CHRISTMAS FOOD AND DRINK PACKAGES

THE ELF £47.50 PER HEAD

(Social Darts® not included)

Only available 18th November to 24th December.

Content is subject to change

THE SANTA £67.50 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

9 Canapés

Gochujang crispy pork belly bites with ginger and lime dressing NGC

Porcini mushroom arancini V

Smashed avocado and tomato bruschetta Ve

Chicken tikka skewer with creamy raita and tomato sauce NGC

Prawn cocktail lettuce wrap NGC

Beef barbacoa slider with jalapeño salsa and pickles

Popcorn chicken with sweet chilli sauce and crispy corn NGC

Crispy brie with cranberry sauce VNGC

Pigs in blankets with honey mustard

Pizza

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

Dessert

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

Drinks

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

Canapés

Smashed avocado and tomato bruschetta Ve

Chicken tikka skewer with creamy raita and tomato sauce NGC

Prawn cocktail lettuce wrap NGC

Beef barbacoa slider with jalapeño salsa and pickles

Crispy brie with cranberry sauce VNGC

Pigs in blankets with honey mustard

Pizza

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

Dessert

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







VEGAN 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

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

Smashed avocado and tomato bruschetta Ve

Spiced cauliflower wings with red pepper tapenade Ve

Pan-roasted Padrón peppers Ve NGC

Hummus and tortilla chips with paprika and sesame VeNGC

Middle Eastern 'lamb' sliders with smoked applewood, gherkins and house slaw \emph{Ve}

Pizza

We'll provide a selection of our plant-based pizzas

Dessert

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

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THE SANTA £67.50 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

9 Canapés

Smashed avocado and tomato bruschetta Ve

Spiced cauliflower wings with red pepper tapenade Ve

Pan-roasted Padrón peppers Ve NGC

Grilled halloumi tikka skewer 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

Middle Eastern 'lamb' sliders with smoked applewood, gherkins and house slaw Ve

Pizza

We'll provide a selection of our plant-based pizzas

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)

Only available 18th November to 24th December.

Content is subject to change

THE SANTA £67.50 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

9 Canapés

Smashed avocado and tomato bruschetta Ve NGC

Chilli squid with lime and ginger dipping sauce NGC

Bang Bang Cauliflower Ve NGC

Gochujang crispy pork belly bites with ginger and lime dressing NGC

Pan-roasted Padrón peppers Ve NGC

Prawn cocktail lettuce wraps NGC

Hummus and tortilla chips Ve NGC

Chicken tikka skewer with creamy raita and tomato sauce 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 \ensuremath{VNGC}

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

Gochujang crispy pork belly bites with ginger and lime dressing NGC

Hummus and tortilla chips with paprika Ve NGC

Prawn cocktail lettuce wraps NGC

Chicken tikka skewer with creamy raita and tomato sauce 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 $\ensuremath{\mathit{VNGC}}$







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 charges 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.