

## Bespoke Festive Parties

Your menu includes choice of one starter, one main course and one dessert per person.

Priced at £35.00 per person (minimum 30 guests)

\* \*

### STARTERS

Chicken consommé with baby vegetables

Smoked salmon terrine with a chive potato salad

Baked goat's cheese wrapped in filo pastry with a red pepper dressing

\* \*

### MAIN COURSES

Traditional maple roasted Norfolk turkey with chestnut stuffing, turned potatoes, glazed carrots, Brussels sprouts and chipolatas

Grilled suprême of halibut with braised chicory, celeriac purée and watercress

Mozzarella, plum tomato and lemon cous cous gateau with basil oil and balsamic glaze

\* \*

### DESSERTS

Traditional Christmas pudding with brandy sauce

Vanilla crème brûlée with rosemary shortbread

Chocolate and Macadamia nut brownie with vanilla ice cream

\* \*

Coffee and mince pies



## Bespoke Festive Parties

Your menu includes choice of one starter, one main course and one dessert per person.

Priced at £50.00 per person (for up to 30 guests)

\* \*

### STARTERS

Winter vegetable soup with pesto

Ham hock and duck terrine with grape chutney

Smoked salmon and beetroot salad with horseradish cream

Wild mushroom and spinach timbale with a chive butter sauce

\* \*

### MAIN COURSES

Traditional maple roasted Norfolk turkey with chestnut stuffing, turned potatoes, glazed carrots, Brussels sprouts and chipolatas

Fillet of beef with a ruby port consommé,  
Fondant potato and baby vegetables

Pan-fried sea bass with orange glazed fennel,  
black olive mash and Vichy carrots

Butternut squash risotto with feta cheese, sage,  
wild rocket leaves and Parmesan flakes

\* \*

### DESSERTS

Traditional Christmas pudding with brandy sauce

Pear tart with chocolate mousse

Baked Alaska

\* \*

Freshly brewed tea and coffee and mince pies



## Winter BBQ Menu

Your choice of 3 salads, 1 meat and 1 fish option, a vegetarian dish and your 2 dessert selections to finish. Your menu includes a selection of breads and barbecue condiments.

Priced at £35.00 per person (minimum of 50 guests)

\* \*

### CHOICE OF TWO SALADS

Tossed green salad

Rustic pasta salad

Potato and chive salad

Coleslaw

Root vegetable salad

\* \*

### CHOICE OF ONE MEAT

Rosemary and garlic marinated pork

Traditional roast Norfolk turkey with traditional trimmings and stuffing

Barbequed leg of lamb steaks

\* \*

### CHOICE OF ONE SEAFOOD

Ginger and lemon salmon suprême

Marinated tuna steak

\* \*

### CHOICE OF ONE VEGETARIAN

Cous cous stuffed peppers

Mediterranean vegetable kebabs

\* \*

### CHOICE OF ONE DESSERT

Apple and pear crumble with custard

Winter fruit compote

Christmas pudding with brandy sauce

Ice cream bar serving honeycomb and rum and raisin ice cream

## Festive Fork Buffet

£35.00 per person for two courses  
£40.00 per person for three courses

\* \*

### STARTERS

Vine tomato soup with basil oil  
Smoked fish platter  
Pear, Stilton and walnut salad  
Baby spinach and pomegranate salad

\* \*

### MAIN COURSES

Grilled turkey escalope with chestnut stuffing  
Venison sausage with cranberries  
Salmon suprême with grilled pak choi  
Brussels sprouts with bacon lardons  
Halloumi cheese and pineapple skewers  
Roast potatoes

\* \*

### DESSERTS

Festive fruit salad with poppy seed and lemon dressing  
Christmas pudding with brandy sauce

\* \*

Freshly brewed tea and coffee and mince pies



## Montague Ski Lodge 2013

Your choice of three of the twelve vodkas or cream liqueurs of Christmas, combined with one option from the fondue menu

\* \*

### VODKA MENU

Select three of the following vodka flavours: Candy Cane; Mandarin; Chocolate; Turkish Delight; Spiced Apple; Toffee; Whisky Cream; Hazelnut Cream; Peppermint Cream; Coffee Cream; Shortbread cream; Orange Cream

\* \*

### FONDUE MENU

Individual melting Swiss cheese fondue served with crusty baguette

Individual melting chocolate fondue served with cherries, biscotti and marshmallow

\* \*

### OPTIONAL EXTRAS

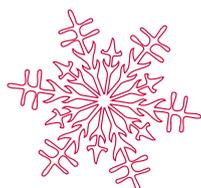
Additional shot of vodka or liqueur - £5.00 each

Mulled wine - £5.00 per glass

Hot spiced cider - £5.00 per glass

Birra Moretti - £5.00 per pint

Additional fondue platter - £10.00



## Christmas Party Extras

Add any of the following optional extras to your festive event

\* \*

### FOOD

- \* Sorbet course: Pink Champagne, Mango, Lemon or Grand Marnier - £5.00 per person
- \* Canapés on arrival: Four items; £16.00 per person; Six items; £18.00 per person
- \* Evening Finger Buffet: Six items; £25.00 per person; Eight items £30.00 per person; Ten items £35.00 per person

\* \*

### BEVERAGES

- \* Welcome glass of Mulled Wine or Hot Spiced Cider - £5.00 per person
- \* Welcome glass of Prosecco - £7.00 per person
- \* Welcome glass of Champagne - £11.00 per person
- \* Sommelier's selection red and white wine served throughout the meal until the dessert - £35.00 per person
- \* Unlimited sommelier's selection red and white wine, bottled beer, spirits (whisky, vodka, rum, gin) and soft drinks - £55.00 per person
- \* Unlimited sommelier's selection red and white wine, bottled beer and soft drinks - £45.00 per person
- \* Half a bottle of sommelier's selection red or white wine - £13.00 per person
- \* Bottled beers - £5.00 each
- \* Soft drinks - £2.50 each
- \* Spirits - individually priced

\* \*

### DÉCOR & ENTERTAINMENT

- \* DJ and dance floor - £350.00 including DJ and music, an appropriate sized event room will be allocated until midnight
- \* Chair covers with your choice of gold, silver or red sash - £5.00 per chair
- \* Name place cards - £1.00 per person
- \* Menu cards - £2.00 per card
- \* Hire of crystal candelabras - £15.00 each Party hats, crackers and novelties - £2.00 per person



## Complete Festive Packages

Your menu includes choice of one starter, one main course and one dessert per person.

Priced at £35.00 per person (minimum 30 guests)

\* \*

### THE MONTAGUE 2013 PARTY PACKAGE

- \* Your choice of three courses from our party menu
- \* White chair covers during the meal
- \* Menu cards for the table
- \* Half a bottle of mineral water per person
- \* Half a bottle of sommelier's selected red or white wine per person during the meal
- \* DJ and dance floor until midnight\*
- \* Party hats, crackers and novelties

£69.00 per person

\* \*

### CHRISTMAS 2013 CANAPÉ PARTY PACKAGE

- \* Glass of Prosecco per person on arrival
- \* Six item canapés per person
- \* Half a bottle of sommelier's selection red or white wine
- \* Upgrade to Champagne on arrival for an additional; £4.00 per person

£35.00 per person

\* \*



## CHRISTMAS FORK BUFFET PARTY PACKAGE

- \* Glass of Prosecco per person on arrival
- \* Three course fork buffet
- \* Half a bottle of sommelier's selection red or white wine
- \* DJ and dance floor until midnight\*
- \* Upgrade to Champagne on arrival for an additional £4.00 per person
- \* Upgrade to eight item finger buffet for an additional £5.00 per person
- \* Upgrade to ten item finger buffet for an additional £10.00 per person

£55.00 per person

\* \*

## THE WINTER BARBECUE PACKAGE

- \* Private use of Montague Ski Lodge\*
- \* A welcome glass of Mulled wine or hot spiced cider per person on arrival
- \* Winter barbecue menu featuring two salads, one meat, one fish, one vegetarian dish and two dessert selections. Your menu includes a selection of breads and barbecue condiments
- \* Half a bottle of sommelier's selection red or white wine per person
- \* Iced water throughout the evening
- \* DJ and dancing until midnight\*\*
- \* Add our drinks packages from an additional £45.00 per person

£59.00 per person

\* \*

## THE WINTER WEEKEND CELEBRATION PACKAGE

- \* Private use of Montague Ski Lodge\*
- \* A welcome glass of Mulled wine or hot spiced cider per person on arrival
- \* Four item canapés per person
- \* Individual cheese and chocolate fondues
- \* Half a bottle of sommelier's selection red or white wine per person
- \* Add your choice of the three of the twelve vodkas or liqueurs for an additional - £10.00 per person

£53.00 per person

\* \*

All rates are inclusive of VAT at the current rate and are subject to minimum numbers.

\* Appropriate space will be allocated according to numbers booked. These areas must be vacated by 10.00pm due to licensing restrictions. At 9.30pm guests will be asked to move through to their allocated indoor space.

\*\*For the DJ and disco an appropriate sized event room will be allocated until midnight.

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