

HO·HO·HO!

COME CELEBRATE

CHRISTMAS

WITH US!

TEMPLE
BREW
HOUSE

THINK OF US AS SANTA'S LITTLE HELPERS...

Whether you're thinking about your office end of year blow out, a friendly dinner with old mates, or you're simply trying to schmooze some clients, Christmas is a hectic time for everyone. We want to take some of the stress away, so we've put together some handy little packages that might help you along the way. Feel free to email us: Eppie, Tash & Callum are always on hand to make sure everything is just how you want it.



As you may know Temple Brew House is home to The Essex Street Brewery. Our head brewer Vanesa is always on hand to show you around & talk you through our beer. If you & your party would be interested in arranging a more comprehensive tour tied in with your Christmas party, this could certainly be arranged. Learn the basics of brewing & the history of beer, as well as tastings & a Q&A session. Get in touch for prices and details!

THE BEST BIT (DRINKS!)

Why not pre-order buckets of beer or cases of wine? We can have them ready for your arrival so you don't have to go to the bar! Although, we have some super beers on tap so we think maybe you should!





BUCKETS OF BEER - £60 FOR 12 BOTTLES/CANS

CHOOSE FROM:

The Norm – A range of our favourite pale ales, lagers and ciders. Light and easy drinking range of beers. Classics such as Beavertown Neck Oil and Lervig Pilsner.

Tasty Little Number – Tickle your taste buds with a range of lagers, wheat beers, pales and sours. A bit of Magic Rock Saucery, Lervig Sour Suzy and L&G Hop Hand Fallacy.

Outside The Box – (£10 supplement) For just a little extra you can have some of the finest craft beers we have to offer. Think DIPA's and imperial stouts as well as tropical and juicy pales. Some of the best from Nothern Monk and Cloudwater.

If you want 'none of the above' then give us a shout.
Our beers geeks are always on hand to guide you!

NOT HERE FOR THE BEER?

Not a problem! We have an amazing wine list for you to choose from. We are offering a 10% discount on pre-ordered wine when you order 6 or more. We've listed a few favourites below but a full list is available on request.

BUBBLES

Conti D'Arco Prosecco NV 11%	£33.00
Louis Dornier NV Champagne 12%	£46.00

WHITES

Sartori Pinot Grigio 12.5%	£25.00
Yealands Estate Sauvignon Blanc 12.5%	£32.50

REDS

Cuvée des Vignerons 12.5%	£19.75
Santa Ana Malbec 13.5%	£28.00



SET MENU 2019

2-courses for £24.95 3-courses for £29.95

We are happy to tailor 2 or 3 course menus to your event requirements,
Just get in touch to discuss the options.



STARTERS

Cream of celeriac, truffle, kale & sage pesto (v) (gif)

Gin cured salmon, cucumber, heritage carrot & bok choy slaw,
lemon & peanut dip (gif)

Ham hock terrine, pickled vegetables, piccalilli dressing, sourdough

Roast pumpkin, quinoa tabbouleh salad, coconut, lime & chilli yoghurt (pb)
(gif)

MAINS

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

Pan fried cod fillet, crushed Jerusalem artichoke, leeks, clams, mussels,
lobster bisque (gif)

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

Wild mushroom, lentil, chestnut, smoked cheese & spinach parcel,
grilled king oyster mushroom, cauliflower & tarragon purée (pb)

PUDDINGS

Christmas pudding, brandy sauce, clotted cream (v) (gif)

Vanilla cheesecake, raspberry sorbet, coulis (pb)

Clementine tart, kumquat marmalade, crème fraîche (v)

Cheese board, crackers, chutney, grapes +£3

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

Information on all statutory allergens, which may be in our food or our kitchen is available from staff.



CHRISTMAS CANAPÉS

Choose any 7 items for £18.95 per-person

Any extra item £2.25 each per-person.

(Minimum 15 people)

VEGETARIAN & VEGAN

Roasted pumpkin, sumac, seeds & molasses skewer (pb) (v) (gif)

Goats' cheese & wild mushroom croquette, chutney (v)

Chickpeas falafel, beetroot bun & avocado mayonnaise slider (pb) (v)

King oyster mushroom, quinoa & spinach cigar (pb) (v)

FROM THE SEA

Mini fish & chips with tartare sauce

Cin cured salmon on a blini, sour cream & lime chive

Smoked mackerel mousse on toast

Prawn cocktail in baby gem with smoked paprika (gif)

FROM THE LAND

Roast beef, Yorkshire pudding & horseradish sauce

Ham hock terrine, sourdough & balsamic onion

Crispy turkey, sage & cranberry bite

Meatballs & smoked tomato sauce (gif)

Pigs in blanket with sage

SWEETS

Chocolate brownie, whipped cream & chocolate sauce (gif) (pb)

Christmas pudding & brandy cream trifle (gif)

Lemon posset, kumquat & limoncello baba

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SHARING PLATTERS

If you want to stick to what you know, don't worry our sharing trays are still available throughout December!

Choose a 4 item (25.00) or 7 item (£37.50) tray and get chips, dips and slaw included

Mini Mac 'n' Cheese (v)

Brew House Nachos, cheese sauce, smoked salsa, sour cream, homemade guac and jalapeños (v)

Hummus with baked flatbread or crudites (pb)

Nacho Onion Rings with Smokey Tomato Dip (pb)

Brie Bites with Sweet Chilli Dip (v)

Hickory Smoked BBQ Ribs

Cumberland Scotch Egg

Half Pint of Maple Chilli Bacon (gif)

Salt 'n' Pepper Squid (gif)

Buffalo Chicken Wings with blue cheese dip (gif)

Mulled Wine for £5 per 175ml glass or £100 for a kettle

Our kitchen is happy to cater buffet to your needs so if there is something you want that's a bit different just let us know!

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TERMS AND CONDITIONS

PROVISIONAL BOOKINGS

We are happy to accept provisional bookings, which will only be held for 7 days, during which time we must receive the full deposit.

DEPOSITS AND BOOKING FORMS

These will be taken as confirmation of 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, deposit will be returned either onto a credit/debit card or in cash. Deposits may only be paid via credit/debit card or in cash unless otherwise agreed in advance.

Deposits are calculated as follows:

For small bookings not requiring a private space:

-Where only drinks are required £10 per head.

-Where food is pre-ordered (i.e. Sit-down meal, Canapés, buffet) £10 per head.

-When a minimum spend has been agreed half of the total amount must be paid in advance, this applies for exclusive use of party areas available.

Both the signed party booking form and the appropriate deposit must be received at least 15 days prior to the event. Failure to do so could result in the loss of the booking.

BAR TAKE-OVERS

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 on the night the customer is liable for the shortfall.

CANCELLATION

MONDAY TO FRIDAY BOOKINGS: For all pre-booked events cancelled is required in writing 15 days prior to the event, and deposit will be refunded in full. For all pre-booked events cancelled 8 -14 days prior to the event, half of your deposit will be forfeit. For all pre-booked events cancelled 7 days or less prior to the event, full deposit is forfeit.

SATURDAY, SUNDAY AND BANK HOLIDAY BOOKINGS: For all pre-booked events cancelled in writing 30 days prior to the event half of the deposit will be charge as a penalty. For all pre-booked events cancelled 29 days or less prior to the event deposit is forfeit.

NO SHOW: In the event of no shows, your full deposit will be forfeit and you will be charged the food spend per head, drinks pre-ordered, and any other costs involved in the event on top.

CONFIRMATION OF NUMBERS

Confirmation of numbers must be finalised 48 hours prior to the event. Additions made after this time can be made and 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 reduced numbers you will be charged the food spend per head and shortfall of minimum spend.

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. There is an order form to assist with this.





LOSS OR DAMAGE

We take no responsibility for loss of personal belongings on the premises. In the event of damage to our property, Temple Brew House 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, Temple Brew House 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. Please note that Gratuities, of 12.5 percent, will be added to party bookings of 10 or more. Should you not wish to pay a gratuity please inform the staff member prior to payment as gratuities cannot be refunded after the payment.

T&C 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.



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