



30 PAVILION ROAD  
BY SEARCYS

### **30 Pavilion Road Christmas Packages 2019**

#### **Christmas Lunch Package – from £112+vat pp**

*(based on a minimum of 50 guests)*

Exclusive use of 30 Pavilion Road from 12pm-4pm  
1 glass of Prosecco on arrival  
3 course Christmas menu with tea, coffee and mini mince pies  
½ bottle of Searcys selected wine  
Christmas theming around the venue  
Christmas crackers  
Background music

#### **Christmas Dinner Package – from £138+vat pp**

*(based on a minimum of 60 guests)*

Exclusive use of 30 Pavilion Road from 6pm-midnight  
2 glasses of Champagne on arrival  
3 course Christmas menu with tea, coffee and mini mince pies  
½ bottle of Searcys selected wine  
Christmas theming around the venue  
Christmas crackers  
Background music

#### **Christmas Standing Reception Package - from £110+vat pp**

*(based on a minimum of 100 guests)*

Exclusive use of 30 Pavilion Road from 6pm-midnight  
2 glasses of Champagne on arrival  
4 canapes and 3 bowl food  
3 hour drinks package (Searcys selected wine, bottled beer, soft drinks)  
Christmas theming around the venue  
Background music

#### Optional Upgrades and Add-ons

DJ (evening bookings only) - £700+vat  
Extension to 1am (Thurs – Sat) - £250+vat  
Arrival canapes (4pp) - £16+vat  
Additional canapes (individual) - £3+vat  
Additional glass of Champagne - £10+vat  
Replace Champagne with cocktail - £8.33+vat  
Cheese course - £10+vat  
Glass of Port - £5+vat

## Canapes

Goose and chestnut Wellington, redcurrant compote  
Prune and gorgonzola pancetta roulade  
Scorched smoked salmon, watercress drop scone, caviar  
Tempura prawn, Marie Rose espuma  
Corn tapioca, chicken liver parfait, macerated grapes  
Duck bon bon, Stichelton, mulled pear  
Cheese and onion gougere, parmesan snow (v)  
Pumpkin and stilton tart, pickled turnip (v)

## Bowl Food

Pickled mackerel, textured beetroot, elderberry vinegar and lovage aioli  
Caesar salad, smoked chicken, anchovy granola, rye croutons, aged parmesan  
Sole paupiette, Portland crab, spinach and shallot casserole  
Turkey ballotine, rosti potato, heritage carrot, cranberry relish  
Braised short rib, buttermilk potato, spiced red cabbage, sprout leaves  
Roast pumpkin tortellini, sage cream, hazelnut, truffle (v)  
Aubergine and chick pea dahl, cauliflower couscous, pomegranate (vegan)  
Beetroot slider, hummus, oxheart tomato, maple onions (vegan)

## Christmas Menu

*Please choose 1 starter, 1 main and 1 dessert for all your guests.*

*We want everyone to be able to enjoy our menus, so please let us know if anyone in your party has any dietary requirements*

Confit duck bon bon, grilled pear, Stichelton, foraged leaves  
Chicken and prune terrine, piccalilli, rocket, sourdough  
Poached salmon rilette, pickled fennel, rye toast, preserved lemon  
Searcys smoked salmon, horseradish cream, dill pickled cucumber, crumpet loaf  
Beetroot terrine, sheep's curd, elderberry vinegar, foraged shoots, candied pistachios (v)  
Artichoke panna cotta, king oyster mushroom, foraged honesty leaves, alliums (vegan)

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Norfolk Bronze turkey ballotine, smoked garlic kale, duck fat Hasselback potatoes, roast baby parsnip, confit chestnut, ale jus  
Guinea fowl fillet, salt baked celeriac terrine, tender stem broccoli, mulled wine jus  
Lancashire lamb, parsnip and fig dauphinoise, creamed brassica, Borolo sauce  
Roast hake fillet, cauliflower cream, truffle potatoes, confit chard, caviar  
Braised artichoke heart, smoked aubergine, pickled turnip, chard, lovage cream (vegan)  
Sweet potato and Keralan swede Rotolo, confit beets, spelt and watercress (vegan)

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Christmas pudding, confit clementines, whipped brandy butter, rum espuma  
Pecan tart, frosted redcurrants, buttermilk ice cream (gf)  
Cinnamon doughnut, cream cheese ice cream, apricot brandy  
Pumpkin pie curd, orange compote, meringue ice cream  
Baked Bramley apple, vanilla ice cream, crumbled yeast, oat panna cotta cream (vegan)  
Valrhona chocolate bread pudding, mandarin jam, hazelnut praline, baked chocolate sorbet (vegan)

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Tea, coffee and mini mince pies