

A bottle of Searcys champagne and two flutes on a dark surface. The bottle is on the left, with a white label that reads 'SEARCYS'. Two champagne flutes are to its right. In the foreground, a cork with a small tag lies on the surface. The background is dark and textured.

the Design  
Museum  
& Searcys

# 2019 Christmas Packages

# Package Prices & Options

## Classic lunch/dinner

Three course menu, tea, coffee and mini mince pies

## Deluxe lunch/dinner

A glass of Prosecco on arrival, three course menu, tea, coffee and mini mince pies, half a bottle of Searcys selected wine & half a bottle of mineral water

## Classic Reception

A glass of Searcys Champagne on arrival, six canapés & two hours of unlimited beer, house wine and soft drinks

## Deluxe Reception

A glass of Searcys Champagne on arrival, four canapés, four bowl food items & three hours of unlimited beer, house wine and soft drinks.

HELENE &  
JOHANNE  
S HUTH  
GALLERY

THE  
ATRIUM

### **Lunch**

Including day hire from 10:00 – 17:30

£100

n/a

### **Reception**

Including evening hire from 19:00 – 22:00

£120

£130

### **Dinner**

Including evening hire from 19:00 – 23:00

£135

£150

- All prices quoted are per person, for 150+ guests and subject to VAT
- Add £20 + VAT per person for Deluxe option
- Add £20 + VAT per person for 100 – 150 guests
- Price includes venue hire, catering costs and Christmas crackers
- Service ends 30 minutes prior to closing time
- All bookings are subject to terms and conditions, available from the events team.



# Menu Options

*Lunch and dinner packages include a three course meal. Please choose one dish from each course. Any special dietary requirements will be accommodated for with prior notice.*

## Starters

Chicken liver pate, cranberry chutney, toasted brioche

Cured Scottish salmon, dill and apple relish, compressed fennel, black puffed rice

Spiced parsnip soup, served with crusty bread (v)

Goats' cheese salad, roasted beetroot, orange, candied walnuts, winter leaves (v)

## Mains

Roast Norfolk turkey, roast potatoes, pigs in blankets, honey glazed carrots and parsnips, apricot and sage stuffing, pan gravy

Wild mushroom and chestnut Wellington, roasted Brussel sprouts, honey glazed carrots and parsnips (v)

Pan seared pollock, parsnip puree, buttered samphire, roasted butternut, lemon Hollandaise

Confit duck leg, buttered spinach and leeks, crushed sweet potatoes, honey glazed carrots, orange and rosemary jus, cranberry compote

## Desserts

Traditional Christmas pudding, Brandy sauce

Classic chocolate brownie, clotted cream ice cream

Bitter orange tart, cinnamon ice cream, fresh meringue

Spiced winter fruits, Christmas spiced poached winter fruits, raspberry sorbet

Selection of British cheeses, chutney, grapes and artisan biscuits\*

*\*£5 + vat pp supplement charge / Cheese platter @ £35 + vat per table*

Tea, coffee and mini mince pies