



ACADEMY OF
MEDICAL SCIENCES

41 Portland Place

Fellows Festive Packages 2011

Welcome

'With its fine architecture and first class service, 41 Portland Place is an ideal venue to celebrate the festive season in style. Our chefs have put together an exciting Christmas menu to delight and tempt your guests with seasonal delights, and there's not a 'bah-humbug' in sight!'

Harbour & Jones, one of London's leading in house and venue caterers, are delighted to provide the hospitality at 41 Portland Place. We provide imaginative, tailor-made food and catering solutions for some of London's most prominent establishments, our mantra is to offer simple, consistent, delicious and uncomplicated food, coupled with friendly and efficient service.

We are committed to working with small and local independent suppliers to allow emphasis on seasonal British produce, offering delicious uncomplicated dishes that are perfectly suited for your festive affair.

Please contact Hannah today on 020 3176 2177 or e-mail enquiries@41portlandplace.com to talk you through the packages or indeed create something bespoke for your event.

All prices shown are exclusive of VAT

We are proud to use vivreau, an environmentally positive solution to bottled water requirements

Our Christmas packages are available alongside our Autumn/winter hospitality menus from 7th November – 23rd December.
Minimum numbers apply

Seasonal canapés package

Evening hire of one of our period rooms
One glass of festive cheer on arrival

Your choice of either

Mulled wine
Prosecco

Fruit juices and still & sparkling water
available throughout the evening
A selection of six Christmas canapés per
person

Christmas decoration

Cloakroom

*Please note, surcharge applies for
bookings less than 20 guests*

£27.00 per person

Festive canapés selection

Norfolk Bronze turkey, sweet corn rösti
Sussex roast pork & apple on potato fondant,
crispy sage
Cornish braised lamb shoulder, parsnip puree
& thyme
Saffron, chive & smoked haddock pancake
Cornish sea bass on Chorizo risotto cake
24 hour Chalk Farm smoked salmon with dill
crème fraîche on spinach blinis
Sun dried tomato & rosemary fritters, basil
pesto
Portobello mushroom & confit shallots, roasted
walnut pesto
Sweet potato & red onion marmalade frittata
Red onion & thyme tarte tatin with herbed
goat's cheese

**£3.00 per additional canapé
per person**

Christmas dinner package

Evening hire of one of our period rooms

Choice of three courses from
our Christmas menu
Coffee, tea and petit fours

Half a bottle of wine per person
Solano Vino Tinto
Solano Vino Blanco

Bottled water and fruit juices

Additional alcoholic beverages charged
on consumption

Table decoration including Christmas
crackers

Cloakroom

*Please note, surcharge applies for
bookings less than 20 guests*

£41.00 per person

An amuse bouche can be added to the menu at an additional charge of £5.00 per person.
An additional cheese course can be added at a charge of 6.40 per person.

Starters

Roast pumpkin soup with white truffle oil

24 hour smoked salmon with roast beetroot and dill aioli

Corn fed chicken terrine with chestnut mushrooms and apple & fig Chutney

Mains

Classic roast turkey and trimmings

Roast Shetland salmon with lentils and pancetta

Sage and butternut squash tagliatelle

Puddings

Winter fruit trifle

Christmas pudding with brandy sauce

Lemon meringue pie with passion fruit essence