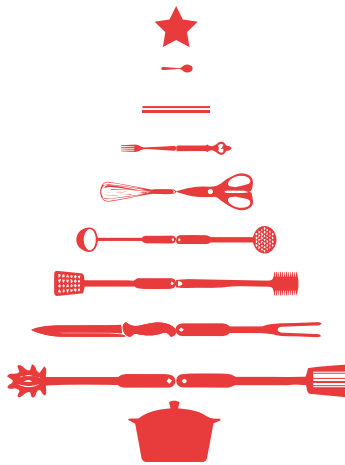


*St Aldates Tavern presents*

## *Christmas 2018*

*Here at the Tavern we are poised and at the ready to help you  
celebrate this festive season in style and comfort.*

*Taking bookings from office parties to intimate small group reservations  
-we have everything you need*



*Book a table for 2-10 people in our main bar, or a semi private area for  
10-30, or even a fully private area with fully stocked bar and capacity of  
35 seated or 65 standing.*

*With full blown set meals, or tasty canapes and ale or wine or fizz  
ready for pre-order (10% off cases of wine/fizz) we have got your back  
this holiday season.*

# Christmas Canape Menu

15 people or more

Choose any 5 for £12.50 / 7 items for £14.50 / 9 items for £17.50  
Additional item £2.50

1. Festive sandwich selection  
Smoked salmon & cream cheese,  
Roast beef & horseradish,  
Turkey & cranberry  
Butternut squash & rocket



2. Butter bean, tomato,  
garlic & parsley crostini  
with truffle oil (vg)



3. Roasted beetroot,  
orange & hazelnut stack  
(vg)



4. Mix of green olive, sun  
blush tomato &  
mozzarella balls skewers  
(v)



5. Roasted red peppers &  
harissa hummus with  
crudités (vg)



12. Minced pies with  
Brandy butter

13. Mascarpone,  
Christmas pudding &  
brandy trifle

14. Mixed mini petit  
fours

6. Smoked salmon & crème  
fraiche blinis



7. Pigs in blanket with  
mustard & honey dip



8. Turkey, cranberry &  
stuffing sausage roll



9. King prawn & chorizo  
skewers (gif)



10. Satay chicken  
skewer, coconut, chilli  
& lime dip



11. Mini Yorkshire  
pudding, roast beef,  
horseradish &  
watercress

gif / gluten ingredient free - vg / vegan - v / vegetarian



# Evening Christmas Menu

## TO START

Smoked haddock, crab, saffron & sweetcorn chowder (gif)

Baked St Marcellin cheese, toasted hazelnut, honey & sourdough (v)

Roasted beetroot, orange, pomegranate & toasted hazelnut salad with chicory & Cabernet Sauvignon dressing (vg / gif)

Pork pie, quail scotch egg with venison, cured ham with pickles & balsamic onion

## THE MAIN EVENT

Turkey roulade, filled with apricot & sage stuffing, wrapped in bacon & served with all the trimmings

Steamed salmon, leeks & tenderstem broccoli, clams & mussels in a lobster bisque (gif)

Wild mushroom, dried cranberries, chestnut & sprout Wellington, celeriac & truffle oil puree (vg)

Braised beef cheek, kale & crispy gnocchi served with a port & shallot reduction

All served family style with vegetables & roasties to share

## FOR AFTERS

Sherry trifle & mascarpone

Clementine & almond cake with clotted cream (gif)

Christmas pudding & brandy sauce (gif)

Chocolate chip brownie, pomegranate seeds with cherry compote & chocolate sauce (vg)

Selection of British cheeses & biscuits (£3 supplement)

**2 courses**  
**£22.50**

**3 courses**  
**£26.95**

gif / gluten ingredient free - vg / vegan - v / vegetarian



# Lunch Christmas Menu

## TO START

Smoked haddock, crab, saffron & sweetcorn chowder (gif)

Baked St Marcellin cheese, toasted hazelnut, honey & sourdough (v)

Pork pie, Quail Scotch egg with venison, cured ham with pickles & balsamic onion

## THE MAIN EVENT

Turkey roulade, filled with apricot & sage stuffing, wrapped in bacon & served with all the trimmings

Steamed salmon, leeks & tenderstem broccoli, clams & mussels in a lobster bisque (gif)

Wild mushroom, dried cranberries, chestnut & sprout Wellington, celeriac & truffle oil puree (vg)

All served family style with vegetables & roasties to share

## FOR AFTERS

Sherry trifle & mascarpone

Christmas pudding & brandy sauce (gif)

Chocolate chip brownie, pomegranate seeds with cherry compote & chocolate sauce (vg)

**2 courses**  
**£19.50**

**3 courses**  
**£24.50**

**Reduced price lunch menu available from  
20th November until 15th December**

gif / gluten ingredient free - vg / vegan - v / vegetarian



*Tis the season to get jolly....*

*With the food covered, it is now time to get the beers  
sorted.*

*We will be offering some splendid real ales, wines and  
mulled wine throughout the festive period - but if you  
want to get ahead of the game, then pre-order with us ..*

*Pre-order a case of 6 bottle of wine and we will give  
you the 7th FREE!*

*£250 a barrel of ale*

*£60 a vat of mulled wine*

*If you book and pre-order your food and  
drink with us before September 2018 we will  
give your function a warming mulled wine  
reception!*



# CHRISTMAS BOOKING FORM 2018

Name:

Requested Date of Function:

Time of function:

Area required: Blue Room - Back Bar area - Table

Number of people attending:

Type of event: Food or Drinks Only

Special Requirements:

Pre-order attached?



# TERMS AND CONDITIONS

## BLUE ROOM HIRE:

Our Blue Room is an intimate and private room for hire during the Festive period. The room holds 35 people seated or up to 70 people standing (for canape events).

To hire the room during December, we will require a deposit to secure the booking and full payment for any food or drink at least 1 week prior to the event.

The deposit required for the area is £5 per person for a drinks only event and £10 per person if you are having food, redeemable if you meet a £750 minimum spend on the night.

## BACK BAR AREA:

Our back bar area in our bustling main bar provides a semi-private area for any celebrations holding 25 people seated or 30 people standing (for canape events).

To hire the room during December, we require a deposit of £5 per person for drinks only and £10 per person for events with food. Both deposits refunded if you meet the £350 minimum spend.

## TIMINGS:

Either or Blue Room or Back Bar are available to use from 11am-5pm OR 6pm-closing (closing times: 11pm Sun-Weds or midnight Thurs-Sat),

## TABLE BOOKINGS:

You are able to reserve tables from 2-10 people throughout December at no charge. If you would like food from our Christmas Menu, then you will need to provide us with a pre-order and payment 1 week prior to the event.

# Join us for Christmas Day



*£65.00 per person*

## *Fizzy reception*

### *Entree*

*Smoked haddock, crab, saffron & sweetcorn chowder (gif)*

*Roasted beetroot, orange, pomegranate & toasted hazelnut salad with chicory & Cabernet Sauvignon dressing (vg/gif)*

*Baked St Marcellin cheese, toasted hazelnut, honey & sourdough (v)*

### *The main event*

*Turkey roulade, filled with apricot & sage stuffing & wrapped in bacon*

*Braised beef cheek, kale & crispy gnocchi served with port & shallot reduction*

*Wild mushroom, dried cranberries, chestnut & sprout wellington, celeriac & truffle oil puree (vg)*

*(All served family style with vegetables and roasties to share)*

### *For afters*

*Christmas pudding & brandy sauce (gif), Sherry trifle & marscapone or Chocolate chip brownie, pomegranate seeds with cherry compote & chocolate sauce (vg)*

*Complimentary tea and coffee's served with tasty mince pies*