CHRISTMAS FOOD AND DRINK PACKAGES

THE ELF **£47.50 PER HEAD** (Social Darts[®] not included)

Drinks

2 bottles of beer or half a bottle of house wine (white or red) per guest

Canapés

Smashed avocado and tomato bruschetta Ve Souvlaki chicken skewers NGC Prawn cocktail lettuce wrap NGC 24 hours pulled beef Yorkshire pudding Brie parcels with spiced cranberry sauce V Pigs in blankets with honey mustard NGC

Pizza

We'll provide a selection of our meat and vegetarian pizzas

Dessert

A selection of cheesecake bites, sweet dough balls with Nutella and mince pies ${\it V}$

Only available 18th November to 24th December. Content is subject to change



Drinks

Bubbly reception and either 4 bottles of beer or 1 bottle of house wine (white or red) per guest

Canapés

24 hours pulled pork bao bun with spiced apple chutney and crispy onions

Portobello mushroom slider with aioli, spinach and red onion V

Smashed avocado and tomato bruschetta $\mathit{V\!e}$

Souvlaki chicken skewers NGC

Prawn cocktail lettuce wrap NGC

24 hours pulled beef Yorkshire pudding Pulled pork slider with South Carolina BBQ sauce Brie parcels with spiced cranberry sauce V Pigs in blankets with honey mustard NGC

Pizza

We'll provide a selection of our meat and vegetarian pizzas

Dessert

A selection of cheesecake bites, sweet dough balls with Nutella and mince pies ${\it V}$

V Vegetarian Ve Vegan NGC Non Gluten Containing

Our packages are only available to pre-order for groups of 10+ people and one package must be ordered for each guest in the group. Please note that a discretionary 12.5% service chargae will be added at the time of booking. Whilst we take every reasonable precaution when catering for guests with allergies, we prepare food in a kitchen where allergens may be present, so we cannot 100% guarantee no cross-contamination.





VEGAN CHRISTMAS

THE ELF **£47.50 PER HEAD** (Social Darts[®] not included)

Drinks

2 bottles of beer or half a bottle of house wine (white or red) per guest

Canapés

Spiced potato, spinach and coriander pakora with vegan 'nduja dip Ve

Smashed avocado and tomato bruschetta Ve

Spiced cauliflower wings Ve

Pan-roasted Padrón peppers with smoked rock salt *Ve NGC*

Hummus and tortilla chips with paprika and sesame Ve NGC

Plant-based chorizo and guacamole on toast Ve

Pizza

We'll provide a selection of our vegan pizzas to fill your guests up

Dessert

A selection of cheesecake bites, sweet dough balls with strawberry jam and mince pies *Ve*

Only available 18th November to 24th December. Content is subject to change



Drinks

Bubbly reception and either 4 bottles of beer or 1 bottle of house wine (white or red) per guest

Canapés

Smashed avocado and tomato bruschetta Ve

Spiced cauliflower wings Ve

Pan-roasted Padrón peppers Ve NGC

Hummus and tortilla chips with paprika and sesame Ve NGC

Plant-based chorizo and guacamole on toast Ve

Spiced potato, spinach and coriander pakora with vegan 'nduja dip *Ve*

Plant-based 'nduja and red pepper bao bun Ve

Falafel with creamy hummus Ve

Nut roast bites Ve

Pizza

We'll provide a selection of our vegan pizzas to fill your guests up

Dessert A selection of cheesecake bites, sweet dough balls with strawberry jam and mince pies Ve

V Vegetarian Ve Vegan NGC Non Gluten Containing

Our packages are only available to pre-order for groups of 10+ people and one package must be ordered for each guest in the group. Please note that a discretionary 12.5% service chargae will be added at the time of booking. Whilst we take every reasonable precaution when catering for guests with allergies, we prepare food in a kitchen where allergens may be present, so we cannot 100% guarantee no cross-contamination.





NON GLUTEN CONTAINING CHRISTMAS FOOD AND DRINK PACKAGES

THE ELF **£47.50 PER HEAD** (Social Darts[®] not included)

Drinks 2 bottles of beer or half a bottle of house wine (white or red) per guest

Canapés Smashed avocado and tomato bruschetta *Ve NGC*

Teriyaki beef skewers NGC

Hummus and tortilla chips with paprika Ve NGC

Prawn cocktail lettuce wraps NGC

Souvlaki chicken skewers NGC

Pigs in blankets with honey mustard NGC

Pizza

We'll provide a selection of non-gluten-containing pizzas

Dessert A selection of chocolate brownie bites and mince pies VNGC Only available 18th November to 24th December. Content is subject to change



Drinks Bubbly reception and either 4 bottles of beer or 1 bottle of house wine (white or red) per guest

Canapés

Smashed avocado and tomato bruschetta NGC Ve Teriyaki pulled beef chicory cup and parsnip purée NGC Spiced cauliflower wings NGC Ve South Korean style crispy pork belly NGC Pan-roasted Padrón peppers NGC Ve Prawn cocktail lettuce wraps NGC Hummus and tortilla chips NGC Ve Souvlaki chicken skewers NGC Pigs in blankets with honey mustard NGC **Pizza** We'll provide a selection of non-gluten-containing pizzas

> Dessert A selection of chocolate brownie bites and mince pies VNGC





V Vegetarian Ve Vegan NGC Non Gluten Containing

Our packages are only available to pre-order for groups of 10+ people and one package must be ordered for each guest in the group. Please note that a discretionary 12.5% service chargae will be added at the time of booking. Whilst we take every reasonable precaution when catering for guests with allergies, we prepare food in a kitchen where allergens may be present, so we cannot 100% guarantee no cross-contamination.