

## **Radisson Blu Portman Christmas 2018**

*Stylish, sophisticated and with plenty of sparkle, Radisson Blu Portman Hotel has all the ingredients to make your Christmas Party extra special. Whether you're hosting a large glamorous gala dinner, or a more intimate festive affair, we have the venue, services and expertise to put your plans into action, whatever they may be. From perfectly chilled Champagne and delicious canapés, to exquisite, locally sourced food and the perfect venue, we ensure that your Christmas party is one to remember.*

### **Menu £59**

*Glass of sparkling wine on arrival followed by a three course dinner with half a bottle of wine per person. DJ and Christmas decorations (DJ incl. for all parties of 45 and above)*

*Please select one starter, one main course and one dessert per person. Menus must be advised 10 days prior to the event. Dietary requirements catered for on request.*

*Menu available throughout November, December and January.*

### **Starters**

Chicken and wild mushroom terrine, spiced plum chutney, quail egg, sourdough toast

Smoked mackerel pate, green onion and a beetroot horseradish relish

Roasted carrot, butternut squash and coconut cream soup with pumpkin seeds (v)

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### **Main**

Roast turkey with sage and apricot, roasted potatoes and seasonal vegetables, Brussels sprouts, thyme gravy

Herb crusted salmon on crushed new potatoes, cherry tomato and basil compote

Tomato risotto, parmesan cream, sage (v)

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### **Desserts**

Christmas pudding, brandy cream

Dark chocolate mousse, crushed meringue and raspberries

Fig and pistachio tart

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Coffee /teas with mince pies

**£59**

### **Pre-dinner canapés available:**

3 canapés £7.50 per person

5 canapés £10.00 per person

**Midnight feast:**

A selection of hot snacks £10.00 per person

**Menu £79**

*Glass of Champagne on arrival followed by a three course dinner with half a bottle of wine per person.  
DJ and Christmas decorations (DJ incl. for all parties of 45 and above)*

*Please select one starter, one main course and one dessert per person. Menus must be advised 10 days prior to the event. Dietary requirements catered for on request.*

**Appetisers**

Duck and fig terrine, spiced fruit chutney, toasted sourdough

Beetroot cured salmon, dill crème fraiche and toasted sourdough

Leek & potato soup, chive crème fraiche (v)

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Rib of beef with truffle mash, seasonal root vegetables, Brussels sprouts and mulled wine jus

Oven roasted seabass with braised artichoke and lemon polenta

Potato gnocchi with roasted pepper and cherry tomato, Grano Padano (v)

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British cheeses, crackers, fruit, chutney

Chocolate fudge yule log with berry compote

Raspberry mousse cake with almonds and pistacchio

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Coffee /teas with mince pies

**£79****Pre-dinner canapés available:**

3 canapés £7.50 per person

5 canapés £10.00 per person

**Midnight feast:**

A selection of hot snacks £10.00 per person

## **Bowl Food Parties**

*Menu available throughout November, December and January.*

*Parties of 15 and above will have the private room complimentary*

Asian coleslaw with tofu, peanuts and sesame seeds (V)

Caesar salad with turkey, anchovy and garlic crouton

Potato gnocchi with creamy tomato, Grana Padano and rocket (V)

Scottish salmon on quinoa, sundried tomatoes, asparagus and green onion

Mongolian lamb, fried turmeric rice, celery and goat cheese

Beef on truffle mash, cherry tomato compote and parmesan cracker

Winter risotto with pumpkin, sage and pine nuts (V)

Turkey casserole with potato, celeriac, cranberries and port gravy

Madras chicken curry, basmati rice and naan bread

Dark chocolate mousse, crushed meringue and raspberries

Crème fraiche panna cotta with orange and honeycomb

4 bowls for £14.00 per person

6 bowls for £20.00 per person

8 bowls for £24.00 per person

## The Portman Grill Restaurant

*With Radisson Blu Portman you can forget about cooking on Christmas Day and just enjoy a delicious holiday feast. Let us do all the hard work for so you can celebrate this special day with family and friends. Relax and enjoy a carefully prepared & elegantly served Christmas Day buffet lunch style with a welcome drink on arrival.*

### Festive Menu

*Please select one starter, one main course and one dessert per person. Menus must be advised 10 days prior to the event. Dietary requirements catered for on request*

*Menu available throughout December, groups of 10 and above must pre-order in advance. Please choose one starter, one main course and one dessert per person. Menus must be advised 5 days prior to the event. Dietary requirements catered for on request.*

\*Children 0-5 years free of charge, 6-12 years 50% discount applies

Glass of sparkling wine on arrival

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Beetroot cured salmon, dill crème fraiche and toasted sourdough

Smoked mackerel pate, green onion and a beetroot horseradish relish

Roasted carrot, butternut squash and coconut cream soup with pumpkin seeds (v)

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Roast turkey with sage and apricot, roasted potatoes and seasonal vegetables, Brussels sprouts, thyme gravy

Herb crusted salmon on crushed new potatoes, cherry tomato and basil compote

Tomato risotto, parmesan cream, sage (v)

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Christmas pudding, brandy cream

Fig and pistachio tart

British cheeses, crackers, fruit, chutney

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Coffee /teas with mince pies

**3 course £32.50**

**The Portman Grill**

**Christmas Lunch December 25<sup>th</sup>**

*The Portman Grill traditional Christmas carvery*

*Roast meats are all hand-carved*

*Available between 12pm and 4pm (last seating)*

£ 49 /person including a glass of sparkling wine

**Selection of starters**

Roasted carrot, butternut squash and coconut cream soup, pumpkin seeds (v)

Cured meat selection with chutneys and pickles

Smoked mackerel pate, green onion and a beetroot horseradish relish

Duck and fig terrine, spiced fruit chutney, toasted sourdough

Prawn and crayfish cocktail

Marinated salmon with condiments

Classic Caesar salad

Cobb salad

Salad bar with condiments and dressings

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**Selection of mains**

Roast turkey with traditional trimmings

Roast loin of pork with apple chutney

Spinach and ricotta cannelloni

Chargrilled vegetable gratin

All served with roasted potatoes, green beans, glazed carrots, Brussels sprouts, roasted parsnips

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**Selection of desserts**

Christmas pudding, brandy cream

Chocolate truffle tort, orange, white chocolate chantilly

British cheeses, crackers, fruit, chutney

Creamy white chocolate and raspberry mousse cake, berry compote

Fresh fruits salad

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Coffee & tea and mince pies

**The Portman Grill 31<sup>st</sup> Dec**

**New Year's Eve**

Regular a la carte available