## CHRISTMAS **FESTIVITIES**

If you want to celebrate with friends, family, or work colleagues over the festive season, the Brew House has you covered. With a choice of adaptable rooms, you're sure to find a space that's perfect!

LOCKER ROOM

Capacity of 40 sitting down or 60 standing

Its own private bar

Bose sound system

DJ point & stage

Big screen projector compatible with Apple Lighting & HDMI

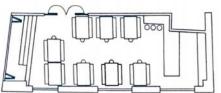
TANK ROOM

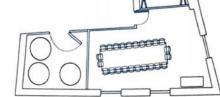
Capacity of 40 standing

Extendable table seating for up to 30 people

Bose sound system DJ point & side table

Screen & projector





### NEED MORE SPACE?

If you need even more space the Tank & Locker room are cleverly connectable through a bi-fold partition creating one big space for up to 100 of your guests. All our rooms have no room hire fee just a minimum spend.

### **BOOKING ENOUIRIES**

For more information visit our website www.standrewsbrewhouse.com. Email info@standrewsbrewhouse.com or call 01603 305 995 and our Christmas bears will be happy to help

# PERFECT GIFT -FOR BEER LOVERS

Ever wondered what's in your pint? Who know someone who does? We have a variety of brewery tours available & these are also available as gift vouchers. Simply get in touch or pop in and see us & we will sort them out for you.



### FULL PINT EXPERIENCE TOUR

A tour around our brewery with our brewer, Steve, followed by one of our sharing boards

& a 1/3 pint tasting tray (available Wednesday-Saturday) £25pp



### BE A BREWER FOR THE DAY

The full experience: your chance to experience being a true brewer.

Spend the day with our brewer, as he shows you the ways of making one of our delicious beers. We will provide breakfast. lunch & of course beers through the day to keep you going. Take home one of our bottle packs when you've finished. (available on Tuesdays) £75pp

### SOMETHING DIFFERENT TO FILL YOUR STOCKINGS

Our own bottled beer £3.35 per bottle

A pack of 3 for £10



### BREWERY GIFT PACK

A gift voucher for a short brewery tour & a pack of 3 beers £15



# ANDREWS

# BREW HOUSE

2019



## THE BREW HOUSE— CHRISTMAS FEAST

2 COURSES £22.00pp 3 COURSES £26.50pp

### **STARTERS**

Pork, apple & black pudding terrine, red onion chutney, toast

Whipped goats cheese, shaved fennel, charred clementine, chicory, almond & pomegranate seeds (GV)

Celeriac, hazelnut & truffle soup, garlic & thyme croutons (VV)

Hot smoked Chalk Stream trout, crayfish, pickled cucumber, dill & lime crème fraiche, Keta caviar (G)

#### MAINS

Turkey ballotine, apricot & sage stuffing, pigs in blanket, creamed bacon sprouts & honey roasted carrots

Baked hake fillet, parsley crust, creamy wild mushroom, roasted pumpkin ragu & gnocchi

Slow cooked beef short rib, braised red cabbage, smashed swede, pancetta & baby onion Wensum ale jus (G)

Smoked tofu, sweet potato & spinach pie, roasted root vegetables, new potatoes, vegan gravy (VV)

All mains are served with family style bowls of roast potatoes & seasonal veg.

#### **PUDDINGS**

Christmas pudding, berry compote, brandy custard (GV)

Coconut & chocolate tart, vegan hazelnut ice-cream (GVV)

Vanilla cheesecake, kumquat, Grand Marnier & vanilla syrup

Mulled wine pear & apple crumble, with whipped Calvados, Muscovado sugar & double cream (V)



(V) Vegetarian (VV) Vegan (G) Gluten Ingredient Free Full allergen information is available.

# EXTRA BREW HOUSE MAGIC

A LITTLE SPARKLE

Add a glass of prosecco on arrival £4.50pp

MULL IT OVER

Make your event even more festive Add mulled wine or cider £3.70pp
Or
Mulled sloe gin £4.20pp
Or
Brew House snow ball £3.50pp
Or
Caramel apple hot toddy £4.50pp

JUST IN CASE

We offer a 10% discount on pre-ordered cases of wine &

20% off cases (case = 6 bottles) of Champagne or prosecco

### THIRD PINT TASTER

20 Minutes tour with a 1/3rd pint tasting tray of our house ales to finish. £6pp



### FESTIVE FINGER FOOD

5 FOR £13.75pp 7 FOR £16.95pp Extra items £2.25 each pp Minimum order of £200

Smoked salmon Californian roll, wasabi dip (G)
Crayfish, mango, avocado & Mary Rose baby gem (G)
Beer battered haddock fillet & chips, tartare sauce (G)
Crab, celeriac, capers & mayonnaise, toast

Wild mushroom, leek & quinoa filo parcel (V)

Spiced chickpea falafel sliders, charcoal bun (VV)

Carrot cheesecake & savoury granola (VV)

Spiced squash & corn fritters, avocado mayonnaise (VVG)

Sausage roll & brown sauce

Honey & thyme glazed pigs in blankets

Turkey croquettes & cranberry chutney

Roasted sirloin of beef, mini Yorkies, horseradish & watercress

Pork, black pudding & apple terrine, toast, red onion chutney

Mini mince pies (V)

Mini coconut & chocolate tart (VVG)

Christmas pudding trifle, brandy cream (G)

St Andrews macaroons (G)

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