

# Christmas Menu Pack

2024

**ICC**  
Birmingham





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Adults need around 2,000 Kcal a day. Calorie information is subject to product variation and while we ensure it is correct at time of print, it may change.

We will confirm calorie information on the day of your event with your guests.

(V) Vegetarian (VG) Vegan | Prices include VAT per person

 **Allergens?**  
Talk to us

We want to make sure you enjoy your meal. Please discuss any allergens or special dietary requirements with a member of our catering team.



# Street Buffet

## Snacks

Duck spring roll  
with plum sauce 93Kcal

Island vegetable Pattie with  
reggae reggae ketchup (Vg) 177Kcal

## Mains

### Toad in the hole

Smoked sausage in  
smoky bacon & Yorkshire  
pudding wrap - fried onions -  
American mustard 449Kcal

### Naked bowl

Yuk sung selection of  
pork 230Kcal - chicken 205 Kcal -  
vegetable 107Kcal

Iceberg lettuce hearts -  
crispy noodles

### Balti triangle

Chapati bread topped  
with chicken jalfrezi 803Kcal  
or vegetable Dhansak (Vg)  
667Kcal

Masala fries - Tamarin  
chutney - mint yoghurt -  
bhaji sauce 416Kcal

## Desserts

American pancake with  
toffee bananas - banoffee cream (Vg) 277 Kcal

Forest berry Eton mess 306 Kcal





# Set Menu

## Starters

Hot smoked salmon rillettes on potato -  
chive sour cream timbale -  
pickled cucumber - capers -  
samphire salad - dill herb crostini 398Kcal

**Vegan** - Green vegetable &  
tarragon soup with rosemary &  
garlic focaccia bread (Vg) 256Kcal

## Mains

Chicken breast – truffle potato –  
wilted greens – baby carrots – herb sauce  
655Kcal

**Vegan** - Puff pastry bouchée with  
layered Provence vegetables -  
roast winter roots - spinach -  
Swiss potato - leek rosemary sauce (Vg) 929Kcal

## Desserts

**Vegan** - Orange & exotic fruit cheesecake -  
festive spiced blood orange puree candy floss meringue (Vg) 324Kcal





# Pre Choice

Charged at an additional £7+VAT pp

Give your guests the opportunity to order what they want this year!

**Menu Starters** | **Menu Mains** | **Menu Desserts**

BBQ pulled pork boa bun -  
pickled winter slaw - pepper pearls -  
gochujang mayonnaise 447Kcal

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Hot smoked salmon rilletes on potato -  
chive sour cream timbale -  
pickled cucumber - capers -  
samphire salad - dill herb crostini 398Kcal

Camembert cheese croquettes with  
poached pear - beetroot toasted pine seeds -  
apple & onion chutney (V) 670Kcal

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**Vegan** - Green vegetable &  
tarragon soup with rosemary &  
garlic focaccia bread (Vg) 256Kcal

NOTE: all pre-choice orders should be with your catering manager 5 working days before the event date,  
this is to ensure the correct availability on the evening.





# Pre Choice

Menu Starters | **Menu Mains** | Menu Desserts

Chicken breast – truffle potato – wilted greens – baby carrots – herb sauce 655Kcal

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Roast loin of pork & pork popcorn - dauphinoise potato - piquant red cabbage - sticky carrots - apple puree - tarragon sauce 1320Kcal

Slow braised blade of beef - horseradish potato puree - carrots - ginger creamed leeks - braising reduction 952Kcal

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**Vegan** - Puff pastry bouchée with layered Provence vegetables - roast winter roots - spinach - Swiss potato - leek - rosemary sauce (Vg) 929Kcal

NOTE: all pre-choice orders should be with your catering manager 5 working days before the event date, this is to ensure the correct availability on the evening.





# Pre Choice

**Menu Starters** | **Menu Mains** | **Menu Desserts**

**Vegan** - Sticky toffee slice -  
maple gel ginger crumb - candied dates -  
salted caramel ice cream (Vg) 815Kcal

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**Vegan** - Raspberry frangipane -  
red berry compote -  
strawberry ice cream (Vg) 391Kcal

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Served with freshly brewed coffee - speciality teas - mince pie - Christmas cracker! 202Kcal

**Vegan** - Orange & exotic fruit cheesecake -  
festive spiced blood orange puree  
candy floss meringue (Vg) 324 Kcal

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British cheese selection - apricot & ginger  
chutney - bread & crackers (V) 675Kcal

NOTE: all pre-choice orders should be with your catering manager 5 working days before the event date,  
this is to ensure the correct availability on the evening.





# Canapés

Christmas in a bite! Add a selection of festive canapés to your drink's reception

Choose 3 for 14.50<sub>pp</sub> or just 1 for 5.05

## Meat

Brummie style Balti chicken samosa -  
Cooling yoghurt mint dip 166Kcal

Confit beef & Colston Bassett Blue Cheese -  
Horseradish Crostini 160Kcal

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## Fish

Smoked salmon -  
cream cheese waffle 149Kcal

Masala seabass pakora - lettuce cup

## Vegan

Sweet potato falafel &  
sweetcorn relish (Vg) 160Kcal

Kale pakora - tamarind ketchup (Vg) 229 Kcal

BBQ Cauliflower wings (Vg) 277Kcal

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## Sweet

Warmed minced pie 202Kcal

Homemade spiced rum truffles 263Kcal





# Drinks Package

## Punch & Spice

Mulled wine with fruits & berries

Winter Pimm's punch

House wine - beers - soft drinks

12.20<sub>pp</sub> for 30 minutes

21.10<sub>pp</sub> for 60 minutes

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## Baubles & Beer

Winter citrus bellini

Raspberry rosé bellini

Beers - prosecco - soft drinks

16.10<sub>pp</sub> for 30 minutes

24.40<sub>pp</sub> for 60 minutes

## Gingle Bells

Selection of gins & flavoured mixers

Bottled beer - soft drinks

16.10<sub>pp</sub> for 30 minutes

25.50<sub>pp</sub> for 60 minutes

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## Dry Snack Selection

Pork Popcorn

Artisan Crisps

Spiced Olives

6.15<sub>pp</sub>





For more information please contact our sales team on  
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