



# CHRISTMAS

2019

at the

**COCK &  
BOTTLE**

17 Needham Rd, London, W11 2RP



## Christmas at the Cock & Bottle

Whether you are looking for somewhere to host your end of year office party or a place to gather with a few of your nearest and dearest, we can cater for your perfect Christmas party!

You have a choice of spaces:

### The Dining Room

Our dining room can accommodate up to 40 people seated or 50 standing. Festively decorated the space is ideal for hosting a whole range of events from a small table of four to a full room private hire.

### Main Bar & Saloon

If you're looking for something a bit more informal, our saloon bar could be perfect. With its own fireplace and where the Cock & Bottle Christmas tree takes pride of place. This area is only suitable for parties of 16 or less.

Alternatively for parties of 10 or under we have our Snug area. With its festive touch and fantastically retro record player it's the perfect area for an intimate gathering!

For more information or to make booking please contact a member of management on:

Tel: 020 7229 1550

Email: [info@cockandbottlew11.com](mailto:info@cockandbottlew11.com)

*Or pop in and see us.*

## **NEW YEARS EVE AT THE C&B!**

We will have DJ's & a late party, fun, drinks, a bit of confetti & loads of bubbles. Best thing is, it's FREE entry!



## Drinks

At the Cock & Bottle we have an extensive selection of delicious wines, locally brewed beers and festive spirits to make your party go with a bang.

Why not kick off the celebrations with arrival drinks for your guests?  
We have some great options for sparkles.

*Raspberry Bellini- £8.50 per glass*

*Conti d'Arco Prosecco- £30*

*Bollinger Special Cuvée Brut- £68*

*Laurent Perrier Cuvée Rosé- £85*

Or perhaps one of our winter warmers?

*Mulled wine- £5*

*Hot apple & sloe gin -£5*

*Also available as a kettle for the table for £90!*

For all orders placed before 1<sup>st</sup> November we're offering 10% off pre-ordered wine.

Here are some our favourites!

### Reds

*Fleurie La Bonne Dame, Jean Tête- £31*

*Santa Ana Malbec Reserva - £25*

*Columbia Valley Syrah, Chateau St Michelle- £36*

*Selección Especial, Abadia Retuerta - £45*

### Whites

*Alma de Blanco, Godello - £23.50*

*Yealands PGR- £31*

*Columbia Valley Riesling, Chateau St Michelle - £31*

*Chablis, Domaine Louis Michel et Fils-£36*

# Canapés

Whether you choose to sample some of our delicious canapés before your main meal or you have a large party of up to 50 people we have an exciting selection of festive finger food.

## Minimum order for 10 people

*5 choices £15 per person*

*7 choices £19 per person*

*9 choices £21 per person*

Pigs in blankets, grain mustard & honey

Smoked salmon, potato & pea frittata (*gif*)

Lamb kofta, mint yoghurt (*gif*)

Artichoke, edamame & beetroot crostini (*pb, gif option available*)

Salt & pepper squid, tartare sauce

Pork, caramelised onion & Stilton sausage roll

Tomato, egg mimosa & chive (*v, gif*)

Goats cheese, tomato chutney & fig blinis (*v, gif*)

Duck rilette, gherkin, toast

Sweet potato & corn fritter, guacamole (*pb*)

Cucumber ring, hummus, paprika (*pb, gif*)

Mini Yorkshire pudding, roast beef horseradish & watercress

Haddock goujons, lemon mayonnaise

Prawn & rosemary polenta skewer (*gif*)

Popcorn tofu, Sriracha dip (*pb*)

Mince pies, custard (*v*)

Christmas pudding, brandy butter sauce (*v*)

Chocolate & coconut slice (*pb*)

Cheese & cracker, apple purée (*v*)

(v) vegetarian (pb) plant based (gif) gluten ingredient free

Full information on allergens in our menu is available upon request. Our kitchen is not nut-free or gluten-free, fish may contain bones

# Set Menu 2019

For parties up to 30 people

*2 courses - £25*

*3 courses- £29*

Celeriac, potato & truffle oil soup (*pb,gif*)

Ham hock terrine  
*fig chutney, toasted sour dough*

Salmon gravadlax,  
*Lemon, vodka & dill marinated (gif)*

Warm roasted beetroot salad,  
*fennel, pumpkin seed & orange, quinoa & balsamic glaze (pb, gif)*

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Traditional roast turkey  
*Apricot, cranberry & sage stuffing with all the trimmings*

Seared sea bass fillet  
*Swede mash, sautéed leeks & creamy garlic sauce (gif)*

Braised beef cheek  
*sweet potato purée, heritage carrot & buttered kale (gif)*

Roasted butternut squash  
*stuffed with lentil, cranberry, shallot, spinach & nutmeg, spiced red pepper sauce (pb, gif)*

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Christmas Pudding (*v*)  
*brandy butter sauce*

Warm red wine poached pear  
*rosemary sorbet (pb, gif)*

White chocolate mousse  
*cranberry & orange compote (v, gif)*

British Cheese Selection (£2 Supplement)  
*Grapes, celery & crackers (v)*

*(v) Vegetarian (pb) plant based (gif) gluten ingredient free*

For information regarding allergens in our menu please speak to a member of staff. Our kitchen is not nut-free or gluten-free, and fish may contain bones. A discretionary 12.5% service charge will be added to all tables receiving table service.

# Terms & Conditions

## Provisional Bookings

A booking is considered provisional until a £10 per person deposit has been received.

We also require a signed copy of the Terms & Conditions by the party organiser.

For minimum spend bookings a deposit of 50% of the agreed term should be paid to secure the booking.

Your deposit will be redeemed against the final bill or refunded onto your card. All total bills must be settled in full on the day of your event, using either cash, credit or debit card. We do not accept cheques.

If a minimum spend has been agreed for exclusive use of all or part of the venue, and the minimum spend is not reached, then the difference will be added to your final bill.

## Cancellations

If a booking, or part of a booking is cancelled more than 7 days before the event the deposit will be fully refunded. If a booking is cancelled less than 7 days before the event, the deposit will be retained at the manager's discretion.

In the event of a no-show the full deposit will be retained.

## Pre-Orders

Your food pre-order must be received no later than 14 days before the date of your booking.

Please advise us of any serious allergies when ordering your food. Full allergen information is available on request.

Variations to dishes can be provided for guests who have any allergies, dietary requirements upon prior agreement with your event co-ordinator.

We require a minimum of 48 hours' notice for additional guests and each booking will be agreed on an individual basis. This will depend on availability at the time of your request.

## Service Charge

A discretionary 12.5% service charge will be added to your final bill. This goes to the staff who serve you at your event.

## Loss or Damages

We take no responsibility for loss of personal belongings on the premises. In the event of damage to our property we have the right to obtain an independent quote to assess the cost of the repair. Any deposit left after the payment of repairs will be returned to you. In the event of damage being more than the deposit we have the right to payment in full.

I understand the Terms & Conditions above. SIGNED: