



CHRISTMAS AT APPLES & PEARS



OUR VENUE

Apples & Pears is a great venue for hire whether it is for a special occasion, party promotion or christmas party. With a range of cocktails, spirits, wines, beers and canapes — we can cater to all taste buds!

We are in a great location with just a 5 minute walk from Aldgate East tube and close proximity to Brick Lane, Spitalfields and the City. We've been host to a range of events where we can arrange exclusive hire of the whole venue or just one bar for your guests to party the night away.

We have full DJ and sound equipment on both floors, full cocktail bar on both floors, heated Beer garden, Wi-Fi, screens, experienced cocktail bartenders, friendly staff and management and security.

Our capacity

Whole Venue: 160 guests

The Lounge Bar: 90 guests | The Basement: 80 guests | Beer garden: 40 guests





DRINKS & DELIGHTS

Put yourself in our trustworthy hands and enjoy the delicious cocktails Apples & Pears has to offer. We use locally sourced fresh produce, as well as using in-house infused ingredients to create old-school classics and our signature drinks. We have a full range of spirits, beers, wines and we can provide Cocktail, Prosecco or Champagne drink receptions. The perfect way to ignite your Christmas spirit.

Food by Nigel's Food Design

Our bar menu, by Nigel's Food Design, includes a range of delicious sharing platters and snacks. Canapes and buffets are available and if you require a bespoke menu, Nigel's Food Design will tailor a menu to suit your individual needs. Nigel was previously a chef at The Savoy and Claridges Hotel and he uses locally sourced ingredients that are seasonal, homemade and where possible, fair trade.

Why look anywhere else?

You can hire Apples & Pears exclusively or hire an individual bar. We have areas and tables available with a festive menu designed for larger groups.





SIGNATURE COCKTAILS

APPLES & PEARS £8.50

Zubrowka Vodka, pear, lemon and pressed apple juice with a touch of Apples & Pears Amber Syrup.

NEWTRUMAN £8.50

Remy Martin VSOP Cognac, ginger, elderflower, pear, pineapples and a hint of Boker's Bitters.

RED SHORE £8.00

Sailor Jerry's Spiced Rum, chillies, ginger and lemon cooled off with fresh watermelon.

PASIMAYAGA £9.00

Ceylon Arrack, Velvet Falernum freshened with lychees and sweet Thai basil and Absinthe.

THE HIC-CUP £8.00

Hendrick's Gin, Pimm's, grapefruit, apple, tonic water and pinched on the cheek with Tea Pot Bitters.

OSBORN TREAT £8.50

Reyka Vodka, Amaretto, Crème de Menthe mixed together with lemon and passion fruit.

VELVET VERA £9.00

Plymouth Sloe Gin, elderflower, Velvet Falernum, Bitter Truth Elixir and Burlesque Bitters.

LUBBLY JUBBLY £8.50

Coconut, caramel and strawberries laced with Mount Gay Eclipse rum.

KAMM'S CURRENT BUN £9.00

Kamm & Sons Ginseng Spirit, Chambord, Pamplemousse Rose Liqueur, pomegranate, Apples & Pears Amber Syrup and Spanish Bitters.

BEBIDA DE PAPA £8.00

Papaya and mango fresh fruitiness against Tequila Blanco, Cointreau and lime with Apples & Pears Amber Syrup.

THE LATIN JOB £8.50

A sweetened yet respectful play on a Negroni adding Amaretto, Maraschino Liqueur, Campari and Martini Rosso.

THE RIPPER RETURNS £8.50

Jack Daniels infused with Joe's Chocca-Roo-Brew Tea and Jack Daniels Tennessee Honey, Crème de Mure, Apples & Pears Amber Syrup and bloody fresh blackberries.

CHAI MYTAI' £8.50

Chai-Tea infused Sailor Jerry, Koko Kanu, citrus, Cointreau and Orgeat.

AVO' COLADA £9.00

Koko Kanu and Flor de Cana 4yr Rum mixed with a avocado, pineapple and coconut.

THE FLYING SCOTSMAN £8.00

Monkey Shoulder Triple Malt Whisky with guava and a tad of dandelion and Burdock Bitters.

ROSE-TINTED GIMLET £8.50

See our Hendrick's Gin Gimlet in a better light by mixing the kiwi and Rosehip Syrup.

VOGUE £9.00

Citrus Infused Green Mark Vodka accessorised with Cointreau, Parfait Amour, Acai Juice and Aphrodite and Orange Bitters.

THE MAD HATTERS Serves 4 £28.00

Mount Gay Eclipse Rum, Southern Comfort, Crème de Apricot, citrus, pineapple, grenadine and Rekorderlig Orange and Ginger Cider.

Optional - Stand of cupcakes

Stand of 6 cupcakes £18.00

Stand of 12 cupcakes £36.00

Order 2 days in advance

Classic Cocktails are available on request.

Autumn/Winter Cocktail Menu

will be available late September 2013.



CHRISTMAS CANAPES

6 types £19.00 | 7 types £21.50 | 8 types £24.00 | 9 types £26.50 | 10 types £29.00 (+ VAT)

SERVED COLD

TOASTED PANETTONE WITH SPICED PARSNIP
CREAM, PRUNE AND BEETROOT CRISP (v)

CORN-FED CHICKEN STUFFED
WITH SAGE MOUSSE
Topped with compote of winter fruits

MARINATED SALMON WITH DILL MUSTARD,
GRIDDLED NEW POTATO

GINGER BREAD WITH SMOKED TROUT AND
SALSA OF PRESERVED LEMON

PECAN BISCUIT WITH STILTON
AND PEAR CREAM, FIG (v)

SERVED HOT

SKEWER OF TURKEY MARINATED IN
SPICES & RED WINE SYRUP

TURKEY 'SPRING ROLL'
Filled with sweet chestnut purée, sage and onion
served with a cranberry and 'absolut' dip

FILLET OF BEEF SKEWER WITH
CUMBERLAND SAUCE

DUCK AND FRUIT SAUSAGES WITH
BUBBLE & SQUEAK MASH

SMOKED SALMON SKEWER
Served with a crème fraîche, caviar & chive dip

WILD MUSHROOM AND BRANDY 'STRUDEL'
WITH CHOPPED WALNUTS (v)

DESSERT

CHOCOLATE AND CHERRY MOUSSE,
SERVED IN A PASTRY CASE

DEEP-FRIED WONTON WITH SWEET MINCE &
ORANGE, CALVADOS CRÈME FRAICHE

CHRISTMAS PUDDING SHOT

A bespoke menu is available on request.

