



**B R A S T E D ' S**



*Christmas Celebration Packages*

# *Celebrate Christmas in Style...*

*at Brasted's,  
Framingham Pigot*



*H*ere at Brasted's we just love to celebrate, and Christmas is our favourite festivity of all! We invite you to join us for wonderful food and wine, excellent service and an ambience that truly sparkles.

From magnificent party evenings with dinner and dancing, festive lunches, intimate Dinners and retreats at our warm and cosy 5\* Brasted's Lodge. We can take care of every last detail and ensure that your celebration is stress free and some very merry memories are made.





# *Christmas Packages*

## Smaller Parties

We can cater for 10 to 30 guests exclusively in our inviting Restaurant, Function room or Brasted's Lodge. Prices per head would include a glass of Mulled wine or Sparkling wine on arrival, light canapés and a 3 course dinner from your choice of menu with Crackers and all the trimmings.

## Larger Parties

These can be held in our Barn, with a glass of Mulled wine or Sparkling wine on arrival, light canapés and a 3 course dinner from your choice of menu with Crackers and all the trimmings. A DJ will also be included and the bar is open all night.



We can also offer accommodation for individual rooms or exclusive hire of the luxurious Brasted's Lodge.



## Christmas Retreat

Host your Christmas party exclusively in our fabulous 5\* Lodge, enjoy a relaxing afternoon in the picturesque village of Framingham Pigot followed by drinks, canapés and a sumptuous 3 course tailored menu.

Our luxurious accommodation is all yours with the 'the works' Brasted's Breakfast to wake up to. We also offer self catering options over the Christmas period for family and Friends.

# *Christmas at other beautiful venues...*

**B**rasted's have over 30 years' experience in catering and event production, and are widely regarded as one of the best caterer and event specialists in East Anglia. From private lunches to important corporate dinners, Brasted's can provide a service second to none on all areas of event planning and production.

## Langley Abbey

The Abbots Chamber provides the perfect backdrop for your conference or event. Up to 150 people can be seated on the mezzanine floor with floor to ceiling aspects of the Main Hall. The grandeur of the Main Hall lends itself perfectly to a variety of occasions and is ideal for Christmas Parties, conferences, business lunches, dinners and corporate events. At Brasted's we pride ourselves on tailoring to your individual corporate needs, we are therefore extremely flexible with menus and packages. Accommodation is also available.



## Your own Venue

Brasted's Barn is an ideal neutral space to form the backdrop for any exhibition or product launch. Create your event at Brasted's, or if you'd prefer, at your own offices or chosen venue, where Brasted's can provide unrivalled catering and service. Wow your guests with a glitzy drinks and canapé event or create a memorable dinner party. By securing Brasted's Event Excellence you are guaranteed your own Event Manager, whose vast experience will alleviate any stress associated with outside catering. Supported by our team of award winning chefs, whose ability to create food of restaurant quality and presentation is renowned.







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*Christmas Menu prices*



**BRASTED'S**

## *Gold Menu*

### **Brasteds Twice Baked Cheese Soufflé**

Served under Seasoned Cream with Snipped Chives

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### **Crevette & Crayfish Timbale**

with Escoffier Toast & a shaved Fennel & Lemon Salad



### **Traditional Norfolk Black Turkey**

With Honey Baked Ham, Cranberry Cumberland Sauce  
& Roasting Juices

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### **Grilled Sea Bass**

Crushed New Potatoes, Red Pepperrade and Aioli dressed Leaves

~

### **V ~ Roasted Pumpkin, Spinach & Feta Cheese Rotolo Pasta**

with Muscatels, Pine Nuts & a Brown Butter

~

Served with seasonal Vegetables



### **~ Christmas Pudding Celebration ~**

Christmas Pudding with Brandy Sauce, Christmas Pudding Iced Cream  
& a baby Mince Pie

~

### **Dark Chocolate Nemesis**

with Honey Iced Cream & a warm Chocolate Fondant





**BRASTED'S**

## *Frankincense Menu*

### **Assiette of Fish**

Smoked Mackerel Pate, Salmon Ceviche & Mini Shrimp Cocktail

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### **V ~ Brasted's Own Cheese Parcels**

with a Homemade Apple & Thyme Jelly



### **Traditional Norfolk Black Turkey**

with Honey Baked Ham, Cranberry Cumberland Sauce & Roasting Juices

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### **Medallions of Prime English Beef**

set on a Potato and Courgette Rosti with a rich Bordelaise Sauce & Parsnips Crisps

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### **Poached Lemon Sole with a Vegetable Escabache**

Crushed Saffron Potatoes & a Chanterelle infused Sauce

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### **V ~ Tian of Mozzarella Aubergine**

Beef Tomato & Sweet Red Pepper with a Tomato Squidgy

~

Served with seasonal Vegetables



### **~ Christmas Pudding Celebration ~**

Christmas Pudding with Brandy Sauce, Christmas Pudding Iced Cream  
& a baby Mince Pie

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### **Baked Framingham Apple Tart**

with a Caramel Sauce & Clotted Cream Iced Cream



**BRASTED'S**

## *Myrrh Menu*

**Potato & Hampshire Watercress Velouté**

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**Mosaic Terrine of Woodland Birds**

with Homemade Rhubarb Chutney & Escoffier Toast

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**Hot Smoked Shetland Salmon**

with Ruby & Golden Beetroots, Candied Hazelnuts & Pickled Radish

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**V ~ A Salad of Roasted Heritage Tomatoes**

Golden Beetroots, Fresh Basil & a Tomato & Chilli Jam



**Traditional Norfolk Black Turkey**

with Honey Baked Ham, Cranberry Cumberland Sauce & Roasting Juices

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**Pan Fried Gressingham Duck Breast**

with Sweet Potato Fondant & a Pea, Broad Bean and Gnocchi Fricassee

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**Slow cooked Belly of Norfolk Pork**

with Braised Red Cabbage, Sea Salt Crackling and a Thyme Reduction

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**Medallions of Monkfish & Crayfish Tails**

with a White Bean and Pancetta Cassoulet & a Courgette Gratin

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**V ~ Choux Pastry Puff filled with Roasted Squash**

Toasted Pine Nuts & Watercress with Crisp Ribbon Vegetables

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Served with seasonal Vegetables



**~ Christmas Pudding Celebration ~**

Christmas Pudding with Brandy Sauce, Christmas Pudding Iced Cream  
& a baby Mince Pie

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**Brasted's Winterberry Cheesecake**

with Champagne Jelly & White Chocolate Curl

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**Rich Chocolate Truffle Torte**

with Raspberry Pearls, a Praline Biscuit & Crème Fresh Iced Cream

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House Cheeses with Biscuits & Homemade Quince Jelly

# *Package prices*

December 2018

	Monday to Thursday & Sundays			Friday & Saturdays		
	Menu choice			Menu choice		
	Gold	Frankincense	Myrrh	Gold	Frankincense	Myrrh
<b>Smaller Parties</b> (10 to 50 guests)	£55	£60	£60	£70	£72.50	£75
<b>Larger Parties</b> (50+ guests)	£50	£53.50	£57.50	£55	£57.50	£60
<b>Christmas Retreat</b> (6 to 12 guests)	Tailored menu	£150	Per Person	Tailored menu	£250	Per Person

November 2018, January & February 2019

	Monday to Thursday & Sundays			Friday & Saturdays		
	Menu choice			Menu choice		
	Gold	Frankincense	Myrrh	Gold	Frankincense	Myrrh
<b>Smaller Parties</b> (10 to 50 guests)	£50	£52.50	£55	£65	£67.50	£70
<b>Larger Parties</b> (50+ guests)	£50	£52.50	£55	£55	£57.50	£60
<b>Christmas Retreat</b> (6 to 12 guests)	Tailored menu	£130	Per Person	Tailored menu	£180	Per Person

Packages include mulled or sparkling wine & light canapés on arrival, with your choice of 3 course menu, crackers, Mince Pies, fruit & Coffee. Packages for larger parties also include a DJ. Christmas retreats include arrival drinks & canapés, a 3 course tailored menu & Bed and Breakfast.

Christmas canapés & drinks receptions are also available from £20 per person.

Menu choices to be made in advance. Menus can be altered according to your budget. Wine packages and corkage available.

All prices stated are Per Person. Prices correct at time of printing January 2018. Prices subject to change.





**B R A S T E D ' S**

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