

# CHRISTMAS FOOD AND DRINK PACKAGES

Only available in December and content is subject to change

## THE ELF £45 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 *V*

## THE SANTA £65 PER HEAD

(Social Darts 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 *Ve*

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 *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 charge 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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## THE ELF £45 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*

## THE SANTA £65 PER HEAD

(Social Darts 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 *NGCVe*

Teriyaki pulled beef chicory cup and parsnip purée *NGC*

Spiced cauliflower wings *NGCVe*

South Korean style crispy pork belly *NGC*

Pan-roasted Padrón peppers *NGCVe*

Prawn cocktail lettuce wraps *NGC*

Hummus and tortilla chips *NGCVe*

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 FOOD AND DRINK PACKAGES

Only available in December and content is subject to change

## THE ELF £45 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*

## THE SANTA £65 PER HEAD

(Social Darts 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 *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 charge 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.