

Nigel Smith

Food Design

Christmas Menu's 2023

Food - Drink - People



Feast Boards For Sharing

A sharing style of food, great for friends and family

Starters To Share

Charred vegetable salad

With wasabi, radish and shaved nuts

Oak smoked salmon

Warm and cold smoked salmon with pea shoots, sauce gribiche

Moules Mariniere

Pots of mussels with sour dough bread

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Mains To Share

A new range of menu using many different cuts from the same primary ingredient, presented on 3 foot large square sharing boards

Cornfed Chicken

Roasted cornfed chicken, sage and onion stuffing, roasted potatoes in chicken dripping, crispy chicken wings and buttermilk fried drumsticks, with

Apple coleslaw

Penni black farm salad

Buttered Greens

Organic Suckling Pig

Roasted loin of suckling pig, chargrilled pork chops, pork fillet Wellington, baked leg of pork, shoulder of Pork, Chorizo and chick pea casserole, Pink Lady apples, beef dripping roast potatoes, with

Caramelised red onions

Boulangère Potatoes

Coleslaw

Herefordshire Long Horn Beef

Our beef is aged for 50 days with Himalayan salt giving an amazing depth of taste.

Braised shin of beef, bourguignonne, slow cooked short ribs,

ox cheek, rib and chateaubriand of beef, with

1000 leaf Chips

Bearnaise Sauce

Sprouting broccoli

Vine tomatoes

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Sundae Bar

Bramley apple pie sundae

Knickerbocker glory

Salted caramel fondue with marshmallows and doughnuts

Festive Feast Buffet

Sharing Boards To Share

Cold

Honey roast courgettes, balsamic onions, miso baked aubergine, roasted butternut squash, radishes, semi dried tomatoes, olives, bruschetta

Hot

Pea, olive arancini, potato, parsley and caper croquettes

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Main Course

Cajun baked turkey roulade

Pot roast corn-fed chicken

Saffron and wild mushroom risotto roll,

Baked aubergine with borlotti beans,

King oyster mushroom stuffed with baked Portabello mushroom, salsa verde

Charred Corn with lime, coriander

Miso baked little gem

Chilli roasted sweet potato

Warm Winter vegetable salad apple cider dressing

Pearl barley tabbouleh

Deserts

Panettone ice cream with Winter berries

Frozen berries with hot white chocolate sauce

Christmas tiramisu

Christmas Tasting menu

Pea & Cep Arancini
Roasted Chicken with Sage & Onion
Venison Skewer, roganberry compote
Carrot with Rabbit Confit
Scallop cervice, coconut & ginger
Glazed pork belly, apple puree

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Butter poached Lobster
Sea herbs, cucumber

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Salt baked Celeriac, Truffle and Apple

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Pigeon, Jerusalem Artichoke & Hazelnuts

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Turbot maxime
Candied shallot, Morel

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Beef Wellington
Shin of Beef Wellington, Roasted Fillet of Beef, Kale,
Pomme Puree, Chantenay carrots

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Eccles Cake, Lancashire Cheese & Chutney

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Rhubarb & Custard
Poached, Sorbet, Panacotta, Crisp, Tuile,

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Chocolate Truffles

Luxurious Christmas Dinner

Canapes

Compressed water melon and Parma ham flavoured with ginger and mint

Seared Scallops, Cauliflower Cream

Triple Cooked Chip, Caviar & sour Cream

Five spice duck, Hoi sin

Bombay Aloo fritter

Smoked Salmon & cucumber Canneloni

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Pan fried Foie Gras

Puy lentils, balsamic, crisp bacon

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Crab, Burnt Onion & Avocado

Dorset picked crab with caramelised onion mayonnaise, and Avacado purree

Melba toast

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Game Terrine

Onion Puree, shallot rings, pickled vegetables

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Roasted organic Turkey

Basted with truffle Butter, artisan sausages rolled in bacon, Sage & Onion Stuffing

Goose Fat Roasted Potatoes

Sprouting Broccoli, Pancetta Sautéed Brussel Sprouts, Glazed Carrots

Sautéed Cavolo Nero Cabbage, Cauliflower Cheese, Honey Roasted Parsnip

Red Wine Jus

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St Clements Sorbet

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Christmas Pudding

Brandy Sauce, Christmas Pudding Parfait.

Crushed Amaretto

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Coffee & Truffles

Christmas Evening Buffet

Hand made Sausage Rolls

Quiches

Scotch Eggs

Cold Meats

Ham, Turkey, Beef, Charcuterie

English Garden Salad, Celeriac Remoulade, Tomato & Olive Salad

Sour Dough breads

Cheese board

A selection of British cheese with Spicy Jammy Dodgers, Eccles Cakes and Cheese twists

Desert Buffet

Tiny Black Forest Gateau,

Macarons

Eclairs

Raspberry Delice

Gateau Opera

Gourmet Buffet

Caviar with Blini

Selection of Sevruga, Beluga and English Caviar served with blini's & Sour cream

Celeriac Soup with Shaved truffle

Foie Gras 'mi cuit', Chicken Liver Parfait,
Game Terrine, Smoked Venison
Sour dough crisp breads

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Crab Ravioli with Lobster Bisque

Or

Squid ink Risotto with Robata Octopus

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Roasted Fillet of Beef, Yorkshire pudding and Horseradish
Roasted Crown of Corn Fed Chicken, Bread Sauce
Roasted Turbot Fillet, chive butter
Char Grilled Halibut, caper butter

Selection of winter Vegetables
Fondant and Dauphinoise Potato

Retro Flambe Deserts

Crème Suzette
Peach Melba

Served with Vanilla Ice Cream

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Coffee & Truffles

Rotiserie and BBQ

Our Beef is Txuleta Beef which is grass fed.
Our Pork is Porchetta style of Pig

Christmas Caramelised Suckling Pig,
Slowly Cooked with Soy, Honey & Ginger
Over cinnamon bark

Our Steak Boards
Tomahawk, Rib, Sirloin
Chateaubriand, Short rib, Smoked brisket
All from the BBQ
Sticky braised Shin of beef and Oxtail
Will be from the stove

Selection of sauces to accompany meats.
Goose Fat roasted potatoes
Duck Fat Chips
Honey & Rosemary Roasted Root Vegetables

Cous cous & chick pea tagine style salad
Piedmont pepper salad
English Garden Salad

Desserts

From The BBQ

Chilli & Vanilla Roast Pineapple
Charred Fig & Bananas
Served with Vanilla Ice Cream
Baked Apple with Caramel Sauce
BBQ Plums with Amaretti Biscuits, toasted almonds,

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Chocolate Truffles
Coffee

Christmas Themed Buffet Menu

Canape's

Pea & Cep Arancini
Roasted Chicken with Sage & Onion
Venison Skewer, rowanberry compote
Carrot with Rabbit Confit
Scallop ceviche, coconut & ginger
Glazed pork belly, apple puree

Cold Items

Poached Wild Salmon Sauce Mouseline
Smoked Salmon, Gribiche, Smoked Halibut Grapefruit salad
Shellfish Cocktail,
Scallops ceviche
Oyster Shot
Platter of Artisan Spanish charcuterie
Membrillo,

Candied & Chargrilled Vegetables
With chimi churri, and yuzu dressing

Hot items

Beef Wellington
Shin of Beef Wellington, Roasted Fillet of Beef
Jus

Roasted organic Turkey
Basted with truffle Butter, artisan sausages rolled in bacon, Sage & Onion Stuffing

Pan Fried Turbot
Boulangère Potato, Ox Tail
Bisque

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Christmas Pudding Parfait
Mini Chocolate Fondants
Seville Orange bread and Butter Pudding
Chocolate Torte,
Pavlova
Mini Tarte Au Citron

Chocolate Truffles
Coffee

CHAMPAGNE, SPARKLING, WINE & BEER

Bubble has estimated the consumption of drinks as below:

Please note; additional drinks in excess of estimated consumption will be charged accordingly

Champagne & Prosecco			
Prosecco Spumante Lunetta Brut NV	£	18.75	£ -
Prosecco Rosé Lunetta NV	£	20.00	£ -
House Champagne	£	38.00	£ -
Champagne Gruet Brut Selection NV	£	44.00	£ -
Nyetimber Classic Cuvee	£	48.00	£ -
Serge Mathieu Brut	£	59.50	£ -
Moet Chandon	£	61.00	£ -
Perrier Jouet Grand Brut	£	76.50	£ -
Bollinger Special Cuvee	£	120.00	£ -
White Wines			
Les Roulants Blanc	£	19.75	£ -
Pinot Grigio Allamanda	£	20.00	£ -
Muscadet de Sevre	£	23.00	£ -
Chardonnay Reserve Rolleston Vale	£	26.50	£ -
Picpoul de Pinet domaine de lauriers	£	28.50	£ -
Sauvignon Blanc Southern Lights Marlboro	£	33.00	£ -
Montagny 1er Cru Caves de Buxy	£	38.50	£ -
Red Wines			
Les Roulants Rouge	£	19.75	£ -
Malbec Tribu	£	21.00	£ -
Shiraz Reserve Rolleston Vale	£	24.00	£ -
Primitivo Organic Zensa	£	26.50	£ -
Ch Rivaliere 22011/4 Cotes de Blaye	£	28.00	£ -
Rioja Crianza Vina Valoria	£	30.00	£ -
Les Genets Maison Sinnæ	£	36.50	£ -
Delanay Gevry Chambertain. 2012	£	78.00	£ -
Charmes de Kirwin, Margaux, 2014	£	84.00	£ -
Lay & Wheeler Pauliac 2014	£	98.00	£ -
Clarets			
Chateau Leoville-Barton, Saint-Julien 2eme cru classe 2014	£	185.00	£ -
Chateau Leoville-Barton, Saint-Julien 2eme cru classe 2019	£	179.00	£ -
Chateau Clerc-Milon, Pauillac 5eme cru classe 1986	£	154.00	£ -
Chateau Leoville-Barton, Saint-Julien 2eme cru classe 2010	£	145.00	£ -
Chateau Branaire Ducru, Saint Julien, cru classe 2006	£	138.00	£ -
Chateau Giscours, Margaux 3eme cru classe 1981	£	130.00	£ -
Rose			
Les Roulants Rosé	£	19.75	£ -
Pinot Grigio Rosé Allamanda	£	22.00	£ -
Cotes de Provence Rosé Hecht & Banner	£	28.00	£ -
Ch Minnuty 2020	£	33.50	£ -
Whispering Angel 2020	£	38.00	£ -
Beers			
Amstel	£	3.75	£ -
Peroni	£	3.75	£ -
Carlsberg	£	3.75	£ -
Ice Cubes for chilling x 15kg box	£	13.00	£ -

Total Champagne, Sparkling, Wines and Beer £



COCKTAILS & SOFT DRINKS

Skyfall Martini Ketel One, Tanqueray, Cocchi Americano, plum wine, lemon and yuzu juice	£	8.95
Garden of Eden Gin, Elderflower syrup, Sweet & Sour, Apple Juice, Lemon Peel	£	8.95
Bergamot Blast Gin, Cointreau, earl grey tea, lemon, honey, grapefruit bitters, soda	£	8.95
Raspberry Pop Raspberry Liqueur, Sweet & Sour, Cranberry Juice, Lemon Peel	£	8.95
Apple Pie Sour Blended scotch, lemon, sugar, bitters, apple pie foam	£	8.95
French Champagne Sugar cube, Angostura Bitter, Creme de cassis, Champagne	£	8.95
Red Bubbles Beetroot lemonade, Aperol, Prosecco	£	8.95
Espresso Martini Vodka, Kahlua, Sugar Syrup, Espresso	£	8.95
Appletini Vodka, Green apple, Scnapps, Ginger Bread syrup, Cloudy Apple juice, Fresh Apple Slices	£	8.95
Honey & Thyme Margarita Tequila, Cointreau, sweet & sour Honey, Thyme, Salt, Lime wedge	£	8.95
Bramble Gin, lemon Juice, Sugar Syrup, Blackberry Liqueur, Mixed berries	£	8.95
Dark & Stormy Dark Rum, Fresh Lime juice, Angostura Bitter, Sugar Syrup, Ginger Beer	£	8.95
Classic Cocktails or Bespoke Cocktails available on request		
Total Cocktails	£	
Elderflower, cucumber and fresh mint	£	2.95
Lemongrass and ginger spritzer	£	2.95
Fresh pear and apple juice	£	2.95
Coke, Diet Coke, Sprite	£	2.95
Jugs of tap water with ribbons of cucumber	£	2.00
Belu still and sparkling mineral water	£	2.90
Water and Soft Drinks	£	



TERMS AND CONDITIONS

CONFIRMATION OF BOOKING

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- Bookings will only be regarded as confirmed upon receipt of a deposit payment and written acknowledgement from the Customer by signing and returning a copy of our terms and conditions or a confirmation e-mail in short timeline circumstances - Any changes/amendments to booking details must be made in writing and will be of no effect unless acknowledged in writing. - These terms and conditions will apply to all bookings whether or not confirmation has been received. The quote is valid only for 30 days.

DEPOSITS, PRE-PAYMENTS AND SETTLEMENT OF ACCOUNTS

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The Customer shall be required to pay a deposit to confirm an event. The amount of deposit payable and the required date for receipt of the deposit are set out here:

On booking 20% of estimated spend as deposit which must be received to confirm your event – the balance will be need to be paid 7 days prior to the event with numbers up to 40 and numbers beyond 40 14 days prior to your event. Any outstanding costs to be be within 7 days after your event. The Company reserves the right to charge interest on an overdue account at 4% per annum above the base rate of the Bank of England. Any queries concerning the accounts or complaints must be submitted in writing within 7 days of the date stated on the invoice.

FINAL NUMBERS

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Final numbers for any function must be confirmed in writing, or by email, at least 7 days prior to the function date. Event reserves the right to revise its quote at a higher rate should the numbers fall below 20% of the original quote. If actual numbers are less than that agreed 5 days before, the higher number will be charged.

CANCELLATION BY EVENT

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Event may cancel a booking without any liability being incurred whatsoever if: - The venue is closed down due to events and circumstances beyond the control of Event. such as fire, staff dispute or by order of the public authority.
- The customer becomes insolvent or enters into liquidation/receivership. - The Customer is in breach of any of the terms of this agreement.

CANCELLATION BY THE CUSTOMER

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All cancellations by the customer to be made in writing to Event. In the event of a booking being cancelled for whatever reason the following charges will be made:

Notification of Cancellation	Cancellation Charge
Less than 1 week	100% of the projected spend
Less than 4 weeks	60% of the projected spend

Any liability to sub contractor or other direct costs or expenses incurred on behalf of the client will also be charged to the client.

PRICES AND QUOTATIONS

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All the prices in the quote are current at the time of going to print, and are exclusive of service, VAT and other government taxes where appropriate. Event reserves the right to amend prices to take into account any changes in the rate of VAT or other taxes. Prices may be subject to change due to availability from the preferred supplier, however Event will keep the client informed of any changes. All quotes are for the equipment as listed. Should you decide to choose a different item then this will be reflected in the price.

The projected revenue shown is based on the quote received. Some changes may occur dependent on final menu choices and number of guests
Quotations remain private between the client and NSCC, not to be shared with third parties unless priorly agreed.

STAFF

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The staff cost quoted will provide you with the staff to service your event to the highest standard and is based on the timings specified. Please note that should the finishing time exceed the stated, additional charges may be incurred. For the safety and welfare of our staff we supply taxis should the event finish after 11.00pm. This cost is chargeable to the client. Taking our staffs telephone numbers and approaching to work is highly forbidden and there will be a consultancy charge of £2000.00 per member of staff taken, to cover re-hiring, training

LOSS OR DAMAGE