

# Christmas at antenna

## Starters

### Parsnip and white truffle soup

With warm sourdough and herb butter.

### Ham hock terrine

With homemade piccalilli, crusty sourdough with honey and mustard emulsion.

### Panko breaded brie

With cranberry compote, pickled cornichons and fennel.

## Mains

### Port-glazed braised beef shin

Beef shin slowly braised, rolled and pan seared in rosemary butter, finished in a shiny port glaze. Served with creamy mash, roasted baby carrots, tenderstem broccoli and a port jus.

### Roast turkey with all the trimmings

Succulent turkey breast, served with sticky braised red cabbage, crispy rosemary salt roasted spuds, honey-roasted carrots and parsnips, pigs in blankets, pork, sage and onion stuffing, brussels sprouts and plenty of gravy.

### Salmon en croûte

Salmon fillet wrapped in spinach, lemon, dill and flaky puff pastry, creamy mash, tenderstem broccoli and a parsley and lemon sauce.

### Lentil and winter vegetable hotpot

Garlic and thyme roasted winter vegetables and red lentil stew, topped with slices of crisp potato, brushed with plant-based herb and garlic butter. Served with creamy mash, wilted greens and a side of gravy.

## Desserts

### Chocolate fondant

Indulgent warm, rich chocolate fondant, served warm with Cornish clotted cream and a cherry and blackberry compote.

### Poached pear

Conference pear poached with festive spices, served with orange syrup, vanilla bean ice cream and freeze-dried raspberries.

### Classic Christmas pudding

Festive spiced Christmas pudding, served warm with brandy sauce or vanilla bean ice cream.





## Prices

£22.00pp – Two courses

£29.00pp – Three courses

£3.50pp – Tea, coffee & mince pie

See terms & conditions

 contains nuts  suitable for vegetarians  vegan  gluten-free

# Buffet Menu

## Sandwiches

- Turkey, stuffing and cranberry
- Goats cheese, red onion chutney and spinach 🌱
- Brie, cranberry and stuffing 🌱
- Tofu, roasted pepper, vegan cream cheese and rocket ✓
- Falafel, vegan cream cheese, roasted red pepper and rocket ✓

## Hot options

- Brie wedges with cranberry dip 🌱
- Pigs in blankets roasted in honey and thyme
- Roasted spuds with a rosemary salt ✓🌱
- Brussels sprouts roasted with smoked pancetta
- Roasted winter veg bruschetta with vegan cream cheese ✓
- Spiced paneer skewers with mango and cucumber 🌱
- Smoked salmon crostini with cucumber and dill

## Sweets

- Christmas pudding bites with orange cream 🌱
- Traditional mince pies ✓
- Cinnamon and nutmeg churros with chocolate dipping sauce 🌱
- Chocolate and salted caramel cheesecake bites ✓🌱
- Brandy snap with peach and cinnamon cream 🌱

## Prices

Please inform us of any dietary requirements when ordering, additional items can be made gluten free and/or vegan.

£16.00pp – Eight items

Three sandwiches  
Three hot items  
Two sweets

£19.00pp – 11 items

Four sandwiches  
Four hot items  
Three sweets

🌱 contains nuts 🌱 suitable for vegetarians

✓ vegan 🌱 gluten-free

# Christmas Package

£32.95pp (min 80 people) / £37.95pp (min 60 people)

Includes: exclusive use of Antenna, welcome festive cranberry mimosa, hot Christmas buffet, live DJ, and a friendly team providing high-quality service.

## Add on a drinks package

Welcome festive cranberry mimosa £7.00

Prosecco Rosé glass £7.00 / bottle £29.00 / three bottles for £80.00

Prosecco glass £6.00 / bottle £23.00 / three bottles for £60.00

Five Peroni for £22.00 / ten Peroni for £40.00

## Terms & conditions

Buffet menu available for parties of six or more (either in restaurant or for private dining), set menu available for parties of ten or more, and events in December require a minimum of 60 guests. Please contact us for more information and availability. £5.00pp deposit required at time of booking. Minimum 48 hours cancellation.

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