



XMAS Bar Food



Our delicious menu is an eclectic assortment of dishes inspired by our various flatmates over the years. Expect quirky takes on your favorite comfort foods, holiday inspired nostalgia and dinner party classics. If you have any allergies or food intolerances, please let one of the flatmates know!

Nocellara Olives £4

Mixed Nuts £3

Crisps and Popcorn £3

Homemade Poppadoms {VG} £6.5
with Beetroot Raita, Green Chilli Relish and
Cranberry Chutney

**Mezze Dips with Pitta and Cruiddés (VG)
£14**

Red Pepper Hummus, Spinach and Feta Dip,
Spicy Moutabel Dip

Tempura Prawns with Brandy Aioli £9

**Goodness Gracious Great Ball of Cheese (V)
£12.50**

Burrata and Blood Orange with a Coriander
and Lavender Oil

**Smoking Hot Thunder Thighs
£7.5/13.5/£35**

Home Smoked and Panko Fried Chicken,
Tarragon & Roast Garlic Aioli

*Tapas Portion, Full Portion with Fries or a
Champagne "Bucket" to Share*

House Burgers £15
Served with Fries or a Bibb Salad

Everyday I'm Trufflin' (V)
Truffle Mushroom with Goats Cheese, Confit
Onions and Homemade Burger Sauce

Turkey and Candied Bacon
Stuffing Aioli and Smoked
Applewood Cheese

Sides

Fries with Dipping Gravy (V) £4.5
Crab Mac'n'Cheese £6
Chorizo Skewers £6

Dessert

**Chocolate, Cherry and Amaretto
Brownie (V) £5.5**
with White Chocolate Ice Cream

GF = GLuten Free
DF = Dairy Free
V = Vegetarian
VG = Vegan

A discretionary 12.5% service charge will be included in your final bill.

XMAS Private Dining Menu

£40 a head for four courses, £35 a head for three courses and £30 for two courses.

All the dishes except for the soups and puddings are served on sharing platters. The whole group must eat the same choices unless individuals have specific dietary requirements. Dietary requirements can be chosen from the options below but should only be ordered separately if not covered by the choices made for the group –and each dish's "on request" dietary possibilities.

Starters

Pick 2 options to be served as sharing platters

Smoked Salmon, Sweet & Sour Beetroot and Pickled Shallots – DF, GF

Ham Hock Terrine, Toasted Rye Bread and Cider Jelly

Burrata and Blood Orange with a Coriander Seed and Lavender Oil – V, GF

Beetroot and Walnut Terrine – VG, DF, GF

Venison Carpaccio, Balsamic Dressing, Parmesan and Blackberries - GF

Soups

Pick 1 option to be served to the whole group

Celeriac, Hazelnut and Truffle – VG, DF

Moroccan Harira – VG, DF, GF

Mains

Hanger Steak, Saffron and Shallot Butter - GF

Fillet steak, Saffron and Shallot Butter (+£15 Supplement) - GF

Spinach, Sage and Vegan Feta Wellington – VG, DF

Roast Chicken, Honey and Clementine Glaze – GF, DF

Whole Roast Celeriac, Honey and Clementine Glaze – VG, GF, DF

Roast Salmon, Celeriac Puree and Winter Pesto - GF

All served with, Classic Herb Roasted Potatoes, Maple Carrots, Parsnips with Pecans, Grilled Asparagus with Pickled Shallots and Vegan Creamed Spinach

Puddings

Pick 1 option to be served to the whole group

Chocolate, Cherry and Amaretto Brownie with White Chocolate Ice Cream - V

Mulled Wine Crumble with a Vegan Vanilla Ice Cream – VG, DF, GF

Pear and Fig Mince Pies with Cinnamon Cream - V

Coffee and Teas - from £3.50

Please ask the team about an after-dinner cocktail or digestif.

A discretionary 12.5% service charge will be included in your final bill.

XMAS Turkey Menu

£45 a head for four courses, £40 a head for three courses and £35 for two courses.

All the dishes except for the soups and puddings are served on sharing platters. The whole group must eat the same choices unless individuals have specific dietary requirements. Dietary requirements can be chosen from the options below but should only be ordered separately if not covered by the choices made for the group –and each dish's "on request" dietary possibilities.

Please inform us of any guest's dietary requirements not met by the group selection, guests with matching dietary requirements must eat the same choices.

Starters

Pick 2 options to be served as sharing platters

Smoked Salmon, Sweet & Sour Beetroot and Pickled Shallots – DF, GF

Ham Hock Terrine, Toasted Rye Bread and Cider Jelly

Burrata and Blood Orange with a Coriander Seed and Lavender Oil – V, GF

Beetroot and Walnut Terrine – VG, DF, GF

Venison Carpaccio, Balsamic Dressing, Parmesan and Blackberries - GF

Soups

Pick 1 option to be served to the whole group

Celeriac, Hazelnut and Truffle – VG, DF

Moroccan Harira – VG, DF, GF

Mains

Honey and Clementine Glazed Roast Turkey with Gravy – GF, DF

Whole Roast Celeriac with Honey and Clementine Glaze – VG, GF, DF

Served with Roast Potatoes, Veg Stuffing, Pigs in Blankets, Braised Red Cabbage, Roasted Parsnips & Carrots, Cranberry Sauce and Bread Sauce

Puddings

Pick 1 option to be served to the whole group

Chocolate, Cherry and Amaretto Brownie with White Chocolate Ice Cream - V

Mulled Wine Crumble with a Vegan Vanilla Ice Cream – VG, DF, GF

Pear and Fig Mince Pies with Cinnamon Cream - V

Coffee and Teas - from £3.50

Please ask the team about an after-dinner cocktail or digestif.

A discretionary 12.5% service charge will be included in your final bill.



≡ Canapes & Bowl Foods ≡



Meat and fish canapes are £3.5 a unit, vegetarian/vegan £3 a unit

Meat and fish bowls are £8.50 a unit, vegetarian/vegan £7.50 a unit

Our ordering guidelines are as follows:

Light: 5-6 canapes or 3-4 canapes & 1 bowl food per person

Mid: 6-7 canapes or 4-5 canapes & 1 bowl food per person

Filling: 8-10 canapes or 6-7 canapes & 2 bowl food per person

Minimum order of any option is x30 or number of guests attending the event, whichever is higher.

Make sure you choose a range of canapes and bowl foods to meet your guests' dietary requirements and our team will work with you to get the right food to the right people.

V = VEGETARIAN // VG = VEGAN
GF = GLUTEN FREE // DF = DAIRY FREE



≡ Canapes & Bowl Foods ≡



Meat and fish canapés are priced at £3.50 a piece and vegetarian canapés at £3 a piece.
Meat and dish bowls are priced at £8.25 a bowl and vegetarian bowls at £7.50 a bowl.

Canapes

Brie and Cranberry Croustade - V (can be GF)

Spinach and Feta Croustade - VG (can be GF)

Vegan Sausage Rolls – VG, DF

Fresh peach, Burrata and Prosciutto Crostini

Venison Carpaccio – GF

Ham Hock Terrine, Toasted Rye Bread and Cider Jelly

Beetroot and Walnut Terrine - VG, DF, GF

Smoked Chicken Goujons

Pigs in Blankets and Stuffing Aioli - GF

Smoked Salmon, Cream Cheese and Capers – (can be GF)

Tempura Prawn Skewer

Bowls

Turkey and Cauliflower Curry with Rice

Crab Mac 'n' Cheese

Spinach, Sage and Vegan Feta Wellington – VG, DF

Burrata and Blood Orange with a Coriander Seed and Lavender Oil – V, GF

Roast Salmon, Celeriac Puree and Winter Pesto - GF

Wild Mushroom and Truffle Risotto - VG

Dessert

Pear and Fig Mince Pies with Cinnamon Cream - V

Chocolate, Cherry and Amaretto Brownie – V, DF

Mulled Wine Crumble with Vegan Vanilla Ice Cream – VG, DF, GF