

## BINGHAM SAMPLE CHRISTMAS PARTY MENUS

Our menus, featuring predominantly modern British food, have been carefully designed to delight your guests, in terms of presentation and flavour. Using the best fresh, local, seasonal produce our talented chefs have the rare ability to create a dining experience perfect for your special occasion this Christmas. Served in the Garden Rooms, our excellent banqueting team work in unison with the kitchen, to ensure everything flows smoothly with perfectly timed refreshments throughout your event.

### Christmas Party Canapés

Choose any combination of dishes from the menu selection below. A minimum of 4 choices per person at £10 applies. For each additional dish there will be a charge of £2.50 per person. Excluding venue hire

#### Cold

Smoked Salmon Rillette *crisp rye bread*

Smoked Mackerel *bread sauce*

Salt Cod Mousse *caraway seed cornet*

Pheasant Boudin *prune purée*

Foie Gras Parfait *pickled apple, poppy seed*

Smoked Duck Terrine, *Madeira jelly*

#### Warm

Egg Nog (v)

Spiced Parsnip Risotto Balls (v)

Stilton and Chestnut Tartlets (v)

Spiced Turkey Samosa

Glazed Pork Belly *cranberry relish*

Seared Venison *Yorkshire pudding*

#### Sweet

Mince Pies

### **Christmas Party Buffet**

Gourmet Bingham signature eats, £28 per person (minimum of 20 guests).  
Excluding venue hire.

Smoked Salmon & Goats' Cheese Roulade

Chicken Liver Parfait  
*on toasted fig bread*

Smoked Duck and Celeriac Ballotine

Spiced Goose & Chestnut Spring Rolls

Truffled Wild Mushroom Samosa

Pumpkin & Parmesan Tart

Stilton & Walnut Fritters

Chestnut Risotto Cakes

### **Sweet**

Chocolate & Coffee Tart  
Mince pies

### **Christmas Party Three-Course Lunch or Dinner Menu**

£49 per person (three-courses) excluding venue hire.  
Our Christmas Party Lunch or Dinner menu is available for up to 90 guests. We require menu choices to be pre-ordered.

### **Starter**

Chestnut Soup (v)  
*cep royal, parsnip crisps, rosemary oil*

Ham Hock and Foie Gras Terrine  
*spiced winter fruit chutney, toasted brioche*

Dill Organic Cured Salmon  
*pickled beetroot salad, horseradish crème fraîche*

## **Main**

Fillet of Sea Bass  
*braised cabbage, razor clam, parsley butter sauce*

Corn Fed Free Range Turkey  
*turkey and prune boudin, apple and sage stuffing,  
bread sauce*

Organic Spelt Risotto (v)  
*roast butternut squash, toasted hazlenuts, truffle butter*

## **Dessert**

Spiced Bread and Butter Pudding  
*mulled pears, bitter chocolate sorbet*

Christmas Pudding Parfait  
*port jelly, vanilla ice cream*

Selection of British and Continental Artisan Cheeses

Teas, Coffee and Mince Pies

Optional fourth cheese course £12 supplement. A Glass of LBV port £6  
supplement

Head Chef: Shay Cooper

A **discretionary** 8% service charge is added to your final bill  
*We are committed to the Code of Best Practice on Service Charges  
and they are shared among employees.*