



CHRISTMAS AT CASTLE GIBSON

CHRISTMAS 2021

Mange

INNOVATIVE CATERING & EVENTS

mange.co.uk



Mange has been providing stylish, innovative food and imaginative event design for over 25 years. Having catered for thousands of events, from cocktail parties to gala dinners, press days to conferences, intimate private soirees to elaborate wedding, Mange has forged a reputation for personal, professional and exceptional service. The company has been working with the wonderfully eclectic Castle Gibson venues for many years.

We have put together some easy-to-order, all-inclusive and seasonal Christmas packages which include our quaffable House Wines from Veneto. Prices include venue hire, staff, security & equipment. Champagne, Cocktails and a wide variety of additional drinks are available upon request. Prices quoted are based on 12.00-17.00 for Lunch, or 18.00-23.00 for Dinner.

"THANK YOU SO MUCH FOR ALL YOUR EFFORT TO MAKE OUR PARTY A SUCCESS.
I RECEIVED WONDERFUL FEEDBACK FROM EVERYONE, ESPECIALLY ABOUT THE FOOD."

AHMM, CHRISTMAS PARTY AND AWARDS CEREMONY, 2017



GOODS ONLY

CHRISTMAS MENUS - STANDING RECEPTION - BOWL FOOD

Free-range Beef Daube;
Herb Mash, Caramelized Baby Onion, Red Wine & Rosemary

GLOBAL G.A.P Pan Fried Stonebass;
Chargrilled Leeks & Sauce Vierge

Butternut Squash Risotto, Parmesan & Basil Oil

Roast Celeriac, Carrots & Parsnips;
Nutmeg, Cinnamon & Honey

Pannetone Bread & Butter Pudding

Frosted Berries;
White Hot Chocolate Sauce

CHRISTMAS AT CASTLE GIBSON

CHRISTMAS MENUS
- SHARING-STYLE DINNER -

MENU I

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RSPCA John Ross Junior Kiln Roasted Smoked Salmon;
Celeriac, Cox's Apple, Caper & Dill Slaw

Roast Red & Yellow Beetroot
Barrel Aged Feta, Haricot Vert, Rainbow Chard & Walnut Dressing
Sourdough & Soda Breads with Herb Butter

•
Slow Roast Free-range Devonshire Lamb,
Boulangère, Potatoes, Chantenay Carrots, Red Wine & Rosemary Jus

Cornish Skate;
Tenderstem Broccoli, Brown Shrimp & Chervil

Chestnut, Girolle & Wild Mushrooms;
Grilled Polenta, Pea Shoots & Shaved Parmesan

•
Dark Chocolate Truffle & Armagnac Tart;
Roast Williams Pear & Warm Crème Anglaise

Fairtrade Cafetiere Coffee:
English, Fresh Mint & Herbal Teas

Spiced Orange & Hazelnut Biscotti

MENU II

•
Duck Confit & Poached Pear Salad;
Red & Yellow Endive, Grain Mustard Dressing

Roast Heritage Carrots & Romanesco;
Goat's Curd, Toasted Hazelnuts, Pea Shoots & Aged Balsamic
Olive Ciabatta, Sea Salt & Rosemary Focaccia with Herb Butter

•
Sous Vide Beef Picanha;
Catalan Potatoes, Baby Carrots, Malbec & Rosemary Jus with Chimichurri

Wild Scottish Halibut;
Jerusalem Artichoke Purée, Cavalo Nero & Caramelised Button Onions

Butternut Squash Gnocchi;
Haricot Vert, Spinach, Smoked Sardinian Ricotta & Basil Oil

•
Pistachio Crème Brûlée

Fairtrade Cafetiere Coffee:
English, Fresh Mint & Herbal Teas

Raspberry Macaroons



CHRISTMAS MENUS

- PLATED DINNER -

Baby Red, Golden & Candy Beets, Barrel Aged Feta;
Pousse, Garlic, Chives, Pine Nuts & Roast Pepper Dressing

•

Roast Halibut;
Celeriac Purée, Baby Carrots & Turnips, Cabernet Jus

or

Roast Organic Suffolk Bronze Turkey Breast;
Potato Fondant, Pistachio & Sage Stuffing

or

Roast Gressingham Duck Leg;
Gratin Dauphinoise, Savoy Cabbage, Juniper & Thyme

or

Open Pumpkin Ravioli;
Burrata, Rapini, Amaretti & Sage Oil

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Vanilla Pannacotta; Blackberries & Pecan Crumble
Fairtrad Arabica Coffee; English, Fresh Mint & Herbal Teas

Spiced Orange Truffles

CHRISTMAS AT CASTLE GIBSON

DRINKS

•

CA Morlin, Prosecco Frizzante DOC Treviso, n/v
2 glasses per person

Ponte Pietra, Trebbiano Garganega, Veneto, 2017
Ponte Pietra, Corvina Merlot, Veneto, 2017
Half bottle per person

Camden Hells & Beavertown Neck Oil
1 bottle per person

Freshly Pressed Apple, Raspberry, Mango & Passionfruit

Freshly Squeezed Orange Juice

Belu Still & Sparkling Water



Prosecco

This wine is sealed under stelvin to protect against random oxidation and cork taint. It is fresh, soft, scented and grapey, with delicious lightness and good length.



Trebbiano Garganega

Pale lemon in colour, with aromas of almond blossom and green apples. This wine is lively on the palate with a touch of marzipan and honey from the Garganega. Crisp, with citrus flavours on the finish.



Merlot Corvina

A delicious blend offering the soft, blackberry voluptuousness of the Merlot in harmony with the characteristic cherry blossom and ripe cherry pie character of Corvina. A fresh and well-balanced wine.



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CHRISTMAS MENUS
- OPTIONAL CANAPÉ ADD ON -

CHOOSE 6 FROM THE BELOW SELECTION

Lamb Confit;
Sweet Potato Cake, Pomegranate & Mint

Seared Gressingham Duck;
Orange, Sesame & Mustard Seed

Peppered Beef Carpaccio;
Parmesan Biscuit, Roquette & Truffle Dressing

Bresaola Crostini;
Chargrilled Yellow Courgette, Aged Balsamic

RSPCA Beetroot Cured Gravadlax;
Buckwheat Blini, Horseradish & Dill

MSC Smoked Haddock Fishcakes;
Gribiche Sauce

MSC Scallop Ceviche Spoons;
Sauce Vierge

Potted Shrimp;
Rye Toasts, Mace & Cayenne

Butternut Squash Arancini;
Parmesan & Sage

Grilled Polenta;
Gorgonzola, Pear & Pine Nut

Tallegio Tarlets;
Roast Red Onion & Basil

Grilled Chevre Croute;
Fig, Frissé & Walnut

Belgian Dark Chocolate Brownies;
Candied Orange & Pistachio Crumble

Miniature Chocolate Éclairs

Tiramisu Shots;
Amaretti Crumble

Miniature Tarte au Citron

CHRISTMAS MENUS - DAY PRICING -

GUESTS	BOWL FOOD			SHARING DINNER			PLATED DINNER		
NO.	DEP	FS	MC	DEP	FS	MC	DEP	FS	MC
50	£178.00	£231.00	£258.00	£214.00	£265.00	£293.00	£224.00	£275.00	£304.00
100	£116.00	£143.00	£155.00	£154.00	£178.00	£193.00	£159.00	£183.00	£197.00
150	£98.00	£116.00	£125.00	£132.00	£150.00	£159.00	£143.00	£159.00	£166.00
200	£88.00	£101.00	£108.00	£126.00	£136.00	£144.00	£129.00	£142.00	£150.00
250	£82.00	£93.00	£99.00	£114.00	£125.00	£131.00	£120.00	£131.00	£137.00

DEP = THE DEPOSITORIES / FS = THE FILM SHED / MC = MC MOTORS

Canapés can be added on at £10/head during the Drinks Reception

CHRISTMAS AT CASTLE GIBSON

CHRISTMAS MENUS
- EVENING PRICING -

GUESTS	BOWL FOOD			SHARING DINNER			PLATED DINNER		
NO.	DEP	FS	MC	DEP	FS	MC	DEP	FS	MC
50	£180.00	£230.00	£260.00	£218.00	£268.00	£298.00	£228.00	£278.00	£308.00
100	£120.00	£145.00	£160.00	£158.00	£183.00	£198.00	£163.00	£188.00	£203.00
150	£101.00	£118.00	£128.00	£136.00	£153.00	£163.00	£143.00	£159.00	£169.00
200	£90.00	£103.00	£110.00	£126.00	£139.00	£146.00	£133.00	£145.00	£153.00
250	£84.00	£94.00	£100.00	£118.00	£128.00	£134.00	£122.00	£132.00	£138.00

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ORDERING

For venue enquiries, please contact office@castlegibson.co.uk

For catering enquiries, please contact info@mange.co.uk

We also provide a range of additional services, including bespoke flower arrangements, DJs and magicians. Prices for these available on request.

Prices exclude VAT.

For standard events running from 18.00-23.00, the bar will close at 22.45 and guests will be asked to leave their glasses and begin departing the venue at 23.00

PLEASE NOTE Sample Menu Prices are based on a minimum of 50 guests, prices for smaller numbers on request.

Guest numbers and service times are required 7 days prior to the event taking place.

Final, confirmed catering orders and numbers cannot be changed any later than 3 working days prior to the event.

Menus within this pack are designed to be easy to use and provide sufficient variety for most requirements but can be altered in conjunction with Mange's main Menu Pack which includes a comprehensive wine and cocktail list. One of our Event Planners will be happy to guide you through further options.

Full Terms and Conditions are available on request.



MSC
MSC-C-56261

Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org



ASC
ASC-C-01731

Seafood with this logo comes from an ASC certified responsible farm. www.asc-aqua.org



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Aquaculture Standard



RSPCA
RSPCA Assured
Dedicated to farm
animal welfare.

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