



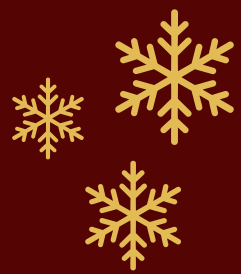
**Nº6  
HAMILTON  
PLACE**



# Menu

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2025 Christmas



# *European Menu*

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# Menu 1

## *Starters*

Sweetcorn Panna cotta, Sweetcorn Fritter and a Tamarind Chilli Jam  
(VEG)

Foreman's Smoked Salmon with Lemon and Capers  
Pork Belly with a Salad of Cannellini Beans and Fennel

## *Intermediate*

Seared Diver Scallop with Carrot Anise (£8 Supplement)  
Mulled Wine Flavoured Granite

## *Main Course*

Herb Crusted Rack of Lamb, Potato Puree and a Rosemary Infused Jus  
Sweet Potato Fondant, Spiced Quinoa, Soya Cream (VEGAN)  
Panfried Halibut with a Risotto of Lobster and Lemon  
Fillet of Veal with Herb Mash Potato, Wild Mushroom and Black Truffle  
Jus  
(£8 Supplement)

## *Dessert*

Salted Caramel Chocolate Crème Brulee with Hazelnut Streusel  
(VEG)

Bahibe Chocolate and Coconut Delice with Coconut Ice Cream  
(VEG)

Christmas Pudding with Brandy Cream

Cheese Board (Supplement £14)

Coffee or Tea with Mince Pies and Christmas Cake

**£99.00 (Vat Included)**



# *Menu 2*

## *Starters*

Whipped Burrata with Pickled Beetroot and Sesame Crisp (VEG)  
White Crabmeat with Cucumber, Mouli and Shellfish Dressing  
Marble of Foie Gras with Honey Date Bread

## *Intermediate*

Seared Diver Scallop with Carrot Anise (£8 Supplement)  
Salmon Sashimi with Picked Ginger and Wasabi  
Pumpkin Velouté Flavoured with Truffle (VEG)  
Mulled Wine Flavoured Granite

## *Main Course*

Wild Seabass, Saffron Potato Puree with Champagne Fish Cream  
Himalayan Salted Beef Wellington, Creamed Potato, Rossini Jus  
Gnocchi with Butternut Squash and Black Truffle ( VEG)

## *Dessert*

Warm Spiced Apple Caramel Cake with Creme Fraiche Ice Cream  
Chocolate and Hazelnut Slice flavoured with Chestnut (VEG)  
Milk Chocolate Caramel Coffee Mousse  
Truffle Brie De Meaux

Coffee or Tea with Mince Pies and Christmas Cake

**£135.00 (Vat Included)**



# *Chinese Menus*

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# Menu 1

## *S t a r t e r s*

Steamed Chicken with Chili Sauce

Crispy Vegetable Spring Rolls

Salt and Pepper Squid or Prawns

Har Gou

## *M a i n   C o u r s e*

Double Cooked Pork Belly in Sichuan Sauce

Sea bass with Ginger and Spring Onions

Stir Fried Hofan Noodles with Beef

Sweet and Sour Prawns or Chicken

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Egg Fried Rice & Stir-Fried Vegetables

## *D e s s e r t*

Mango Sago

Fresh Fruit

Coffee or Tea with Mince Pies and Christmas Cake

**£85.00 (Vat Included)**

# Menu 2

## *S t a r t e r s*

Vegetables and Mushrooms Dumplings

Crispy Vegetable Spring Rolls

Salt and Pepper Squid or Prawns

Sautéed Tofu

Har Gou

## *M a i n   C o u r s e*

Diced Black Pepper Beef with Oriental Sauce

Sea bass with Ginger and Spring Onions

Spiced Malaysian Prawn Fried Rice

Sichuan Style Spicy Crispy Chicken

Pan Fried Pork with Garlic Stems

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Egg Fried Rice & Stir-Fried Vegetables

## *D e s s e r t*

Mango Sago

Fresh Fruit

Coffee or Tea with Mince Pies and Christmas Cake

**£101.00 (Vat Included)**

# Packages

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# Package A

Three Course Lunch/ Dinner from European Menu 1 or Chinese Menu 1  
(Included Coffee And Tea)

1 Arrival Prosecco Cocktail (Bellini or Rossini) or 1 Glass of Prosecco with Nibbles  
Half Bottle of Wine Per Person ( 2 wines to choose from the list below)  
Still and Sparkling Water

**£144 VAT included.**

## Wine Cellar

### Sparkling Wine & Prosecco

Prosecco Villa Doral, NV Crémant De Loire,  
Marquis de Gilbourg, Domaine du Fresne NV  
Methode Traditionnelle, Cuvée Signée Rosé, Domaine R de la Grange

### White Wine

Chablis, Domaine Jean Pierre Ellevin, 2017  
Sauvignon Blanc, Marlborough, Cloudy Bay, 2017  
Picpoul de Pinet, Jadix, Cave de L'Ormarine, France, 2018  
Gavi, Piemonte, Tenuta San Pietro, 2017

### Rose Wine

Côtes De Provence, Château La Vivonne, 2018

### Red Wine

Malbec Pretty, Fabre Montmayou, Argentina, 2018  
Barbera D'Asti, Villa Monsignore, Italy, 2018  
Château Brehat, Côtes de Bordeaux, France, 2012  
Shiraz, Mc Laren Vale, Possums Vineyard, 2010

# Package B

Three Course Lunch/ Dinner from European Menu 2 or Chinese Menu 2  
(Included Coffee And Tea)

1 Arrival Champagne Cocktail (Bellini or Rossini) or 1 Glass of Champagne  
Half Bottle of Wine Per Person ( 2 wines to choose from the list below)  
Still and Sparkling Water  
3 Canapes per person

**£199.20 VAT included.**

## Wine Cellar

### Champagne

Champagne Laurent Perrier, Brut  
Brut Billecart Salmon, Brut  
Réserve Moët & Chandon, Brut  
Veuve Clicquot Ponsardin, Yellow Label, Brut  
Laurent Perrier, Cuvée Rosé, Brut (Supplement £10 per person)  
Ruinart, Blanc De Blancs, Brut (Supplement £18 per person)

### White Wine

Pouilly-Fuissé, Climat En Servy, Denis Bouchacourt, 2015  
Bourgogne, Hautes-Côtes De Beaune, Domaine Parigot, 2014  
Sancerre, Pascal Thomas, 2018  
Pinot Grigio, Villa Doral, Venezia, Italy, 2018  
Pernand-Vergelesses, Domaine Laboureaux, 2014 (Supplement £10 per person)

### Red Wine

Châteauneuf-Du-Pape, Domaine André Mathieu, Rhone Valley 2015  
Barolo, Piemonte, Boroli, Italy, 2012  
Château Pavillon Rocher, Bordeaux, 2012  
Pinot Noir, Harwood Hall, Central Otago, 2012  
Savigny-Les-Beaunes, Domaine Prin, Jean Luc Boudrot, 2012  
(Supplement £10 per person)

# Cocktail Package A

6 Hot or Cold Canapes + 3 Food Bowls

1 Arrival Prosecco Cocktail (Bellini or Rossini) or 1 Glass of Prosecco with Nibbles

Half Bottle of Wine Per Person ( 2 wines to choose from the list below)

Still and Sparkling Water

**£120 VAT included**

## Wine Cellar

### Sparkling Wine & Prosecco

Prosecco Villa Doral, NV Crémant De Loire,

Marquis de Gilbourg, Domaine du Fresne NV

Methode Traditionnelle, Cuvée Signée Rosé, Domaine R de la Grange

### White Wine

Chablis, Domaine Jean Pierre Ellevin, 2017

Sauvignon Blanc, Marlborough, Cloudy Bay, 2017

Picpoul de Pinet, Jadix, Cave de L'Ormarine, France, 2018

Gavi, Piemonte, Tenuta San Pietro, 2017

### Rose Wine

Côtes De Provence, Château La Vivonne, 2018

### Red Wine

Malbec Pretty, Fabre Montmayou, Argentina, 2018

Barbera D'Asti, Villa Monsignore, Italy, 2018

Château Brehat, Côtes de Bordeaux, France, 2012

Shiraz, Mc Laren Vale, Possums Vineyard, 2010



# Cocktail Package B

6 Hot or Cold Canapes + 6 Food Bowls

1 Arrival Champagne Cocktail (Bellini or Rossini) or 1 Glass of Champagne

Half Bottle of Wine Per Person ( 2 wines to choose from the list below)

Still and Sparkling Water

3 Canapes per person

**£165.00 VAT included**

## Wine Cellar

### Champagne

Champagne Laurent Perrier, Brut

Brut Billecart Salmon, Brut

Réserve Moët & Chandon, Brut

Veuve Clicquot Ponsardin, Yellow Label, Brut

Laurent Perrier, Cuvée Rosé, Brut (Supplement £10 per person)

Ruinart, Blanc De Blancs, Brut (Supplement £18per person)

### White Wine

Pouilly-Fuissé, Climat En Servy, Denis Bouchacourt, 2015

Bourgogne, Hautes-Côtes De Beaune, Domaine Parigot, 2014

Sancerre, Pascal Thomas, 2018

Pinot Grigio, Villa Doral, Venezia, Italy, 2018

Pernand-Vergelesses, Domaine Laboureau, 2014 (Supplement £10 per person)

### Red Wine

Châteauneuf-Du-Pape, Domaine André Mathieu, Rhone Valley 2015

Barolo, Piemonte, Boroli, Italy, 2012

Château Pavillon Rocher, Bordeaux, 2012

Pinot Noir, Harwood Hall, Central Otago, 2012

Savigny-Les-Beaunes, Domaine Prin, Jean Luc Boudrot, 2012

(Supplement £10 per person)