

# FESTIVE SET MENU

#### 3 COURSES FOR 39.95PP

+ PROSECCO +6PP | + MOËT & CHANDON IMPÉRIAL BRUT CHAMPAGNE +12PP

#### STARTERS

#### PRAWN COCKTAIL TACOS'

King prawns, Bloody Mary cocktail sauce, gem lettuce, pico de gallo and prawn cracker crunch

#### OYSTER MUSHROOM TEMPURA\* (VE)

Miso dressing, spring onion, chilli and black onion seeds

#### PANKO CAMEMBERT (V)

Pickled cherry & pineapple chutney, chicory and watercress

#### CHICKEN SATAY SKEWERS~

Cranberry sauce and sweet chilli dressing

#### MAINS

#### **ROAST TURKEY**

Paupiette of turkey rolled in streaky bacon with apricot & rosemary stuffing. Served with crispy potatoes, broccoli, thyme roasted carrots, parsnips, sage, pig in blanket, cranberry sauce and beef dripping sauce

#### SEA BASS THAI GREEN CURRY

Super green Thai curry, pan-fried sea bass, broccoli, king oyster mushrooms, sticky rice and toasted coconut

#### 80Z SIRLOIN & CHIPS (+6PP SUPPLEMENT)

8oz Sirloin steak, best served pink, with seasoned skin-on fries and your choice of beef dripping sauce or chimichurri

#### ROAST AUBERGINE (VE)

Dukkha crusted aubergine, pearl barley, quinoa & rocket salad, pickled pink onions, coconut crème and pomegranate seeds

## CAMEMBERT & CHORIZO FESTIVE BURGER

Beef burger topped with melted camembert and chorizo & cranberry jam. Served with sage & sea salt skin-on fries and a pig in blanket

## **DESSERTS**

# CHRISTMAS TOFFEE PUDDING (V)

A twist on the classic Christmas pud with sticky toffee and vanilla & honeycomb custard

#### **CHURROS**

With Belgian chocolate sauce for dunking

#### LEMON & BLUEBERRY SHEEZECAKE (VE)

Our vegan take on a cheesecake, coconut crème and a mixed berry coulis

### KAHLÚA HOT CHOCOLATE AFFOGATO (+2PP SUPPLEMENT)

Warm brownie and vanilla ice cream drenched in Kahlúa coffee liqueur hot chocolate (18+ only)

# FESTIVE PARTY MENU

#### FESTIVE FAVOURITES BUFFET -

26.5PP

Garlic Focaccia (V) Karaage Sticky Chicken

Pigs In Blankets

Salt & Pepper Calamari
Bang Bang Salad (VE)
Skin-On Fries (VE)

Beef & Camembert Sliders\*
Festive Halloumi Fries (V)
Mushroom Arancini (V)

#### PREMIUM FESTIVE PARTY BUFFET

32.95PP

Panko Camembert (V)

Prawn Cocktail Tacos\*

Chicken Satay Skewers~

Pigs In Blankets Karaage Sticky Chicken Bang Bang Salad (VE) Mushroom Arancini (V)

Skin-On Fries (VE)

Beef & Camembert Sliders'

Falafel & Spinach Sliders (VE)

Mini Brownie (V)

Lemon & Blueberry Sheezecake (VE)

# NEW YEAR'S EVE

## PARTY INTO THE NEW YEAR WITH US

45PP

4 small plates + 2 glasses of Moët & Chandon Impérial Brut Champagne\*

UPGRADE TO A BOTTLE FOR +34

\*Selected bars only. See website for details.

# DRINKS PACKAGES

#### COCKTAILS | 10 OF THE SAME

Pornstar Martini or Espresso Martini

#### BEERS | 10 BOTTLES OR 20 BOTTLES

Peroni Nastro Azzurro, Corona, Daura Damm Gluten Free, Peroni Nastro Azzurro 0.0 or Athletic Run Wild IPA

#### CIDERS | 10 BOTTLES OR 20 BOTTLES

Rekorderlig Strawberry & Lime, Peach & Raspberry or Strawberry & Lime 0.0

#### GET INTO THE SPIRIT | CHOOSE 1 BOTTLE OF SPIRIT & SOFT DRINK MIXERS

Chase Vodka, Tanqueray Gin, Jack Daniel's Tennessee Whiskey, Havana Club Especial Rum or Bacardí Carta Blanca

#### SHOTS | 12 OF THE SAME

Baby Guinness, Lady Guinness, Tequila Rose, Jägermeister, Isolabella Limoncello or Montzi Sour Cherry Liqueur

#### WINE | 4 BOTTLES

White: Luisella Trebbiano Blend or Secret Admirer Sauvignon Blanc Red: Identity Cabernet Sauvignon or Smooth Talker Merlot Rosé: Luisella Pinot Grigio Blush or Zinfandel Rosé

# PREMIUM ROSÉ | 4 BOTTLES

Whispering Angel Rosé

# SPARKLING | 4 BOTTLES

House Prosecco

### CHAMPAGNE | 4 BOTTLES

Moët & Chandon Impérial Brut Champagne

#### FOR ALL: WINE, SPARKLING & BEER/CIDER

2 bottles of Prosecco, 2 bottles of wine and 10 bottles beer/cider

# LOOKING TO MISS THE DECEMBER MADNESS? NO STRESS — LET US THROW THAT FESTIVE PARTY FOR YOU IN JANUARY!

With 45 locations nationwide, we offer everything from exclusive venue hire to semiprivate spaces and reserved drinks areas—perfect for every kind of festive celebration.

#### T&CS

£10 per person deposit required for all Christmas Party bookings.

A pre-order will be required 7 days before your booking date. Please note, cancellations within 7 days of the booking date will result in your deposit not being refunded. Buffets are for a minimum of 10 guests. Where table service is offered, a discretionary service charge of 10% may be added to your bill.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. Full allergen information will be available from August 2025 to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, ~ = our satay sauce does not contain peanuts, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. \*=contains alcohol. Fish dishes may contain small bones. Adults need around 2000 calories a day.