

St Aldates Tavern

Festive season pack



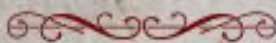
**Here at the Tavern we are
poised and at the ready to
help you celebrate this
festive season in style and
comfort. Taking bookings
from office parties to
intimate small group
reservations -we have
everything you need**





Christmas lunch

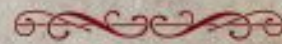
2 COURSES
£19.95



3 COURSES
£24.95



STARTERS



Parsnips & apple soup

With herb oil & sage

Orange & star anis cured salmon

With fennel, cucumber & dill slaw, crème fraiche

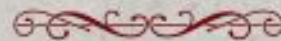
Duck & chicken terrine

With piccalilli, bitter leaves & sourdough

Goat's cheese on toast

With chopped dates, pear, toasted walnuts, honey & watercress

MAINS



"English rose" Bronze turkey roulade

Filled with onion & sage stuffing, with pigs in blankets, shredded sprouts & bacon, roast carrots & gravy

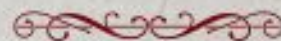
Tofu, sweet potato & spinach pie

With leeks, roasted peppers & Puy lentils

Roasted hake fillet

With heritage carrots, roasted beetroot, saffron mash & white wine sauce

PUDDINGS



Christmas pudding

With brandy custard, candied orange

Chocolate & orange torte

With vegan strawberry ice-cream

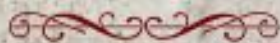
Baked NY vanilla cheesecake

With raspberry sorbet & coulis



Christmas dinner

2 COURSES
£22.95



3 COURSES
£26.95



STARTERS



Parsnips & apple soup

With herb oil & sage

Goat's cheese on toast

With chopped dates, pear, toasted walnuts,
honey & watercress

Orange & star anis cured salmon

With fennel, cucumber & dill slaw, crème fraiche

Duck & chicken terrine

With piccalilli, bitter leaves & sourdough

MAINS



Grilled hunch of Venison

With Savoy cabbage, smashed swede, roast
potatoes & cranberry jus

Tofu, sweet potato & spinach pie

With leeks, roasted peppers & Puy lentils

"English rose" Bronze turkey roulade

Filled with onion & sage stuffing, with pigs in blankets,
shredded sprouts & bacon, roast carrots & gravy

Roasted hake fillet

With heritage carrots, roasted beetroot, saffron
mash & white wine sauce

PUDDINGS



Panettone rum baba

With pineapple, pomegranate & mint salsa

Christmas pudding

With brandy custard, candied orange

Pear, quince & apple crumble

With vanilla custard

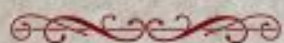
Chocolate & orange torte

With vegan strawberry ice-cream

Baked NY vanilla cheesecake

With raspberry sorbet & coulis

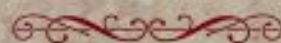
5 items for
£13.25



7 items for
£15.50



Minimum for
10 people



Additional items
for £2.50 pp

Festive finger food

Pigs in a blanket

With honey & mustard

Turkey & cranberry stuffed Yorkshire pudding

Whipped goat's cheese & chive

With roquito chilli

Flaked smoked mackerel

With horseradish cream & beetroot

Roasted red pepper & harissa hummus

With crudites

Salt & pepper squid

With red chilli, spring onion & pickled ginger

Salmon gravadlax

With chilli & lime on toast

Butter bean, tomato, garlic & parsley crostini

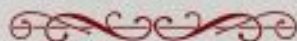
With truffle oil

Wild mushroom sausage roll

Thai fishcake

With sweet chilli dip

Ham terrine & chutney on toast



Charcoal cracker

With Stilton & apple puree

Chocolate & orange torte

Mince pies

with brandy butter

Mascarpone, Christmas pudding

With brandy cream trifle

Christmas terms & conditions

BLUE ROOM HIRE

Our Blue Room is an intimate and private room for hire during the Festive period. The room holds max 40 people seated or up to 65 people standing (for canape or drinks events).

To hire the room during our festive period, we will require a deposit to be paid within two weeks after the enquiry is made and full payment for food at least 1 week prior to the event. If we do not receive a full payment by required time, we reserve the right to release the space and cancel your booking.

Afternoon bookings: Sunday to Wednesday (12pm to 5pm)

For lunch menu bookings & afternoon drinks bookings the required deposit is £200, with £600 minimum spend.

If this minimum spend is not met by 5pm, we will make up any shortfall from the deposit.

Afternoon bookings: Thursday to Saturday (12pm to 5pm)

Evening bookings: Monday to Sunday (6pm to 11pm/12am)

The deposit required for afternoon bookings between Thursday to Saturday or any evening bookings in the week is £300. It is redeemable if you meet a £750 minimum spend.

If this minimum spend is not met on the evening, we will make up any shortfall from the deposit.

BACK BAR AREA HIRE

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

To hire the area during our festive period we require a deposit to be paid within two weeks after the enquiry is made and full payment for food at least 1 week prior to the event.

If we do not receive full payment, we reserve the right to release the spaces and cancel your booking.

Deposit required for the area is £100. It is refunded if you meet the £350 minimum spend.

If this minimum spend is not met on the evening, we will make up any shortfall from the deposit.

Back-bar area can be booked for a minimum of 10 people.

Please note that the members of staff may use the area as a thoroughfare whilst taking food from the kitchen.

PRE-ORDERS & MENU CHOICES

As Christmas is a very busy time, we need a full pre-order for all food bookings at least 1 week before your booking date, with names of the guests next to food choices. If you have made your pre-order less than 3 working days before the booking date, or if you have not submitted a pre-order within the time frames set out we might be unable to guarantee your menu choices, but will always do our best to accommodate them, or to provide an alternative..

Any food bookings must be pre-paid together with the pre-order at least 1 week prior to the event

We reserve the right to change wine vintages without prior notice. Where a wine/beer/soft drink is no longer available, we will provide a suitable alternative without notification.

DIETARY REQUIREMENTS

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of our team before ordering. Full allergen information is available.

CANCELLATION

Should you have to cancel your booking the following terms apply:

Over 6 weeks prior:

Full pre-order payment (if made) and deposit refunded;

Between 3 to 6 weeks prior:

Full pre-order payment (if made) refunded, with deposit non-refundable;

Within 3 weeks:

Deposit is non-refundable, any pre-order payments (if made) refunded only in the case if the booking space is sold to another booking.

All non-arrivals on the day of the booking will automatically be charged in full.

In the unlikely event we must cancel your booking, you will be offered an alternative date or a refund.

PAYMENT TERMS

All bills are to be settled on the night unless agreed by the management. Please note: if you are having food, a optional 10% service charge will be presented to you. All of this will be given to our hardworking staff.

AGE RESTRICTIONS & PUBLIC SAFETY

We are a licensed venue and are legally bound not to serve alcohol to anyone under 18 or that are unable to provide acceptable ID on request. We reserve the right to refuse to serve a member of your party and may ask them to leave the premises if they are intoxicated or buying alcohol for minors.

We reserve the right to refuse entry or to ask a member of your party to leave the premises if they, in the opinion of our Management Team, act inappropriately or cause offence towards other guests or members of staff. Further action will be taken, and damages claimed if a guest causes damage to the property.

DECORATIONS

Please note that the pub will be decorated for the festive period and we ask you to inform us in advance should you wish to bring any additional decorations.

We no longer allow confetti in our venue so please do not include it as part of your party plans or decorations. This goes for glitter, and confetti balloons.

Should you wish to decorate with balloons and will bring in gas or helium canister we kindly ask to take the empty canister with you after the party. All decorations brought in by a customer must be removed at the end of the function unless management gives permission to leave them until next day.

LIABILITY

We shall not be responsible for any loss of damage to any property belonging to or brought onto the premises by any person

CHRISTMAS BOOKING FORM

Today's date:

Name:

Contact details (phone & e-mail address):

Requested date of the function:

Time of function (either 12pm - 5pm or 6m - 11pm/12am):

Area required (Back Bar Area or Blue Room):

Number of people attending:

Type of event (sit down meal, buffet serving, drinks booking):

Special requirements:

Pre-order attached (yes or no):

Please either send over the answers via e-mail, or return this formed filled in to us. Before this is done, the booking cannot be confirmed.