

Dress Code
Black Tie

ROYAL PAVILION CHRISTMAS BANQUETS

**The Royal Pavilion invites
you to celebrate Christmas
in regal splendour.**

**Join us for a drinks and
canapé reception in the
palace's historic Great
Kitchen, followed by a three
course dinner with wine in
the magnificent setting of
the Banqueting Room.**

**Fri 9, Sat 10
Fri 16 & Sat 17
Dec 2022
6.30–11pm**

To book
03000 290902
info@rpmt.org.uk
£150 Per Guest
Members £135
Age 21 & over

You can buy tickets by telephoning the events booking line on 03000 290 902, Mon-Fri 10am-4.30pm, in person at the Royal Pavilion or online via brightonmuseums.org.uk

All seating requests must be made at the time of booking, and we will do our best to accommodate all requests, but they will not be guaranteed until all event tickets have sold.

Private tables of 10 available; smaller groups will be asked to share a table.

A £1.80 booking fee will apply. Tickets cannot be reserved without full payment. Please book early as an event may be cancelled if too few tickets are sold.



IN THE GREAT KITCHEN ON ARRIVAL

Two glasses of Modello prosecco and canapés

CANAPÉS

Chicken, chorizo and courgette fritters with chipotle aioli

Hot smoked salmon on rye toast with horseradish beetroot and celeriac crème fraîche

Parmesan and rosemary shortbread, English goat's cheese and peppadew salsa (v)

DINNER SERVED IN THE BANQUETING ROOM

DINNER MENU

Half a bottle of wine per guest

Montsable Chardonnay (unoaked) Pays D'OC (France)

Project Malbec (Argentina)

STARTERS

Herbed tuna carpaccio, pickled chilli and oregano crumb with caperberries

Smoked chicken and black sticky rice salad with mint and coriander, chilli and lime

Roasted and pickled root vegetables, whipped feta, toasted hazelnuts, pecan and black olive crumb (v)

MAINS

Roast cod and clams, garlic oil beurre blanc, dill dauphinois and buttered tenderstem broccoli

Braised feather blade of beef, celeriac, neeps, wild mushroom and madeira jus

Baked artichoke and Sussex blue, fennel and celeriac remoulade, sticky sweet potato and a sourdough rosemary crumb (v)

DESSERT

Box of Christmas treats

Sussex cheese board with grapes, relish and artisan crackers

Coffee, teas and mince pies

This menu may be subject to change, all ticket holders will be informed in advance of any changes.

Vegetarian (v) canapés will be provided on request and vegetarian food options will be available to those that are vegan on request.

Some of the above dishes may contain nuts. If you have any food allergies or intolerances, please inform us in advance.