

# KETTNER'S

## CHRISTMAS EVENTS & PRIVATE DINING

*Kettner's stage is set for drinking, dining and revelry this festive season. Each of our seven fabulous event spaces and private rooms can be booked for a wide range of Christmas events—from work lunches, dinners and standing receptions, to celebrations with friends and family. With spaces that can hold between two and 200 people, let Kettner's house be your home for your festive celebrations.*

FESTIVE MENU • £47.50 PER PERSON

### *Starters*

Spiced Butternut Squash Soup  
Severn & Wye Smoked Salmon, Potato Pancake, Sweet Dill Mustard  
Baked Goats Cheese, Beetroot Chutney, Chicory and Walnut Salad  
Pressed Terrine of Duck Confit & Foie Gras, Apple Chutney

### *Mains*

Roast Norfolk Bronze Turkey, Roast Potatoes, Brussel Sprouts, Baby Carrots  
and all the Trimmings  
Roast Winter Vegetable Tart, Parsley Sauce  
Pan Fried Halibut, Tomato and Courgette Tian, Saffron Cream  
Sirloin of Beef, Horseradish Mash, Wild Mushrooms and Shallot Jus

### *Desserts*

Christmas Pudding, Brandy Butter  
Mincemeat Crackers, Winter Warmer Ice Cream  
White Chocolate and Cranberry Cheesecake  
Cranberry and Clementine Sorbet

### *Petits Fours*

Homemade Mince Pies  
Tea or coffee

*All parties will be served a selection of vegetables for the table.*

*Groups of 25 can order on the day from the full menu. We ask that groups of 26 or more pre-order from the menu at least seven days before the event or choose one option per course for the entire group.*

# KETTNER'S

FESTIVE CANAPÉS • £2.50 PER PIECE OR 3 AT £7, 5 AT £11, 10 AT £21, 15 AT £31

Smoked Duck Breast, Cranberry and Ginger Compote, Crostini  
Mini Turkey, Stuffing and Cranberry Baps  
Roast Rare Beef, Yorkshire Pudding, Onion Gravy, Horseradish  
Smoked Salmon Blinis, Sweet Dill Mustard  
Beetroot Rosti, Horseradish Mousse, Smoked Trout  
Mini Baked Potatoes, Smoked Salmon, Caviar and Sour Cream  
Goat's Cheese, Red Onion and Cranberry Marmalade Tart  
Smoked Aubergine, Sundried Tomato Fritters

## FESTIVE COCKTAILS • PRICE PER GLASS

Vanilla Spice	<i>Vanilla Vodka, Fiery Ginger Beer, served long over ice</i>	£7
Holly Berry	<i>Mixed Winter Fruits, Rum and Winter Spice served long over ice</i>	£7
Sleigh Martini	<i>Gin, shaken with Raspberry, Lime and Cranberry Juice</i>	£7
Spiced Berry Bellini	<i>Spiced Winter Berries topped with Prosecco</i>	£8
Almond & Pear Bellini	<i>Amaretto and Pear topped with Prosecco</i>	£8
Apple & Cinnamon Bellini	<i>Fresh Apple, Cinnamon Syrup topped with Prosecco</i>	£8

## KETTNER'S EVENTS FESTIVE DRINKS PACKAGES ALL PACKAGES PRICED PER PERSON

### *Seated Lunches and Dinners*

PACKAGE 1 • £25.00 PER PERSON

Festive cocktail on arrival and a selection of house wines

PACKAGE 2 • £32.50 PER PERSON

Glass of champagne on arrival and a selection of premium wines

PACKAGE 3 • £37.50 PER PERSON

Glass of champagne on arrival and a selection of deluxe wines

*Wines for our seated packages are matched to your food choices from a selection chosen by our sommelier, based on a maximum of one bottle of wine per person.*

### *Standing Receptions*

PACKAGE 1 • £60.00 PER PERSON (4 HOUR EVENT)

Festive cocktail on arrival, a selection of house wine, beer and soft drinks

PACKAGE 2 • £75.00 PER PERSON (5-6 HOUR EVENT)

Glass of champagne on arrival, a selection of premium wine, beer and soft drinks

PACKAGE 3 • £90.00 PER PERSON (5-6 HOUR EVENT)

Glass of champagne on arrival, a selection of deluxe wine, house spirits and mixers, beer and soft drinks

On all menus dietary requirements can be catered for.

All menu items are subject to availability and are subject to change.

Prices are inclusive of VAT, a 12.5% discretionary service charge will be added to your bill.