

SHUFFLE CLUB
**NEWHALL
STREET
TAVERN**
EST 2024

FESTIVE SNACK
£15 PER PERSON
EACH SNACK IS 2-3 BITES

Pork stuffing balls, cider gravy
Crispy mozzarella bites, cranberry sauce (v)
Chicken tenders, garlic & herb dip
Smoked salmon & cucumber bites

CHRISTMAS MENU
£25.00 PER PERSON
MINIMUM 6 GUESTS

STARTER

FESTIVE SNACKS *(Shared by the table)*

Salami & mortadella, arancini & marinara sauce (v),
chicken tenders with jalapeño & garlic dip, tapenade & pizza chips (vg)

PIZZA

WE WILL PROVIDE A SELCTION OF THE BELOW, IF YOU HAVE ANY FAVOURITES LET US KNOW.

Smoked turkey & ham, white base, mozzarella, shaved chestnut, hot honey
Classic margherita, tomato base, mozzarella, pecorino, basil (v)
The Brummie, Balti chicken, mozzarella, green chilli, garlic yoghurt, crispy onions
Carbonara, white base, mozzarella, guanciale, black pepper, egg yolk, pecorino
New Yorker, tomato base, mozzarella, Italian sausage, wood roasted peppers, pecorino
Mushroom, truffle cream base, wild mushrooms, garlic, mozzarella (v)
Double pepperoni, tomato base, mozzarella, extra pepperoni
Mortadella, white base, Stracciatella, mortadella, rocket, pesto
Zucchini, white base, San Danielle ham, rocket, shaven pecorino

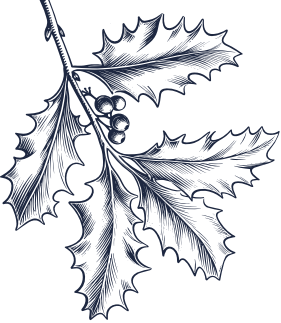
DESSERT

(Shared by the table),
NST tiramisu, vanilla mascarpone, amaretti

Vegan cheese and GIF base available. We're a small kitchen and cannot guarantee that these ingredients are completely dairy and gluten free.

A discretionary service charge of 10% will be added to your dining bill. If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information.





ULTIMATE FESTIVE FEAST

3 COURSES FOR £45

**INCLUDES ARRIVAL DRINK & ESPRESSO MARTINI TO FINISH
PLUS HALF BOTTLE OF WINE PER PERSON**

STARTER

Antipasto platters served family style.

*Salami Napoli, Mortadella, Parma ham, Smoked salmon,
Burrata (V), Tapenade (VG), House baked pizza bread (VG),
Wood roasted peppers & Pickled vegetables (VG)*

MAINS

Choose one option from the list below.

Served with garlic pizza bread, seasonal vegetables

Aberdeen Angus beef lasagne, aged parmesan, marinara sauce

or,

Baked hake, 'aqua pazza' tomato, olives, capers

or,

Aubergine parmigiana, vegan parmesan, basil, pesto (VG)

DESSERT

Shared by the table

NST tiramisu, vanilla mascarpone, amaretti

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