



Herb & Spice *Christmas Formal Dining* **Menu 2019**

Our transparent pricing system simplifies the selection process by providing an 'inclusive' price per head for the meal cost based on 3 price bands per course—this includes:

Crockery and cutlery

Service staff (for a 5-hour shift)

Highly skilled chefs

Catering equipment

*please note that equipment delivery charges apply (price depends on location) plus service staff are chargeable after the 5 hours.

Starter Suggestions



STARTER PRICE BANDS

Price Band A - £7.00 + Vat per person

Price Band B - £8.00 + Vat per person

Price Band C - £9.00 + Vat per person

Seafood Starters

Spiced Bloody Mary Prawn Cocktail with Dublin Bay Prawns and Crispy Gem Lettuce (B)

Hot Oak Smoked Salmon Salad with Charred Asparagus and Artichoke finished with a Lemon & Chilli Dressing (B)

Trio of Salmon: Hot Oaked Smoked Salmon, Beetroot Cured Gravdalax, and Poached Salmon Rilette with a light Lemon Dressing (C)

Seared Scallops, Pickled Mooli and Radish with a Peanut and Chilli Salsa (C)

Meat Starters:

Venison Carpaccio and Radish Salad with Baby Beetroot, Pea Shoots and a Walnut Dressing (C)

Our Chicken Liver & Madeira Pate with Caramelised Onion Chutney, Toasted Crostini & Micro Herb Garnish (A)

'The Manchester Egg' Free-Range Egg wrapped in Bury Black Pudding and Crispy Breadcrumbs served with our Homemade Piccalilli & Mixed Leaf Salad Garnish (B)

Pulled Pork Beignet, Celeriac Slaw, Spiced Apple and Cider Dressing (B)

Pea & Ham Soup (A)

Duck Terrine with Melba Toast, Cranberry and Redcurrant Puree and a Micro Salad with Mulled Wine Dressing (B)

Vegetarian Starters:

Cream of Cauliflower Soup with Parmesan Herb Crumb (V) (A)

*Salt Roasted Beetroot Carpaccio, Candied Beets and Goats Cheese Bon Bons
with a Dressed Rocket Salad (V) (B)*

Brie, Cranberry & Thyme Tartlet (V) (A)

Celeriac, Hazelnut & Truffle Soup (VG) (A)

*Capresse Salad of Buffalo Mozzarella, Vine Ripened Beef Tomato, Balsamic
Reduction and Fresh Basil Leaves (V) (A)*

*Maple Macerated Fig and Creamed Feta Salad, Red and White Chicory,
Celery and Microherb on Crisp Pastry Base (V) (B)*

Main Course Suggestions



MAIN COURSE PRICE BANDS

Price Band A - £16.00 + Vat per person

Price Band B - £18.00 + Vat per person

Price Band C - £20.00 + Vat per person

Traditional Norfolk Roast Turkey served with Crispy Roast Potatoes, Sage and Onion Stuffing, Winter Vegetables and 'Pigs in Blankets' with a Rich Gravy (A)

Honey Roast Gammon and Traditional Norfolk Roast Turkey served with Crispy Roast Potatoes, Sage and Onion Stuffing, Winter Vegetables and 'Pigs in Blankets' with a Rich Gravy (B)

*Roast Top Side of British Beef
Sautéed Chestnut Mushrooms, Roast Parsnips and Chantenay Carrots,
Home-made Yorkshire Pudding & a Rich Red Wine Jus (B)*

'Game Pie' of Pheasant and Venison cooked with Root Vegetables enhanced with Pancetta and Red Wine encased in our Short-crust Pastry served on Celeriac Puree (B)

*Norfolk Turkey & Honey Roast Gammon Pie
With Fluffy Mash, Winter Greens & Cranberry Compote (A)*

*Pan Seared Salmon Brined with Juniper and Gin
Served on Fingerling Potatoes, Pea Puree and Ramecsco Cauliflower (B)*

Our Beef Wellington made with Fillet of Cheshire Beef, Chicken Liver Pate and Mushroom Duxelle encased in Puff Pastry, served with Pomme Puree and Roasted Baby Winter Vegetables with a Red Wine Jus (C)

Rack of Lamb with a Pistachio and Herb Crust with Fig and Olive Tapenade and Orange Roasted Heritage Carrots (C)

Confit Duck Leg and Green Fiddlehead Mushrooms on Celeriac Puree with a Port & Sour Cherry Jus (C)

Fillet of Cheshire Beef, Tenderstem Broccoli, Parsnip Puree and Dauphinoise Potatoes served with a Mushroom Demi Glace (C)

Pan Fried Hake with Baby Leeks with a White Wine & Cream Sauce (C)

Vegetarian Menu Suggestions (B):

Moroccan Spiced Sweet Potato, Spinach, Apricot & Chickpea Parcel with Spicy Tomato Compote (VG)

Cheshire Cheese and Sage 'Sausages' with Bubble and Squeak Mash, Beer Gravy & Tomato Chutney (V)

Chanterelle Risotto balls Stuffed with Mozzarella served with Ribbons of Zucchini and Wood Roasted Red Peppers (V)

Black Olive Polenta, Sweet Potato Fondant & Field Mushroom Crumble (V)

'Northern' Pie & Mash made with Vintage Matured Cheddar, Red Leicester Cheese & Sautéed Onion Filling topped with our Short-crust Pastry

*Goats Cheese, Spinach, & Wild Mushroom Filo Bake (V)
Goats Cheese & Fresh Spinach, in a Creamy White Wine Sauce wrapped in Filo*

Dessert Suggestions



DESSERT PRICE BANDS

Price Band A - £6.50 + Vat per person

Price Band B - £7.50 + Vat per person

Price Band C - £8.50 + Vat per person

Rich Chocolate and Orange Tart topped with Peanut Brittle and Crème Fraiche (C)

*Gingerbread & Plum Pudding
With a White Chocolate-Cointreau Drizzle (B)*

*Traditional Christmas Pudding
With Brandy Cream (A)*

*Christmas Pudding Cheesecake
With Frosted Red Currants (B)*

*Sticky Toffee Pudding
with Toffee Sauce and Fresh Cream (B)*

*'Christmas Mess'
Luscious Cream Dessert with Meringue Pieces, Nutmeg and Winter Berry
and Brandy Compote (A)*

Vegan Meringue made with Passion Fruit, Wild Berries and Nut Brittle (A)

*Baileys Pannacotta
With a Pistachio & Date Biscotti (C)*

Quote Information

Prices are based on a minimum of 50 guests. For events that fall below the 50 guests mark the service staff and chef would be chargeable

Included in the price per head:

Additional Kitchen equipment (if required)

Tea/coffee and chocolate mints

Crockery and cutlery

Waitress service by our professional, uniformed staff included
(for a 5-hour shift)

Service staff are chargeable @ £12.50 + Vat per hour after the included
5 hours *

Highly skilled Chef's*

For events under 50 guests the chef, service staff and linen is chargeable (prices are available on request)

Extra:

An equipment delivery/collection charge will be added – this is calculated on distance

