



Sample Christmas
Function Information Package
December 2022

Private Dining

Private Dining Room	Max guests 8-10	Min Spend £1300	Exclusive Use (no time restriction) £2000
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Set Menus

The Meat & Wine Co has created a selection of delicious coursed menus for group bookings of more than 10 people

Set Menu 1	£75 per person
Set Menu 2	£95 per person

Lunch Menu

Available Monday – Thursday 12:00pm - 4:00pm
Includes a glass of house selected wine, beer or soft drink

2 Courses	£39 per person
3 Courses	£46 per person

Beverage Packages

Standard	£47/2h	£65/3hr
Premium	£65/2hr	£89/3hr

All menu and beverage items are subject to availability and prices may change

An optional 15% service charge will be added to all bookings

Personalised Menus

If you would like to personalise your set menu with a company logo, image or message we can create this for you complimentary

TO START

Artisan Bread (V) (VG)

Fresh sourdough, beef dripping butter, extra virgin olive oil & smoked sea salt

ENTRÉE

(Choice of one)

Tuna Carpaccio

Seared tuna, black sesame seed, burnt pickled baby cucumber, soy dressing, Champagne pearl and oyster emulsion

Calamari

Lightly fried calamari, cucumber, onion, lemon and nam jim sauce

Beef Tartare

Fillet, confit egg yolk, condiments, bone marrow and Parmesan crostini

MAIN

(Choice of one)

Rib-Eye 350g

Finnish Ayrshire - Grass Fed - Prussian Black, Finland.
Grilled to perfection with our signature basting. Served with crunchy chips or gem salad

Bone Marrow Beef Burger

Beef & bone marrow patty, Cheddar, gem lettuce, tomato and burger sauce.
Served with crunchy chips or gem salad

Chicken Skewer

Mozambique basting with peri-peri and lemon. Served with crunchy chips or gem salad

Salmon Skewer

African chilli, miso, sesame, soy, spring onion, ginger and garlic.
Served with crunchy chips or gem salad

Celeriac Risotto (V) (VG)

Salt-baked celeriac, creamy arborio rice, puffed pearl barley,
served with Parmesan rice crisps

SAUCES

(Choice of one)

Fermented Chilli / Peppercorn / Creamy Mushroom / Bone Marrow Butter

SIDE

(To share)

Market Greens (V)

XO butter and crispy shallots

DESSERT

(Choice of one)

Crème Brûlée (V)

Ginger snap biscuit, whipped mascarpone and lemon balm

Salted Caramel Tart (V)

House-made salted caramel custard tart, vanilla gelato wrapped in brown butter
and almond biscuit

TO START

Artisan Bread (V) (VG)

Fresh sourdough, beef dripping butter, extra virgin olive oil & smoked sea salt

ENTRÉE

(Choice of one)

Tuna Carpaccio

Seared tuna, black sesame seed, burnt pickled baby cucumber, soy dressing, Champagne pearl and oyster emulsion

Kingfish Ceviche

Cured Hiramasa kingfish, garlic crème fraîche, citrus dressing, fresh herbs and pickles

Beef Tartare

Fillet, confit egg yolk, condiments, bone marrow and Parmesan crostini

MAIN

(Choice of one)

Fillet 300g

Black Angus, USDA Choice - Grain Fed - USA
Grilled to perfection with our signature basting. Served with crunchy chips or gem salad

Salmon Skewer

African chilli, miso, sesame, soy, spring onion, ginger and garlic.
Served with crunchy chips or gem salad

King Prawns Skewer

XO butter and mirin. Served with crunchy chips or gem salad

Beef Ribs

Slow-cooked and finished on a flaming char-grill with our signature basting.
Served with crunchy chips or gem salad

Celeriac Risotto (V) (VG)

Salt-baked celeriac, creamy arborio rice, puffed pearl barley, served with Parmesan rice crisps

SAUCES

(Choice of one)

Fermented Chilli / Peppercorn / Creamy Mushroom / Bone Marrow Butter

SIDES

(To share)

Market Greens (V)

XO butter and crispy shallots

Tunworth Mash (V)

Creamed potato, Tunworth cheese, garlic oil topped with herb sourdough bread crumbs

DESSERT

(Choice of one)

Chocolate & Hazelnut Fondant (V)

Classic in-house baked fondant with a melted white chocolate centre & hazelnut praline gelato

Layered Wagyu Fat Delice

Chocolate and nut brownie, peanut butter caramel, chocolate mousse, Wagyu fat and chocolate ganache, dehydrated peanut butter and coconut gelato

LUNCH MENU

Two Courses £38 Three Courses £46 (Available 12pm - 4pm excluding Sunday)
Includes a glass of expertly selected house wine, beer or soft drink

ENTRÉE

Artisan Bread (V) (VG)

Fresh sourdough with beef dripping butter, extra virgin olive oil and smoked sea salt

Caesar Salad

Gem lettuce, Parmesan & anchovy dressing, confit egg yolk and crostini

Calamari

Lightly fried calamari, cucumber, onion, lemon and nam jim sauce

Beef Tartare

Fillet, confit egg yolk, condiments, bone marrow & Parmesan crostini

MAIN

Steak Tagliata

Char-grilled steak, slow-roasted tomatoes, shaved Parmesan and wild rocket

Bone Marrow Beef Burger

Beef & bone marrow patty, Cheddar, gem lettuce, tomato and burger sauce.
Served with crunchy chips or gem salad

Chicken Skewer

Mozambique basting with peri-peri and lemon. Served with crunchy chips or gem salad

Salmon Skewer

African chilli, miso, sesame, soy, spring onion, ginger and garlic.
Served with crunchy chips or gem salad

Celeriac Risotto (V) (VG)

Salt-baked celeriac, creamy arborio rice, puffed pearl barley, served with Parmesan rice crisps

SAUCE: Fermented Chilli Sauce / Peppercorn / Creamy Mushroom / Bone Marrow Butter +3

DESSERT

Crème Brûlée (V)

Ginger snap biscuit, whipped mascarpone and lemon balm

Salted Caramel Tart (V)

House-made salted caramel custard tart, vanilla gelato wrapped in brown butter and almond biscuit

All beverage packages commence at the confirmed reservation time
Cocktails and spirits are available and will be charged on a consumption basis only

	2 Hours	3 Hours
Standard	£47 pp	£65pp
Premium	£65 pp	£89 pp

SAMPLE

STANDARD BEVERAGE PACK

White Wine

Pinot Grigio Delle Venezie DOC Arco dei Giovi
Altitudes White, Ixsir

Rosé Wine

Tomaresca Calafuria Negramaro

Red Wine

Toscana Rosso Organic, Tenuta Santa Lucia
BenMarco Malbec, Susana Balbo

Beer

Peroni, Empress IPA

SAMPLE

PREMIUM BEVERAGE PACK

Sparkling Wine

Charles Heidsieck Brut NV

White Wine

Fiano IGT Terre Siciliane, Molino a Vento
Beurrot Pinot Gris, Kooyong

Rosé Wine

Whispering Angel

Red Wine

MOMO Pinot Noir Organic, Seresin Estate
Swan Valley Tempranillo Blend, Corymbia

Beer

Corona, Toast IPA

SOFT DRINKS AND JUICES (available with all packs)

Coca-Cola, Coke Zero, Diet Coke, Fever-Tree Tonic Water, Lemonade, Ginger Ale, Ginger Beer, Soda, Three Cents Grapefruit Soda, Orange, Apple, Pineapple, Cranberry, Tomato, Pink Grapefruit

Deposits

To secure your reservation the restaurant will confirm your initial enquiry and send you a confirmation email including a link to make deposit payment. We take deposits of £250 to secure your reservation which will come off your final bill.

Alterations to Bookings

The final number of guests must be confirmed within 24 hours from the confirmed time and date of your function. In the event that guest numbers reduce from date of confirmation, you will be charged for the confirmed number of set menus and beverage packages.

Cancellations

Cancellations made less than 48 hours before the booking will incur a charge of the full amount of the deposit.

Service Charge

An optional 15% service charge will be added to all bookings.

Private Dining Rooms

When booking a private dining room, you must comply to the minimum spend requirements. If you do not reach your minimum spend you are welcome purchase food and beverage to make up the balance. A party hire fee will apply if you do not wish to.

Menus & Beverage Packages

All menu items and prices are subject to change and seasonal availability.

Arrival & Seating Times

Kindly emphasise to your guests the importance of arriving at The Meat & Wine Co slightly ahead of your agreed time, so that you can enjoy your meal within the confirmed time period. We recommend you arrive 15 minutes prior to your seating time.

Requested Seating & Capacity

All requests for seating are taken into consideration but not guaranteed. Please be aware that all groups over 10 people may be seated on two tables.

Corkage

We are fully licensed and offer an extensive wine and beverage list. A corkage fee of £45 or 30% of the bottle RRP (whichever is higher) per bottle applies if you bring your own bottle of wine.

Cakeage

A cakeage fee of £10 per person applies if you bring your own cake.

FUNCTION ENQUIRIES

To make a booking & secure your function,
please click the button below to be
redirected to our convenient online booking form

[CLICK HERE](#)