
CRAFTHOUSE & ANGELICA

CHRISTMAS 2018

crafthouse

ANGELICA



WELCOME TO CRAFTHOUSE & ANGELICA

Award-winning Crafthouse offers a distinctive and delicious dining experience, matched with spectacular views across Leeds. Many ingredients are sourced from Yorkshire's coast and countryside and are cooked with the utmost care. Menus change with the seasons, with a focus on quality produce, professionally cooked and simply served. The Josper oven provides a unique technique in the preparation of our meat and fish, chargrilling at 480 degrees over charcoal. An open kitchen faces onto the restaurant's dark oak and marble interior, whilst the chef's counter offers diners a unique insight into the inner workings of the kitchen. Specially commissioned artwork features throughout designed to reflect Leeds' past and present – both its great industrial heritage and its status as one of the most vibrant, metropolitan cities in Europe.

With a central location, friendly staff and buzzing atmosphere, Angelica is a fun and relaxed venue for group dining and parties; a great setting for an informal get-together. Whether you are with friends, family or colleagues, Angelica always impresses, serving up a delicious menu, stunning views and a bustling brasserie-style atmosphere with music played throughout the day. Relax and unwind in the bar with its diverse selection of wines and beers, classic and unusual spirits and cocktails.

With Angelica taking over the roof top and Crafthouse located just underneath our venues are the perfect place to host your Christmas party weather it be for your company, family or friends.

Capacities - Crafthouse

65 guests (seated dinner) 80 guests (BBQ, buffet or drinks reception)

Semi Exclusive

120 guests (seated dinner) 200 guests (BBQ, buffet or drinks reception)

Full Exclusive

Capacities - Angelica

35 guests

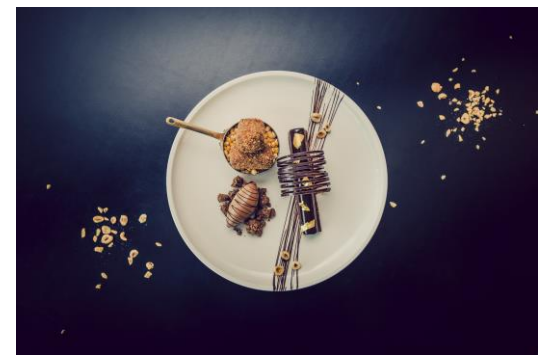
Casual seating

100 guests

Semi Exclusive

200 guests

Full Exclusive



CRAFTHOUSE GROUP SET MENUS-3 COURSES

Parties of 10 and above guests are required to choose a group menu, parties of 15 and over are required pre-order (seating plan and choices to be confirmed one week prior to the event) or choose a 1/1/1 menu from the below choices.

£40 MENU

3 COURSE- 3/3/3 MENU

starters

partridge & wild boar terrine

pickled radish, sweet & sour golden raisin, espellette cracker & lemon cress

gin smoked salmon

horseradish cream, dill cucumbers, soda bread biscuit & citrus onions

winter mushroom & black truffle veloute (v)

goats cheese bonbon, black garlic & crispy shallots

mains

a selection of potatoes & vegetables will be served to share for every four people attending

roast turkey (n)

pigs in blankets, spiced carrot puree, crispy potato fritter, sage & chestnut stuffing, sherry jus

salmon fillet

roast celeriac, prawn orzo pasta, potato soufflé & prawn fume

pumpkin ravioli (v)

spoon spinach, black winter truffle & parmesan butter sauce

fillet steak 200g (£15 supplement)

served with turkey garnish

desserts

pecan pie

maple gold, spiced mascarpone ice cream (n) (v)

Christmas pudding cheesecake

fresh clementine & clementine jelly

nutmeg crème brulee

brandy soaked prunes & gingerbread (n) (v)

Paris-brest éclair

Praline cream & roasted caramelized hazelnuts (n)

gâteau opéra

marzipan ice cream

CRAFTHOUSE & ANGELICA BUFFET MENU

For parties of 20 or more – Semi-Exclusive or Full-Exclusive hire of either Crafhhouse or Angelica is required

Minimum booking numbers of 20 people

£35 PER PERSON

Potato, Truffle and Spinach Pie

Butter roast Turkey with sage stuffing and roast pan jus

Roast Salmon fillet with cream leeks (£5 supplement)

Rump cap steak (£10 supplement)

Winter Kitchen Salad

Bread and Oil

New Potatoes and Vegetables

Chocolate Orange Mousse

Dishes may vary dependent on seasonal availability.
The menu does not list all ingredients, please inform us of any dietary requirements
A discretionary 10% service charge will be added to the final bill

CRAFTHOUSE & ANGELICA CANAPE MENU

For parties of 30 or more – Semi-Exclusive or Full-Exclusive hire of either Crafhhouse or Angelica is required

Minimum order of 30 portions per canapé

£2.50 PER CANAPE

Pigs in blankets

Turkey and chorizo sausage rolls

Spinach and ricotta tart

King prawn arranchini

Salmon belini's

Mini mice pies

Mini brownies

RECOMMENDED WINE LIST

SPARKLING

Moët & Chandon Brut Imperial NV, Champagne,

France £65

2010, Hennes, Reserve, West Sussex,

UK £60

Hattingley Valley, Classic cuvee, Hampshire,

UK £60

WHITE

2014 Viura, Rioja blanco, Vetiver, Bodegas Ontanon,

Rioja, Spain £30

2016 Riesling, Rag & Bone, Magpie Estate,

Eden Valley £35

2016 Lugana, Vigneto La Conchiglia DOC Azienda Citari,

Lombardy £40

2014 Chardonnay, Nielson by Byron,

Santa Barbara County £45

2016 Sancerre, M.&E. Roblin, Terres Blanches,

France £50

PORT & DESSERT

2011 Late Bottled Vintage Port, Graham's

100ml £7 Bottle £45

2009 Sauternes, Castelnau de Suduiraut,

Bordeaux, France 70cl 100ml £11 Bottle £60

RED

2015 Chianti Classico, Brolio,

Ricasoli, Tuscany £44

2013 Crozes-Hermitage, Etienne Guigal, Ampuis,

Rhône, France £50

2014 Pinot Noir, Nielson by Byron,

Santa Barbara County £45

2014 Nebbiolo, F for Fog, Alpha box & Dice,

Adelaide Hills £56

2015 Post Scriptum de Chrysea Prats & Symington,

Douro Valley, Portugal £53

2010 Rioja, Reserva, Bodega Valenciso,

Rioja, Spain £55

DRINKS MENU

BOTTLE BEER

Peroni 330 - £4.25

Harviestoun Schiehallion 330 - £4.25

Asahi 330 - £4.25

Saltaire Blonde 500 - £5.50

WINE

Blanc de Blancs sec 2015 - £21

Merlot De Gras 2016 - £25

Pino Grigio Rose 2014 - £26

DESSERT COCKTAILS

Angelico

Baileys, Frangelico, milk, cream, fresh espresso, Chocolate syrup, topped with whipped cream

Strawberry cheesecake martini

Absolut Vanilia vodka, strawberry syrup, milk, cream, topped with whipped cream

Salted caramel martini

Courvoisier VSOP, butterscotch liqueur, egg white, caramel syrup

AFTER DINNER COCKTAILS/COFFEES

LIQUEUR COFFEES

£3.5 Plus Liqueur Price

French, Hennessy fine cognac

Calypso, Kahlua coffee liqueur

Irish, Jameson's Irish whisky

Caribbean, Chairman's spiced rum

Italian, Disaronno Amaretto

Baileys, Irish cream liqueur

ANGELICA CLASSIC COCKTAILS

Apple berry dazzler

Absolut vanilla vodka, creme de mure, lemon, apple juice vanilla syrup, fresh blackberries

Pear 1738

Remy martin 1738, Xante pear, Cointreau, lemon, sugar, pear puree

Phils Mai tai

Mount Gay rum, Havana 3 rum, almond syrup, pineapple juice, lime, Wray & Nephew top

Polish President

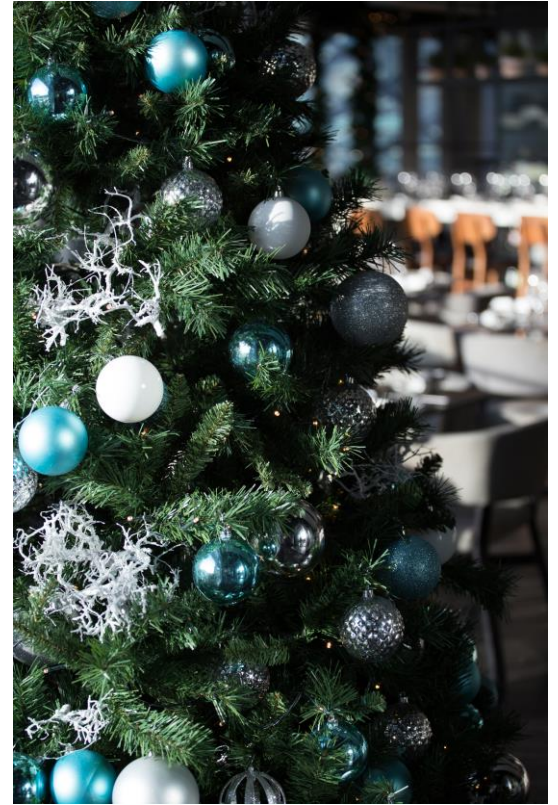
Belveder vodka, Solerno blood orange, raspberry syrup, lemon juice

Elderflower Vivant

St Germain elderflower liqueur, elderflower cordial, topped with prosecco & soda

Beyond the sky

Amaretto, cranberry juice, lemon juice, vanilla syrup, shaken with basil leaves



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TRINITY CENTER

LEEDS

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