



CHRISTMAS MENU 2019



THE
**DEAD
CANARY**

CHRISTMAS PLATTERS

£15.0 pp | Min. 2 People

Honey Mustard Gammon
Pigs in blankets
Wild Mushrooms & Truffle
Baked Camembert with Honey & Walnuts
Wensleydale & Cranberries
Artichokes & Olives
Breads & Crackers
Chutneys & Dips
Truffles & Mince pies

CHRISTMAS CANAPÉS & COCKTAILS

2 canapes and cocktail | £15pp
4 canapes & cocktail | £20pp
7 canapés & cocktail | £25pp

A welcome Champagne cocktail
per person & selection of canapés.

CANAPÉS

Pigs in Blankets served with a tomato relish
Mini Welsh Rarebit with leeks served with chutney
Wild mushroom and truffle on toast (vegan)
Blue cheese & pear Filo cups
Smoked mackerel pâté with cranberry, lime and ginger on Melba toasts
Crispy Buttermilk Chicken with mustard Mayo
Assorted Chocolate Truffles

COCKTAILS

Prosecco, Violette, Maraschino, Lemon
Prosecco, Orange Blossom, Hennessy VS
Old Fashioned

EARLY BIRD 15% OFF

Offer applies to food packages
& masterclasses on all dates from
12-3pm and anytime on the dates of
December 1st-4th/ 8th-11th/ 15th-18th

NEW YEARS EVE 2020

£20pp

Which will get you the table for the evening,
welcome drink and glass of fizz for midnight.

HOT BUFFET

£20.0 pp | Min. 8 People

Choose 3 mains and 3 sides.

MAINS

Moroccan Lamb & Apricot Tagine
Creamy Chicken, Leek & Tarragon Casserole

Butternut Squash & Kale Casserole (ve)
Wild Mushroom & Truffle Strogonoff (v)
Cod & Chorizo Stew

SIDES

Rainbow Salad
Super Greens
Roasted Root Vegetables
Rosemary & sea salt fries
Moroccan Cous Cous
Warm Breads and Oils
Rice

TO FINISH

Truffles & Mince pies

DRINKS RECEPTION

Served with either a pig in blanket or
chocolate truffle

Prosecco/ Lager Reception | £5pp
Veuve Champagne Reception | £10pp
Bespoke Cocktail | £10pp

WINE

Buy 5 bottles get 6th for free

BEER

Bundle of 10 | £45
Bundle of 25 | £100

COCKTAIL MASTERCLASS

Tastes Like Christmas

£40.0 pp | Min. 4 People

From the classic British Wassail, a hot mulled cider, to the North American Eggnog. For December only, we'll be offering our festive masterclass- tastes Like Christmas.

We'll explore our favourite holiday, season tipples such as the flaming Feuerzangenbowle or 'German Fire Punch' and the tropical Sorrel Punch of Jamaica, as well as getting behind the bar and giving you what you need to shake up your own glass of Christmas.

Price Includes- Welcome punch, selection of Xmas platters, 4 sample cocktails. 1 of which you'll choose to make.

Masterclasses last around 2 hours.

WINES & BEERS

WINES

Buy 5 bottles get 6th for free.

Sauvignon Blanc | £25.0
Albarino | £25.0
Pinot Noir | £25.0
Malbec | £25.0

BEERS

Bundle of 25 | £100.0

Lager / IPA / Cider / Stout / AF Lager



BOOKING ENQUIRIES

reservations@thedeadcanary.co.uk

02920 231 263