

# CAT + MUTTON

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## CHRISTMAS 2019



## EAT, DRINK, DANCE





# WELCOME TO CAT & MUTTON

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Situated at the top of Broadway market opposite London Fields - The Cat and Mutton has been an East End institution since the 17th Century.

Once a common grazing ground popular with cattle herders and hosting weekly pig swinging (yes that was a thing!) we're now one of the best places in Hackney to eat, drink and dance this Christmas.

We love a good knees up. Resident DJ's on Thursday, Friday and Saturday playing the best party tunes till 1am.

For more information or if you have any special requirements please speak to the team.

Please follow this link to book your table  
**[www.catandmutton.com/#bookatable](http://www.catandmutton.com/#bookatable)**

76 Broadway Market, London E8 4QJ  
+44 (0)20 7249 6555 | [info@catandmutton.com](mailto:info@catandmutton.com)

## **Nearest tube stations**

Bethnal Green (Central Line)  
London Fields (Overground)



## FIRST FLOOR, THE "OTHER BAR"

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Our bar on the first floor can be booked exclusively for up to 80 for drinks and finger food. It has our full range of 12 beers on keg and all of our wines, cocktails and cans all available for your boozy Christmas party.

Whether you are looking for an exclusive "all out" Christmas party – we can seat for up to 60 guests in our upstairs & what would be better than kick off the festive season in style with your team or loved ones?

Our events team are here to take the stress out of organising your Christmas shindig.

SEATED: 60 GUESTS  
STANDING: 80 GUESTS



## THE MAIN BAR

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Our main bar is perfect for smaller groups to enjoy this festive season. We can accommodate any size of groups & even if you are just looking for a cosy Christmas dinner for two – do not hesitate to contact us.

If you feel like dancing your night away after your Christmas gathering, we have incredible DJ's every Thursday till' Sunday. There isn't reason not to, jingle bells!



# CHRISTMAS DINNER

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ADD A GLASS OF PROSECCO OR A MUG OF MULLED WINE £5 PER PERSON

2 Courses £23.50 | 3 Courses £27.50

Roasted squash, ginger & coconut soup with coriander, chilli & spring onion salsa (pb) (gif)  
Gin cured salmon, cucumber, heritage carrots & bok choi slaw with lemon & peanut dressing

Ham hock terrine, pickled vegetables, piccalilli dressing & sourdough  
Carrot cheesecake, savoury granola, heritage beets & chive vinaigrette (pb)

Roast turkey roulade, onion & sage stuffing, seasonal vegetables, pigs in blankets & gravy

Pan fried cod fillet, crushed Jerusalem artichoke, sprout, lentil & mussel chowder

Braised beef feather blade, pancetta, baby onion, mushroom & red wine jus, crispy potato gnocchi & Savoy cabbage

Wild mushroom, quinoa, smoked cheese & spinach parcel, grilled king oyster mushroom, cauliflower & truffle puree (pb)

Bowls of roast tatties for the table

Christmas pudding, brandy sauce & clotted cream

Vanilla cheesecake, raspberry sorbet & coulis (pb)

Dark & white chocolate roulade, caramel & Baileys sauce, popping candy

Clementine tart, kumquat marmalade & crème fraîche

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

Please let us know if you have any specific requirements and we will do our very best to accommodate. Please be aware that our kitchen contains items which are known allergens, and whilst stringent precautions are taken one should assume that contact with peanuts, tree nuts, gluten, dairy, soy and other allergens is possible. For detailed allergen sheets and a bit more information please speak to one of our staff.

Discretionary 12.5% service charge will be added to all bookings

# FESTIVE FINGER FOOD

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5 for £13.75 pp | 7 for £17.50 pp | 9 for £19.75 pp | Minimum of 10 people

Pigs in blanket with sage  
Gin cured salmon, pickled cucumber & crème fraîche blinis  
Carrot cheesecake & savoury granola (pb)  
Turkey & cranberry stuffed Yorkshire pudding  
Haddock & crayfish croquette, seaweed & wasabi mayonnaise  
Spiced squash & corn fritters, avocado mayonnaise (v) (pb)  
Beef & cheese slider, beetroot bun & russian dressing  
Flaked smoked mackerel, horseradish cream & beetroot  
Whipped goat's cheese & chive with roquito chilli (v)  
Salt & pepper squid, coriander, spring onion & pickled ginger  
Wild mushroom, quinoa & spinach cigar (pb)  
Jerusalem artichoke, beetroot, walnut & truffle oil crostini (pb)

Mince pies with custard  
Vanilla cheesecake  
Christmas pudding & brandy cream trifle  
Dark & white chocolate roulade  
Charcoal cracker, blue cheese & apple puree

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# DRINKS

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**Free Prosecco on arrival** if booked and confirmed before 30<sup>th</sup> September.

**See below drink package offer** available if pre ordered 7 days before the event.



**Sloegasm cocktail on arrival** - £8 per guest

**x 10 bottle beer** - £40 | **x 10 can beer** - £40 | **Growler of beer** - £20

**Wine - Buy 5 get one bottle free!** (Red/White/Rosé)

**Mulled Wine & Mulled Cider** - £4.95

## BEERS

*We've got a huge range of beer on tap, in bottles or cans for your party from local breweries such including **Beavertown, Redchurch, Signature, Forest Road, Five Points, 40Ft, Redemption, Crate & Hackney***



Please see our full list of cocktails, wines and beers on the link below

**[www.catandmutton.com/foodanddrink/](http://www.catandmutton.com/foodanddrink/)**

# WINES

*This is just a sample of our list. For our full selection please go to our website.*

White	175ml	250ml	Bottle	Red	175ml	250ml	Bottle
Verdejo, El Velero, 2016, Spain	4.90	6.55	18.50	Nero d'Avola, 2015, IT	4.95	6.55	19.00
Chardonnay, Tooma River 2016, AUS	5.15	7.35	21.00	Garnacha Tinto, Cop de Ma, 2015, Spain	5.10	7.30	22.00
Viogner, Leduc, 2016, FR	5.35	7.60	22.50	Rioja- Monte Liano Ramon Bilbao, 2015, Spain	5.20	7.45	23.00
Sauv Blanc, Laulerie Dubard, 2016, FR	5.25	7.45	24.00	Cab/Sav Ou Kalant, 2015 South Africa	5.40	7.70	23.50
Picpoul de Pinet, Domaine de Bellemare, 2016, FR	5.40	7.80	25.00	Pinot Noir Les Mougeottes, 2016 Languedoc	5.50	7.80	23.50
Pinot Grigio, Puiattino, 2016, IT	5.80	8.40	26.00	Montepulciano, Biferno rosso, 2014, IT			23.00
Chenin Bl. Journeymaker, 2016, South Africa			25.00	Merlot, La Galiniere, 2016, Languedoc			24.00
Landmade Sauv Blanc, Yealands, 2016, NZ			27.00	Beaujolais Ville Vigne, 2016, FR			27.00
Macon Cave l'aurore, 2016, FR			28.00	Chateau La Croix De Queynac , 2015, FR			25.00
Riesling, Ste Michelle, 2016 Columbia Valley			30.00	Malbec Estacion 1883 Trapiche, ARG			30.00
Rosè	175ml	250ml	Bottle	Sparkling	175ml	250ml	Bottle
La CampagneRose De Cinsault, 2015, FR	5.65	7.20	20.50	Nv Prosecco Brut, Conti D'arco			26.50
Les Pas Du Moine Cotes de Provence Rose, 2015, FR	5.70	8.20	25.00	G.H Mumm Cordon Rouge Brut, Nv			55.00

Vintage and prices subject to change



# TERMS & CONDITIONS

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**PROVISIONAL BOOKINGS:** We are happy to accept provisional bookings, which will be held for 48 hours, by which time we must receive your deposit.

**DEPOSITS AND BOOKING FORMS:** These will be taken as confirmation of your booking and will be held against cancellation, failure to reach minimum spend or damages (see loss or damage). Providing there are no damages to be settled, the deposit will be returned either onto a credit/debit card, in cash or redeemed against your final bill. Deposits may only be paid via credit/debit card or in cash unless otherwise agreed in advance. Deposits are calculated as follows: – All parties eating require a deposit of £10 per head. Whole venue hire: These are subject to an agreed minimum spend. 50% of the minimum spend is required in advance with the outstanding 50% payable on the date of the event. If the agreed minimum spend is not reached the customer is liable for the shortfall.

**CANCELLATION:** Monday to Friday bookings: For all pre booked events cancelled in writing 14 days or more prior to the event deposit will be refunded in full. For all pre booked events cancelled less than 10 days prior to the event half of your deposit will be forfeit. No show: In the event of no shows, your full deposit will be forfeit.

**CONFIRMATION OF NUMBERS:** Confirmation of numbers must be made 48 hours prior to the event, in which case we will do our best to accommodate your booking however we cannot guarantee availability for additional numbers. We may not be able to accommodate extra numbers should you neglect to inform us. Please note that areas/tables are reserved accordingly. In the event of reduce numbers you will be charged the food spend per head and shortfall of minimum spend unless you have given 48 hours notice of the fall in guests.

**MENUS AND PRE-ORDERING:** All the party must choose from one menu unless otherwise agreed. All pre-orders must be confirmed 7 days prior to the event.

**LOSS OR DAMAGE:** We take no responsibility for loss of personal belongings on the premises. In the event of damage to our property, the Cat and Mutton has the right to obtain an independent quote to assess the cost of the damage. Any deposit left after repairs will be refunded by the same means in which it was paid. In the event of damage being more than the deposit, the Cat and Mutton has the right to payment in full.

**PAYMENTS:** All accounts are to be paid on the day of the event by cash, credit, or debit card unless otherwise agreed. A discretionary 10% service charge will be added to your final bill on the evening.

**PRICES:** Please note that vintages may change. Prices therefore subject to change.

**T&C'S AGREEMENT:** The payment of a deposit and/or confirmation of any booking means you agree to our terms and conditions, bookings are made for specific date, time and area within the premises and are not transferable.



CAT + MUTTON

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EST. 1729

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