



light up the festive  
period, celebrate in  
style, let your hair  
down, have a great  
party **etc.**

Illuminate @ Prospero House

**etc.venues**  
[www.etcvenues.co.uk](http://www.etcvenues.co.uk)

# Illuminate @ Prospero House Christmas Dinner Packages\* from £80.00 + VAT



Everyone can make the most of the festive season with our exceptional packages this Christmas!

We are delighted to offer a variety of illuminating Christmas and New Year menus to make your event extra special (see sample selection of menus overleaf).

Contact our sales team on 020 7105 6010 to discuss your requirements.



## Illuminate event package includes:

- Exclusive use of the stunning new Illuminate function space at Prospero House until 12.00am with seating for up to 160 people for Christmas parties and banquets.
- Venue security & private event entrance.
- Glass of champagne for every guest on arrival.
- Four-course traditional Christmas gala menu.
- Half-bottle of red or white house wine per person served with dinner.
- DJ & dance floor, music until 11.30pm.
- Decorated Christmas tree, themed lighting, party crackers, hats and novelties for each guest.



## Appeal to your senses

\* Minimum numbers of 100 guests apply

# Choose from one of our illuminating Christmas and New Year menus

## Christmas Dinner Sample Menu A

### Starter

Oak smoked chicken, mango, watercress and sugared almonds

Taster salad of oven dried plum tomatoes, baby mozzarella, rocket and olive oil croutés (V)

### Soup

Velouté of Portobello mushrooms with sage and pearl barley

### Main Course

Roast sirloin of Yorkshire reared beef, root vegetable crush and horseradish reduction

Sweet potato, spinach and puy lentil gratin, cumin spiced beetroot and walnuts (V)

### Dessert

Lemon burnt cream, almond wafers and Limoncello

Coffee and Christmas treats

## Christmas Dinner Sample Menu B

### Starter

Pressed pork, guinea fowl and venison terrine, red onion marmalade and herb crostini

Taster salad of oven dried plum tomatoes, baby mozzarella, rocket and olive oil croutés (V)

### Soup

Velouté of Portobello mushrooms with sage and pearl barley

### Main Course

Seared Cornish line caught sea bass, warm vine tomato, green bean and baby fennel salad and tapenade

Butternut, white bean and artichoke ragout baked under caraway shortcrust (V)

### Dessert

Plum and macadamia tart, vanilla pod ice cream and plum syrup

Coffee and Christmas treats

## Christmas Dinner Sample Menu C

### Starter

Smoked Shetland salmon with fennel, caper and potato salad, heather honey and mustard dressing

Taster salad of oven dried plum tomatoes, baby mozzarella, rocket and olive oil croutés (V)

### Soup

Velouté of Portobello mushrooms with sage and pearl barley

### Main Course

Roast Gressingham duck and confit leg, balsamic orange glaze and duck fat roasties

Courgette and aubergine charlotte, basil linguini and toasted pine nuts (V)

### Dessert

“Three Wise Puds”  
Sherry laced raspberry trifle, plum pudding and extra bitter chocolate truffle

Coffee and Christmas treats

Call  
**020 7105 6010**  
to discuss  
your Christmas  
event in more  
detail.

As well as the above menus we can also tailor canapé or bowl food options to suit your requirements - give us a call to talk with one of the team.

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