



ACADEMY OF  
MEDICAL SCIENCES

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*41 Portland Place*

*Christmas Hospitality 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](mailto: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

# Festive packages

Our Christmas packages are available alongside our Autumn/winter hospitality menus from 7<sup>th</sup> November – 23<sup>rd</sup> December. Minimum numbers apply. 41 Portland place is ideal for dinners from 5 guests up to 90 guests and for receptions up to 220 guests.

## Christmas canapé package

*Exclusive use of one of our period rooms*

*Based on a three hour period*

*Two glasses of festive cheer on arrival*

**Please choose from the selection below**

*Mulled wine  
Pomegranate Bellini  
Prosecco*

*House wine, bottled beer, fruit juices and still & sparkling water available throughout the evening*

*A selection of eight Christmas canapés per person*

*Christmas decoration*

*Cloakroom*

**£58.00 per person**

## Christmas canapé selection

### **Hot Meat**

*Norfolk Bronze turkey, sweet corn rösti  
Sussex roast pork & apple on potato fondant,  
crispy sage  
Cornish braised lamb shoulder, parsnip puree  
& thyme*

### **Cold Meat**

*Foie gras & Gressingham duck rilette,  
cranberry dressing*

### **Hot Fish**

*Saffron, chive & smoked haddock pancake  
Mini sea bream pie topped with chive mash  
Cornish sea bass on Chorizo risotto cake*

### **Cold Fish**

*24 hour Chalk Farm smoked salmon with dill  
crème fraîche on spinach blinis*

### **Vegetarian**

*Sun dried tomato & rosemary fritters, basil  
pesto  
Sweet potato & red onion marmalade frittata  
Red onion & thyme tarte tatin with herbed  
goat's cheese  
Portobello mushroom & confit shallots, roasted  
walnut pesto*

**£3.00 per additional canapé  
per person**

## Christmas dinner package

*Exclusive use of one of our period rooms*

*Arrival glass of Prosecco &  
two Christmas canapés per person*

*Choice of three courses from  
our Christmas menu  
Coffee, tea and petits 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*

**£99.00 per person**

# Christmas dinner package

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

*Guinea fowl, ham hock & Cumbrian air dried ham terrine, butternut squash salad*

*Hot Gressingham smoked duck with sweet potato & Jerusalem artichoke*

*Chalk Farm smoked salmon three ways with horseradish crème fraîche*

*Morecambe Bay potted organic shrimps, spiced lobster butter, Hoxton rye bread*

*Crab & scallop tortellini with lemongrass velouté*

### **Vegetarian options**

*Marinated Cheltenham beetroot, goat's cheese beignets, raisins & pine nut dressing*

*Lavistock Park buffalo mozzarella, marinated artichoke, confit tomato dressing*

## Mains

*Traditional Norfolk Bronze turkey with Christmas trimmings*

*Cornish sea bass on spicy Dublin Bay prawn bisque, celeriac mash*

*Pan fried isle of Gigha halibut with potato rösti, cauliflower puree and pancetta*

*Roast Shetland salmon, curly kale & crushed dill potato*

*Highland venison saddle on swede fondant, spinach puree and thyme jus*

*Braised Speyside feather blade of beef in red wine, pumpkin ravioli & baby leeks*

### **Vegetarian options**

*Cep & thyme risotto with Parmesan tuille*

*Cannelloni of butternut squash & braised red onions, sage foam*

## Puddings

*Christmas pudding with brandy custard*

*Cardamon panna cotta, honey figs & lavender biscuit*

*Chocolate fondant with crème fraîche ice cream*

*Banana Financier & rum with raisin ice cream*

*Cambridge burnt cream with chestnut & chocolate delice*

*Neal's Yard cheeses, cranberry & apple chutney, oatcakes & celery*