



41  
PORTLAND  
PLACE

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# CHRISTMAS PARTY PACKAGES 2017

# BE MERRY THIS FESTIVE SEASON WITH A CHRISTMAS PARTY AT 41 PORTLAND PLACE

Select from one of our specially crafted packages or create your own experience with the assistance of our knowledgeable events team.

## DINNER DANCE

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Our Dinner Dance package evokes the merriness of Christmas. So go light on breakfast - our delectable menus will have you rolling home in the best possible way!

**includes:**

Fitting for 40 to 70 guests  
Cocktail on arrival  
Half bottle of house wine & water  
Three course Christmas menu  
Christmas crackers & table trimmings  
Exclusive use of the First Floor for up to 5 hours

**upgrades:**

Upgrade your dessert course to a dessert buffet £3.50  
Amuse bouche £5  
Include two canapés on arrival £6

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40 GUESTS £115

60 GUESTS £98

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## COCKTAIL SOIRÉE

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Dust of your dancing shoes and get yourself a cocktail, darling! Our Cocktail Soirée package will bring out the Christmas Joy in all of your guests.

**includes:**

Fitting for 100 to 200 guests  
Cocktail on arrival  
Half bottle of house wine & water  
Christmas carvery food stall  
Six canapés per person  
Christmas crackers & room adornments  
Exclusive use of the First Floor for up to 5 hours

**upgrades:**

Dessert buffet £6.50  
Additional canapés £3  
Add two bowls of food £10

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100 GUESTS £70

200 GUESTS £65

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All prices quoted are per person and exclude VAT

## SAMPLE MENU

### CANAPES

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Please select six items:

#### Meat

- Norfolk Bronze turkey, sweet corn rösti
- Cornish braised lamb shoulder, parsnip puree & thyme
- Sussex roast pork & apple on potato fondant, crispy sage
- Foie gras and Gressingham duck rilette, cranberry dressing

#### Fish

- Saffron, chive and smoked haddock pancake
- Mini sea bream pie topped with chive mash
- Cornish sea bass on a chorizo risotto cake
- 24 hour smoked salmon with dill crème fraîche on spinach blinis

#### Vegetarian

- Sun dried tomato and rosemary fritters, basil pesto
  - Portobello mushroom and confit shallots, roasted walnut pesto
  - Red onion and thyme tarte tatin with herbed goat's cheese
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“AFTER A GOOD DINNER ONE CAN FORGIVE ANYBODY, EVEN ONE’S OWN RELATIONS.”

OSCAR WILDE



### DINING

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Please select one of each course:

#### Starter

- Guinea fowl, ham hock & Cumbrian ham terrine, butternut squash salad
- Santa’s Garden – festive vegetables with mushroom snow – ✓
- Smoked salmon three ways with horseradish crème fraîche
- Morecambe Bay potted shrimps, spiced lobster butter, Hoxton rye Bread

#### Main

- Cornish sea bass on spicy bisque, celeriac mash
- Roast cod with garlic fennel powder, potato and shallot cake, fricasse of heritage carrot
- Braised Speyside feather blade of beef in red wine, pumpkin ravioli & baby leeks
- Slow cooked Turkey with roast butternut squash, Brussels sprout beignet, mulled wine jus served with ‘pigs in blankets’
- Gressingham Duck with sweet potato, Brussels sprouts, bacon with a brandy jus
- Cep and thyme risotto with parmesan tuille – ✓
- Cannelloni of butternut squash & braised red onions, sage foam – ✓

#### Pudding

- Classic Christmas pudding with brandy sauce
  - Cardamom panna cotta, honey figs & lavender biscuit
  - Neil’s Yard cheese board
  - Dessert sharing platter including Black Forest cake with blueberries, Christmas pudding with brandy sauce, pan fried bread with cinnamon and sugar, pumpkin and vanilla cream
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✓ – suitable for vegetarians

