# CHRISTMAS FOOD AND DRINK PACKAGES

Only available in December and content is subject to change

THE ELF **£47.50 PER HEAD** (Social Darts<sup>®</sup> 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  ${\it V}$ 

**THE SANTA 267.50 PER HEAD** (Social Darts<sup>®</sup> not included)

## 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  $V\!e$ 

Souvlaki chicken skewers NGC

 $\label{eq:prawn} \mathsf{Prawn}\ \mathsf{cocktail}\ \mathsf{lettuce}\ \mathsf{wrap}\ NGC$ 

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.





# NON GLUTEN CONTAINING CHRISTMAS FOOD AND DRINK PACKAGES

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**£47.50 PER HEAD** (Social Darts<sup>®</sup> 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 **THE SANTA 267.50 PER HEAD** (Social Darts<sup>®</sup> not included)

# 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

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# VEGAN CHRISTMAS Jele FOOD AND DRINK PACKAGES

Only available in December and content is subject to change

THE ELF **£47.50 PER HEAD** (Social Darts<sup>®</sup> 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* 



#### 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.



