

NEW YEAR'S EVE 2025 GALA DINNER

An Eight-Course Symphony of Flavour in Birmingham's Finest Venues

Event Details:

- **Date:** Tuesday 31st December 2025
 - **Service Style:** Formal Plated Silver Service
 - **Dress Code:** Black Tie / Formal Evening Wear
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INVESTMENT & INCLUSIONS

£95.00 per person (VAT exempt under catering supply rules – see T&Cs)

Your Gala Experience Includes:

- **Champagne Reception** – Louis Vertay Brut or artisanal non-alcoholic sparkling peach Bellini on arrival
- **Eight Starters, Eight Mains, Eight Desserts** – Your choice of three courses
- **Artisan Bread Service** – Warm sourdough, granary rolls & rosemary focaccia with:
 - Salted West Country butter
 - Aged balsamic & single-estate olive oil
- **Midnight Celebration Package** – Glass of Prosecco for the countdown, party favours, and streamers
- **After-Dinner Delights** – Fairtrade coffee, fine tea selection, and house-made petit fours
- **Full White-Glove Service** – Maître d', executive chefs, sommelier, and polished waiting team
- **Premium Tableware** – William Edwards fine china, Shepherd's crystal, and EPNS silverware
- **Luxury Linens** – Floor-length ivory damask tablecloths and napkins
- **Festive Table Styling** – Mercury glass tea lights, seasonal foliage, and gold charger plates

Optional Enhancements (P.O.A.):

- Premium wine pairing flights (£35pp)
- Open bar packages (3hr/5hr)
- Live music/DJ referral service
- Upgraded floral centrepieces
- Bespoke menu printing

Not Included: Venue hire, additional décor, entertainment beyond midnight package

THE MENU: THREE COURSES FROM EIGHT

FIRST COURSES – The Opening Act

All served with artistic plating & edible flowers where appropriate

1. **Pan-Seared Orkney Scallops** – Crispy black pudding crumb, cauliflower purée, pancetta shard, apple gel (£5 supplement)
2. **Atlantic Prawn Cocktail** – Hand-peeled prawns, gem lettuce, brandy Marie Rose, delicate melba toast
3. **Tarte Tatin of Goats' Cheese** – Caramelised red onion, thyme, balsamic pearls, micro cress (V)
4. **Beef Carpaccio** – 28-day aged fillet, truffle oil, pecorino tuile, rocket, pickled caper berries
5. **Velvet Forest Mushroom Soup** – Wild foraged blend, truffle cream, chive oil, parmesan crisp (V)
6. **Smoked Salmon Roulade** – Dill-cream cheese mousse, lemon crème fraîche, salmon roe
7. **Roasted Butternut Arancini** – Sage risotto, molten mozzarella, sun-blush pesto, pea shoots (V)
8. **Duck Liver Parfait** – Port reduction, spiced pear, toasted brioche, micro radish

MAIN EVENT – The Centrepiece

All mains accompanied by chef's selection of seasonal vegetables & potatoes

1. **8oz British Beef Fillet** – Red wine jus, fondant potato, honeyed heritage carrots, tenderstem broccoli
2. **Crisp Sea Bass** – Lemon-dill risotto, samphire, beurre blanc, crispy shallots
3. **Goosnargh Duck Breast** – Cherry-port reduction, pomme purée, purple sprouting broccoli
4. **Mushroom & Spinach Wellington** – Duxelle, pine nuts, puff pastry, red wine jus (VG option available)
5. **Herb-Crusted Rack of Lamb** – Rosemary jus, dauphinoise, Chantenay carrots, crispy kale
6. **Chicken Supreme** – Brie & bacon, leek-tarragon velouté, crushed new potatoes
7. **Cashew & Butternut Curry** – Saffron rice, poppadom, mango chutney, coriander (VG, GF)
8. **Pan-Seared Salmon** – Hollandaise, asparagus, crushed potatoes, pea shoots

SWEET FINALE – Midnight Approaches

All desserts garnished with celebratory gold leaf accents

1. **Sticky Date Toffee Pudding** – Butterscotch sauce, clotted cream ice cream
2. **Chocolate & Orange Delice** – Gluten-free dark mousse, candied orange, praline crunch (GF)
3. **Deconstructed Lemon Meringue** – Lemon posset, torched meringue kisses, shortbread soil
4. **New York Baked Cheesecake** – Berry compote, raspberry coulis, fresh mint
5. **Warm Triple Chocolate Brownie** – Salted caramel gelato, honeycomb, chocolate soil (N, GF option)
6. **Artisan Cheese Board** – Stilton, Lincolnshire Poacher, Brie, quince, celery, grapes (V)
7. **Birmingham Berry Eton Mess** – Local strawberries, meringue, Chantilly cream, mint
8. **Classic Tiramisu** – Espresso-soaked savoiardi, mascarpone, cocoa dust

DIETARY ACCOMMODATION

Our kitchen handles all allergens with stringent protocols. **Pre-order required** for:

- Vegan alternatives (VG) – Available for 90% of dishes
- Gluten-free (GF) – Separate preparation area used
- Nut-free (N*) – All dishes can be adapted
- Religious observance menus (Halal, Kosher style)

Critical: All dietary requirements **MUST** be submitted via our portal **21 days prior** to ensure chef-prepared alternatives. Last-minute requests cannot be guaranteed.

SERVICE TIMELINE

- **19:00** – Champagne reception
 - **19:45** – First course served
 - **21:00** – Main course
 - **22:30** – Dessert & coffee
 - **23:45** – Move to midnight celebration area
 - **00:00** – Prosecco toast, celebrations
 - **00:30** – Carriages or transition to after-party
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BOOKING PROTOCOL

To Secure Your Gala:

1. **Tasting Session** – Complimentary for parties of 80+ (£75 for smaller groups, credited to final bill)
2. **Deposit** – 25% non-refundable deposit to confirm date
3. **Guest Portal** – We provide a link for guests to pre-select dishes 21 days prior
4. **Final Numbers** – Confirmed 14 days before event (minimum numbers apply)
5. **Balance** – Due 7 days prior via BACS or secure card payment

Quotation Valid: 30 days from issue. Prices locked for early confirmation.
