

# christmas menus for RIBA venues

## index

canapés	page 1
dinner menu	page 2
fork buffet menu	page 3
drinks packages	page 4

## our menus

All our menus are prepared using fresh and natural ingredients. The menus provided are simply suggestions and we would be happy to discuss any particular requirements that you may have. Final numbers are required 5 working days in advance.

All prices are subject to vat at the current rate.

## contact details

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# canapés

ideal for drink receptions (price is per person)

## **a touch of magic £12.00**

cold

rilette of confit duck, cranberry jelly and brioche  
smoked salmon blinis with horseradish cream, pickled shallot

hot

artichoke and pecorino arancini with smoked salt and garlic dressing  
mulled wine poached pork belly, comice pear with clove

## **once upon a winter night £17.00**

hot

pig in blanket with thyme and prune glaze  
pumpkin and sage tart with shaved chestnut  
pan fried cod with celeriac puree and crispy pancetta

cold

turkey and bacon in filo with pommery mustard mayonnaise  
goats cheese mousse and butter scone  
smoked trout on rye, caper and spiced beetroot puree

sweet

stollen with vanilla butter cream and marzipan

## **reach for the stars £24.00**

hot

croquette of colne valley lamb with sage and apricot  
wild mushroom arancini with brie de meaux  
jerusalem artichoke shot with cep  
seared peppered tuna, roast parsnip and honey puree with broad bean flowers

cold

oxford blue cheese mousse with date chutney  
confit pork rilette with pain épice and cranberry  
duck liver parfait with port jelly and brioche  
fresh water prawn with avocado and pepper puree

sweet

cranberry ice cream coated in white chocolate  
soft nougat with candied orange

# dinner menu

dinner menu

£ 39.00 per person

**please choose one item from each course that would be the most suitable for all your guests and an additional option for vegetarians if required.**

## starters

duo of salmon: honey and soy glazed salmon; pave of confit salmon with baba ganoush and olive

traditional scotch broth with shaved chestnuts and sautéed girolles

terrine of gloucestershire pork wrapped in parma ham with soused jerusalem artichoke and fig chutney

tartar of marinated mackerel and crab with avocado, mixed sukra cress and diakon

jerusalem artichoke pannacotta (v)

shaved root vegetable carpaccio with truffle sabayon (v)

celeriac velouté with truffle foam and parsley (v)

## mains

pan fried fillet of sea bream with braised potato, confit shallots, jerusalem artichoke puree and sautéed crones

stuffed supreme of norfolk turkey with chestnut & bacon stuffing, crushed brussel sprouts and roast gravy (turkey is also accompanied with roasted seasonal vegetables, cranberry & bread sauce)

roast supreme of organic salmon with white bean fricassee and morels, shaved chestnuts and nolly prat foam

roast supreme of guinea fowl with creamed savoy cabbage, sautéed brussel tops, glazed carrots and madeira sauce

baked puff pastry parcel of creamed wild mushroom and celeriac (v)

caramelised salsify with balsamic braised shallots (v)

pumpkin and chestnut tart, with wild rocket and balsamic dressing (v)

## dessert

traditional christmas pudding with brandy butter and crème anglaise

steamed orange pudding with sultanas soaked in sauternes, lime syrup and mascarpone espuma

poached winter fruits with star anise, pain d'épice ice cream and walnut daquoise

kumquat & apricot cheese cake with fromage frais and lavender sorbet

tea, coffee and mince pies

**christmas deluxe menu (4 courses - max 60 persons)****£60.00 per person**

celeriac velouté, truffle foam and parsley

roulade of black leg chicken confit with duck liver parfait, pickled wild mushrooms and mulled wine jelly

roast saddle of venison with thyme potato fondant, braised red cabbage, spiced pear and port jus

chocolate tart with praline ice cream and pistachio tuile

tea, coffee and mince pies

**christmas fork buffet hot and cold menu****£32.50 per person**

(minimum 40 people, max 160)

roast norfolk turkey with chestnut, chipolatas and sage stuffing

thyme roasted potatoes

buttered seasonal vegetables

cepe risotto, tarragon butter and rocket (V)

rilette of salmon confit with marinated fennel and chicory salad

broccoli and stilton quiche with toasted pine nuts

mixed fine leaves with french dressing

waldorf salad with dried cranberries and pomegranate

winter salad 'pearl barley', roasted root vegetables, marinated artichoke and parsley

christmas pudding and brandy sauce

mini mince pies or stollen

vanilla cheese cake with mulled wine glaze and candied orange

## drinks

### **winter celebration - £18.00 per guest**

glass of mulled wine on arrival  
half a bottle of house wine per guest  
Christmas surprise, served with the dessert

### **christmas classics - £ 28.50 per guest**

glass of champagne on arrival  
half a bottle of house wine per guest  
after dinner selection of fine port, brandy and scotch whisky ( 2 glasses per guest )

### **santa's fiesta - £ 45.50 per guest**

2 christmas cocktails on arrival  
half a bottle of house wine per guest  
after dinner selection of Christmas shots and beers ( 7 drinks per guest )

## cocktails

the poinsetta (cranberry juice, chilled apple cider )

rudolph the red nose reindeer (light rum, lemon juice, grenadine)

christmas cosmopolitan (cointreau, cranberry juice, fresh lime juice, vodka)

santa's delight(irish whiskey, freshly squeezed lime juice, soda water, grenadine)

christmas champagne cocktail (sparkling wine, cointreau, orange flavoured vodka, sugar cube)

## shots

angels kiss(peach shnapps, banana liqueur, southern comfort)

the grinch (crème de menthe, grenadine, irish cream)

happy hogmanay(crème de cacao, drambuie)

christmas in a cup (lemon juice, sugar, cranberry juice, orange juice, tea cloves, light rum)