

Dickens of a Christmas
at
One Whitehall Place



Christmas 2015

Menu Ideas

Party Ingredients

Private Caterers

One Whitehall
Place
Christmas
2015
Menu 1

Dickensian Themed Food Stations Menu



On arrival

Warm Spiced Mulled Wine

Roasted Chestnuts

Old Scrooge's Christmas Carvery

Dressed with silver Candelabras and Cloches – uniformed chefs carving and serving:

Joints of Honey and Cider Roasted Gammon

Whole Roasted Bronze Turkey

Terrine of Pulses, Butternut and Chestnut

Served with Wholemeal Rolls and Cumberland Sauce, Cranberry Relish and Wholegrain Mustard

The Bleak House Pie Seller

A traditional market barrow laden with homemade pies easy to eat with a fork:

Traditional "Hogget" Lamb Shepherd's Pie

Billingsgate Fish Pie with Haddock, Spinach and Cheesy Potato Topping

Pumpkin and Lentil Pie with Golden Pastry Cap

Chicken and Mushroom Pie

Betsy Trotwood's Parlour Supper

Smoked Trout Mousse in Jumping Fish Moulds

Watercress and Cream Cheese Mousseline

Pearl Barley, Dried Wild Cherries and Winter Savory

Red Cabbage, Apple and Hazelnut Salad

Oliver Twist's Sweet Shop

Apothecaries' Jars and other display bowls overflowing with an abundance of traditional candies and classic sweets for guest to help themselves to throughout the evening.

Mr Pickwick's Groaning Christmas Side-board

A display of Speciality English Farmhouse Cheeses together with jars of Chutney's, Pickles, Christmas fruits and Cheese biscuits.

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Menu 2

A Victorian Christmas Dinner



On arrival

Warm Spiced Mulled Wine

Roasted Chestnuts

First Course

London Pea Soup

Fresh Pea and Mint Broth

Cheshire Cheese Scones

Main Course

Roasted Breast of Bronze Turkey

Sage Stuffing

Leek Ribbons

Cranberry Gravy

For Tables to Share

Roasted Potatoes and Parsnips

Brussel Sprouts and Chantenay Carrots

Dessert

Christmas Plum Pudding

Orange and Date Compote, Rum Sauce

To Finish

Fairtrade Coffee

A selection of Teas and Infusions

Handmade Sweetmeats and Chocolates

Party Ingredients

Private Caterers

One Whitehall Place Christmas 2015 Menu 3

A la Carte Dickensian Christmas Menu Selection

We are able to offer an à la Carte menu selection where guests can pre order their preferred menu in advance of the party. We require confirmation of dish choices and a detailed table plan one week in advance of the event.



First Course

Smoked River Trout

Horseradish Remoulade, Lemon Dressing

or

Woodpigeon and Wild Boar Terrine

Quince Chutney, Toasted Sour Dough

or

Roasted Butternut Soup

Hazelnut Sable

Main Course

Fillet of Hereford Beef

Yorkshire Pudding with Red Onion

Wholegrain Mustard Gravy

or

Roast Breast of Bronze Turkey

With Sage Stuffing and Leek Ribbons

Cranberry Gravy

or

Raised Lentil and Wild Mushroom Pie

Spiced Tomato Relish

A Selection of Seasonal Vegetables for each table to share

Dessert

Christmas Plum Pudding

Orange and Date Compote, Rum Sauce

or

Brown Sugar Meringue

Mocha Chocolate Ice Cream

Butterscotch Sauce

or

A Selection of English Farmhouse Cheeses

Fresh Fruits and Oat Cakes

Fairtrade Coffee and a Selection of Teas and Infusions

Handmade Christmas Chocolates and Sweetmeats

One Whitehall Place Christmas 2015 Drinks Package



This drinks package is included within the cost of each menu.

Unlimited Drinks Package Available Throughout

On arrival (up to 45 minutes)

Warm Spiced Mulled Wine

Chevalier Blanc De Blancs Brut NV

Apple and Ginger Fizz

With the Meal

Domaine de Bertier, Viognier-Sauvignon 2013

Domaine de Bertier, Merlot Cabernet 2012

After Dinner Drinks

House Wines and Beers

Soft Drinks and Mineral Water

Upgrades

Upgrades are only available for the total booked number of guests

The basic package can be upgraded in the following ways:-

Pre-dinner canapés:-

A selection of pre-dinner canapés menus is enclosed starting from £7.00 per person supplement

Three-quarter Hour Champagne Reception

Champagne Lagache NV Brut

Supplement £4.00 per person

Wine upgrades

White Wine

St Veran Les Chailloux

£3.00per person

Gavi Di Gavi, Bric Sassi Della Maddalena 2013

£3.00per person

Sancerre Langlois Chateau 2012

£3.00per person

Isabel Estate, Marlborough, Sauvignon Blanc 2013

£3.50per person

Red Wine

Château Des Gravieres, Graves 2010

£3.00per person

Moulin à Vent, Chanson 2011

£3.00per person

The Crossings, Marlborough Pinot Noir 2013

£3.00per person

Vacqueyras, Pavane 2011

£4.00 per person

Spirit bar

We can provide a bar serving mainline spirits after dinner at an additional cost of £8.00 per person.

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Package
Prices

Package 1

For 350 guests	£43.50
For 300 guests	£44.50
For 250 guests	£45.50
For 200 guests	£47.50
For 150 guests minimum	£49.50

Package 2

For 200 guests	£59.50
For 180 guests	£60.50
For 160 guests	£62.00
For 140 guests	£63.50
For 120 guests	£65.50
For 100 guests minimum	£67.50

Package 3

For 200 guests	£66.50
For 180 guests	£67.50
For 160 guests	£69.00
For 140 guests	£70.50
For 120 guests	£72.50
For 100 guests minimum	£74.50

One Whitehall Place Christmas 2015

What's included;-

The attached catering packages are fully inclusive of the following:

- Menu as detailed in each package
- Management, chefs, and service staff in uniform
- Unlimited drinks package as detailed on individual menus
- Christmas crackers with the seated meals
- All linen
- All catering equipment
- Cloakroom service (reduce price by £1.50pp if this is not required)

Our package prices do not include:

- Additional meals for any of your own staff or entertainers
- Flower arrangements
- Entertainment
- VAT

Numbers

Catering packages are quoted for specific numbers and there is a minimum number for each type of menu. Changes in numbers will result in price changes. Final numbers are required seven days before your event.

VAT

All prices are subject to VAT.

One Whitehall
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2015
Pre-dinner
Canapés
Upgrade

This menu can be added to your event for an additional cost of £7.00 per person.

Dickensian Pre-dinner Canapés Menu

Warm Selection

Seared Carmarthenshire Lamb Fillets

On Rosemary Skewers

Welsh Rarebit

On Toasted Walnut Bread

Cold Dishes

Tiny Yorkshire Puddings

Rare Roast Beef and English Mustard

Potted Salmon

Pickled Cucumber, Watercress Chiffonade

Stuffed Mushrooms

With Stilton and Red Onion Marmalade

Side Tables

English Garden Crudités

Fresh Tomato Salsa and Green Herb Mayonnaise