, Peter's Yard Crackers, Spiced Pear Chutney, Grapes & Celery (£15 supplement per person)

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Coffee, Tea & Infusions, Petit Fours

Mistletoe

£55 per person

Roasted Chicken & Chestnut Soup ^(G/F)

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Treacle Cured Salmon, Lemongrass & Ginger, Mustard Leaf, Radish & Sesame <sup>(G/F)</sup>

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

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Sticky Toffee Pudding & Vanilla Ice Cream

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British Cheese Selection, Peter's Yard Crackers, Spiced Pear Chutney, Grapes & Celery (£15 supplement per person)

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Coffee, Tea & Infusions, Petit Fours

**Executive Chef Ian Howard / Events Manager Alam Ahmed**

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### Snowflake

£65 per person

*This option must be pre-ordered, with a table plan and dietary requirements provided in advance.*

Roasted Carrot Salad, Carrot Hummus, Lime, Chili, Smoked Almonds, Molasses Dressing <sup>(VG)</sup>

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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, Trimmings

Or

Fillet of Beef Wellington, Buttered Savoy Cabbage, Fondant Potato, Red Wine Jus

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Classic Christmas Pudding, Brandy Butter, Orange Custard ^(*G/F)

Or

Mango Yule Log

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British Cheese Selection, Peter's Yard Crackers, Spiced Pear Chutney, Grapes & Celery <sup>(V)</sup>

(£15 supplement per person)

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Coffee, Tea & Infusions, Petit Fours

Executive Chef Ian Howard / Events Manager Alam Ahmed

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PRIVATE DINING MENUS

REDUCED A LA CARTE MENU

Available for up to 6 guests, our a la carte menu option is the ideal choice when it comes to providing a variety of delicious choices for your invitees. Guests may choose from a selection of three starters, three main courses and three desserts with the option to add an additional cheese course.

STARTERS

Butternut Squash, Mushroom & Chestnut Soup ^(G/F)

Roasted Carrot Salad, Carrot Hummus, Lime, Chili, Smoked Almonds, Molasses Dressing ^(VG)

Treacle Cured Salmon, Lemongrass & Ginger, Mustard Leaf, Radish & Sesame ^(G/F)

MAIN COURSES

Braised Ox Cheek, Mustard Mash, Sautéed Black Cabbage, Crispy Onions

Sea Bream, Crushed Celeriac & Almond, Baby Spinach, Tarragon ^(G/F)

Wild Mushroom Risotto, Winter Truffle, Wood Sorrel ^{(V) (*VG) (G/F)}

DESSERTS

Classic Christmas Pudding, Brandy Butter, Orange Custard ^(*G/F)

Mango Yule Log

Chocolate & Orange Mousse, Mandarin Sorbet ^(VG)

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British Cheese Selection, Peter's Yard Crackers, Spiced Pear Chutney, Grapes & Celery <sup>(V)</sup>  
(£15 supplement per person)

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Coffee, Tea & Infusions, Petit Fours £5

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FESTIVE DRINK PACKAGES

RUDOLPH'S CHOICE

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

Wines:

Good Hope Chenin Blanc 2018 , Radford Dale, Stellenbosch, South Africa

Carignan 2018, Baron de Badassière, Côtes de Thau, Languedoc

£25 per person

FROSTY'S FAVOURITES

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

Wines:

Gavi di Gavi 'Lugarara' 2019, La Giustiniana, Piedmont, Italy

Rioja Reserva 2018, Izadi, Spain

£40 per person

SANTA'S TIPPLES

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

Wines:

Chablis, domaine Collette Gros 2019, Burgundy, France

Malbec 'Ultra' 2017, Kaiken, Mendoza, Argentina

£50 per person

Vintages subject to change.

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RECEPTION PACKAGES

PROSECCO RECEPTION

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

£20 per person

DELUXE PROSECCO RECEPTION

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

£35 per person

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### CHAMPAGNE RECEPTION

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

£30 per person

### DELUXE CHAMPAGNE RECEPTION

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

£55 per person

Executive Chef Ian Howard / Events Manager Alam Ahmed

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