



FESTIVE MENU 2023

- MINIMUM 10 GUESTS-

**THIS MENU IS FOR PASSING & SHARING SHOULD YOU WANT
A PLATTED OR BUFFET OPTION PLEASE SPEAK TO OUR EVENT MANAGERS**

CANAPÉS ONLY

CHOOSE 6 CANAPÉS

\$200 PP

CANAPÉS WITH PLATTERS

CHOOSE 6 CANAPÉS & 1 PLATTER OF CHOICE

\$320 PP

CANAPÉS ALL-IN

CHOOSE 6 CANAPÉS, 1 PLATTER CHOICE

\$650 PP

3 COURSE ON ITS OWN

CHOOSE 1 SALAD, 2 MAINS, 2 SIDES, 1 DESSERT

\$650 PP

3 COURSE WITH 3 CANAPÉS

CHOOSE 1 SALAD, 2 MAINS, 2 SIDES, 1 DESSERT

\$720 PP

3 COURSE ALL-IN

CHOOSE 1 SALAD, 2 MAINS, 2 SIDES, 1 DESSERT

\$1020 PP

4 COURSE ON ITS OWN

CHOOSE 1 SOUP, 2 SALADS, 3 MAINS, 2 SIDES, 1 DESSERT

\$800 PP

4 COURSE WITH 4 CANAPÉS

CHOOSE 1 SOUP, 2 SALADS, 3 MAINS, 2 SIDES, 1 DESSERT

\$870 PP

4 COURSE ALL-IN

CHOOSE 1 SOUP, 2 SALADS, 3 MAINS, 2 SIDES, 1 DESSERT

\$1200 PP

**ALL-IN PACKAGES INCLUDE Christmas STYLING & 4 HOURS FREE FLOW
MULLED WINE, PROSECCO, HOUSE WHITE WINE, HOUSE RED WINE, PERONI BEER OR BEER OF
CHOICE STILL & SPARKLING, WATER SELECTION OF SOFT DRINKS & JUICES**





TRIO of DIPS

(COMPLIMENTARY)

Smoked Eggplant Babaganoush Pistachio, olive, dukkah and pomegranate seed labneh sun-dried tomato huMmus
Topped with extra virgin olive oil & served with freshly baked bread

CANAPÉS

CRANBERRY BRIE BITES

DATES STUFFED WITH GOATS CHEESE

CRISPY POLENTA BALLS WITH TRUFFLE MAYO

BACON WRAPPED HALLOUMI WITH THYME HONEY GLAZE

FESTIVE SAUSAGE ROLL WITH CRANBERRY SAUCE

STICKY APPLE GLAZED PORK BELLY

SPICED COD FRITTERS WITH HARISSA HONEY DIP

PINK PICKLED QUAIL DEVILLED EGGS

MARMALADE GLAZED PORK BELLY

CRANBERRY PECAN GOAT CHEESE TRUFFLES

SOUPS

ROASTED BUTTERNUT SQUASH SOUP

TWO MUSHROOM VELOUTE

SMOKED HAM HOCK & LENTIL SOUP

SALADS

POMEGRANATES FRESH HERB SALAD

with arugula, red onion, cherry tomatoes, fried eggplant, pine nuts in sumac & pomegranates molasses dressing

WARM WINTER SALAD

with al dente carrots and cauliflower, ground pistachios, tahini dressing, parmesan fricco and thyme

ROASTED BEET AND GOAT CHEESE SALAD

WITH MAPLE SYRUP AND BALSAMIC DRESSING

MANDARIN ORANGE SALAD

with shaved parmesan & toasted walnuts soaked in a orange dressing

SEAFOOD

SALMON WITH CREAMY TUSCAN SAUCE

made of fresh garlic, butter, cream, spinach, sun-dried tomatoes

BAKED BUTTER & GARLIC COD

FENNEL & DILL CRUSTED OCEAN TROUT





MEATS

ROAST TURKEY WITH VEGETABLE & CROSTINI STUFFING

Served with Gravy, Sour Cherry Sauce & Cinnamon Cranberry Sauce

POMEGRANATE'S ROSEMARY STUFFED PORCHETTA

ROAST CHICKEN WITH LEMON, THYME & HERBED BUTTER

TWICE-COOKED CRISPY PORK BELLY

with Artichoke Puree

HEIRLOOM BLACK ANGUS RIB EYE ROAST

WHISKEY AND CLEMENTINE GLAZED HAM

VEGETARIAN

GREEK EGGPLANT CASSEROLE

BIEBER DOLMA STUFFED PEPPERS

with basmati rice, mint & dill

VEGAN MAINS

HERB-CRUMBED WHOLE ROASTED CAULIFLOWER

CHRISTMAS NUT ROAST

nuts, grains, vegetable oils, broth of butter & seasoning casserole

SIDES

DUCK FAT ZA'ATAR ROAST POTATOES

MAPLE GLAZED YAMS

TRUFFLE MAC & CHEESE

CRISPY BRUSSEL SPROUTS

YORKSHIRE PUDDINGS

POTATO AU GRATIN

DESSERT

CLASSIC APPLE TARTE TATIN

STICKY TOFFEE PUDDING

CHRISTMAS PUDDING

CHOCOLATE MOUSSE

GINGERBREAD CAKE





PLATTERS

**OUR PLATTERS ARE A PERFECT COMPLEMENT
TO ANY EVENT & SERVE 15 GUESTS EACH**

THE MEZZE PLATTER \$1500

A Selection of Dips Including Babaganoush, Red Pepper & Walnut, Beetroot Humus, and Tzaziki, served with Pita Crisps & Turkish Bread, Three-cheese spinach Sambousek with toasted Nigella Moroccan Meatballs with Minted Yogurt Falafel Bites, Tahini, Pickled Red Radish, Spinach, Sumac & Pine Nut Parcels

THE CHARCUTERIE PLATTER (1KG) \$1250

A Selection of Premium French, Italian & Spanish Meats Served with Fig Jam, Bread & a Selection of Pickles & Smoked Nuts Decorated on a Grazing Board

THE CHEESE PLATTER (1KG) \$1250

A Selection of imported Cheeses from Europe Served with Crackers, Fresh Baguette, Grapes, Dried Fruits and Relishes decorated on a Grazing Board

THE MIX PLATTER (1KG) \$1280

A Mix of Cold Cuts & imported Cheeses from Europe served with Crackers, Fresh Baguette, Grapes, Pickles & Smoked Nuts decorated on a Grazing Board

THE CRUDITÉS PLATTER \$1250

A Colourful Vegetable Platter served with Three Dips: A spicy Muhammara, a creamy Cheese & a Tzatziki Sour Dip decorated on a Grazing Board

THE LATE NIGHT SANDWICH PLATTER \$1350

A Great Way to add a Little Extra Food after Drinksto & End the Night, this Sandwich Platter consists of five Different Sandwiches & Rolls

DRINKS PACKAGES

ALL PACKAGES ARE FOR 4 HOURS

NON ALCOHOLIC FREE FLOW

STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES

**\$150 PER
GUEST**

STANDARD FREE-FLOW

(INCLUDED IN ALL-IN PACKAGE)

PROSECCO, HOUSE WHITE WINE, HOUSE RED WINE, PERONI BEER OR BEER OF CHOICE, STILL & SPARKLING WATER, SELECTION OF SOFT DRINKS & JUICES

UPGRADE TO FULL BAR

GIN, VODKA, WHISKEY & MIXERS INCLUSIVE (TONIC, SODA WATER, LEMON & LIME)
\$150 PER GUEST





CONTACT US



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