



BOTTLES OF FIZZ
& BARRELS OF FUN

FESTIVE MENUS

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We're delighted to bring you our selection of festive favourites perfectly crafted in our kitchens to help you and your loved ones celebrate the joys of Christmas.

Our chefs have been working on embracing classic Christmas recipes with a contemporary twist. Our food is beautifully complemented by our selection of wines, beers and cocktails, and that essential bottle of fizz. Whatever you're planning, a catch up with friends, colleagues or festivities with loved ones, we can't wait to welcome you to roll out those barrels of fun.



FOR THE EARLY BIRDS

This Christmas we have a brilliant **Early-Booking Incentive!** As a special thank you for booking your Christmas celebrations with us, we're delighted to offer you and your entire party a perfectly chilled glass of Prosecco as a welcome drink. To enjoy this offer, please ensure that your party details are confirmed and your deposit is paid in full by **Monday 31st October**.

Reserved for parties of 4 or more, speak to our team to book now.
Terms and conditions apply.

FESTIVE MENU

TWO COURSES £23.00 • THREE COURSES £26.00

Available 15th November to 1st January. Pre-booking required.

Starters

Prawn Cocktail* †

North Atlantic prawns, Marie Rose sauce, iceberg lettuce, shell-on king prawn and buttered brown bread. Served with a shot of Bloody Mary on the side (706 kcal)

Parsnip & Apple Soup* VE

Parsnip crisps and sourdough (308 kcal)

Gressingham Duck Liver & Cointreau Pâté*

Relish and brioche toast (698 kcal)

Somerset Brie Wedge v

Apricot chutney, cranberry and rocket (502 kcal)

Mains

Traditional Christmas Dinner with all the Trimmings CF

Sage & onion turkey roulade, streaky bacon, creamed Brussels sprouts & bacon, honey-roasted carrots, roast potatoes, pig-in-blanket and red wine gravy (862 kcal)

Roasted Cod and Cassoulet*

Chorizo, red pepper, tomato & chickpea stew and crusty sourdough (585 kcal)

Pan-Fried 9oz Sirloin Steak CF

Skin-on-fries, slow-roasted tomato, portobello mushroom, rocket, and roasted garlic & herb butter (1387 kcal)
(£3 supplement)

Mushroom, Chestnut & Leek Wellington VE

Sweet potato mash and caramelised onion gravy (635 kcal)

Honey-Roasted Gammon CF

Smoked paprika & garlic new potatoes, charred broccoli, tarragon mayonnaise and watercress (877 kcal)

Desserts

Christmas Pudding v

Brandy sauce, and rum & raisin ice cream (536 kcal)

Sticky Toffee Pudding* v, VE*

Cornish clotted cream (910 kcal)
or *Jude's vegan ice cream (408 kcal)

Chocolate Orange Tart v

Jude's blood orange sorbet and clementine (893 kcal)

Selection of British Artisan Cheese*

Biscuits, chutney, celery and grapes (767 kcal)

*Gluten-free option available. Please speak to a member of the team for more details.

BUFFET MENU

Choice of three festive packages from £10.95 per person.

Available 15th November to 1st January.

Pre-booking required. Minimum party of 8 people.

Platinum | £14.95 per person

Turkey Sliders

Rocket, cranberry sauce and mayonnaise in a brioche bun (176 kcal)

Chicken Skewers GF

Hot satay sauce (122 kcal)

Smoked Salmon Blinis †

Cream cheese and pea shoots (71 kcal)

Roast Potatoes V, VE, GF

Red wine dipping gravy (104 kcal)

Prawn Cocktail Cups GF †

Little gem leaves filled with North Atlantic prawns in a Marie Rose sauce (159 kcal)

Mini Steak Pies

Red wine gravy (366 kcal)

Vegan Fried Chick'n Nuggets VE

Cranberry & BBQ dip (157 kcal)

Gold | £12.95 per person

Turkey Sliders

Rocket, cranberry sauce and mayonnaise in a brioche bun (176 kcal)

Mini Truffled Mac 'n' Cheese Bowls V

Topped with Cheddar drizzled with white truffle oil (216 kcal)

Garlic Ciabatta and Onion Rings V

Roasted corn on the cob (442 kcal)

Roast Potatoes V, VE, GF

Red wine dipping gravy (104 kcal)

Sticky Pork Belly Bites GF

Glazed in BBQ sauce and roasted (201 kcal)

Prawn Cocktail Cups GF †

Little gem leaves filled with North Atlantic prawns in a Marie Rose sauce (159 kcal)

Smoked Salmon Blinis †

Cream cheese and pea shoots (71 kcal)

Silver | £10.95 per person

Turkey Sliders

Rocket, cranberry sauce and mayonnaise in a brioche bun (176 kcal)

Chicken Wings GF

Frank's hot sauce (641 kcal)

Garlic Ciabatta and Onion Rings V

Roasted corn on the cob (442 kcal)

Roast Potatoes V, VE, GF

Red wine dipping gravy (104 kcal)

Prawn Cocktail Cups GF †

Little gem leaves filled with North Atlantic prawns in a Marie Rose sauce (159 kcal)

Crispy Brie Wedges

Cranberry sauce (199 kcal)

Calamari Sticks and Popcorn Shrimp †

Garlic mayonnaise (258 kcal)

CHRISTMAS DAY MENU

FOUR COURSES £70.00

Available Sunday 25th December.

Pre-booking required.

Starters

Seared Scallops GF †

Chorizo, spring onion, cream and basil oil (658 kcal)

Gressingham Duck Liver and Cointreau Pâté*

Relish and brioche toast (698 kcal)

Wild Mushroom & Tarragon Soup* V, VE

Artisan bread (397 kcal)

Smoked Salmon, Crab and King Prawn Cocktail* †

Bloody Mary sauce, farmhouse bread and dill mayonnaise (763 kcal)

Grilled Goat's Cheese Salad* V

Pickled beetroot, apple and candied walnuts (604 kcal)

Mains

Traditional Christmas Dinner with all the Trimmings GF

Butter-basted roast turkey, streaky bacon, creamed Brussels sprouts & bacon, honey-roasted carrots, roast potatoes, pig-in-blanket and red wine gravy (825 kcal)

Butternut Squash, Mushroom and Ale Pie V, VE

Hasselback potatoes, maple-roasted root vegetables, Brussels sprouts and red wine gravy (1095 kcal)

Slow-Roast Pork Belly GF

Dauphinoise potatoes, sautéed greens and red wine gravy (1470 kcal)

Short-Rib of Beef GF

Hasselback potatoes, caramelised shallots and sautéed greens (1470 kcal)

Roasted Cod Loin GF †

King prawns, coconut curry sauce, pak choi, red peppers and fragrant edamame rice (792 kcal)

Desserts

Christmas Pudding V

Brandy sauce, and rum & raisin ice cream (536 kcal)

Sticky Toffee Pudding* V, VE*

Cornish clotted cream (910 kcal) or *Jude's vegan ice cream (408 kcal)

Chocolate Orange Tart V

Jude's blood orange sorbet and clementine (893 kcal)

Selection of British Artisan Cheese*

Biscuits, chutney, celery and grapes (767 kcal)

To Finish

Coffee and Mince Pie V, VE

*Gluten-free option available. Please speak to a member of the team for more details.



DRINKS PACKAGES

Pre-booking required.

Pre-order drinks to enjoy with your festive meal

Toast the Occasion

Bottle of Champagne £55.95

Glass of Champagne £10.95

Bottle of Prosecco £21.95

Glass of Prosecco £4.50

Treat Yourself

Bottle of Pinot Grigio / Sauvignon Blanc £19.95

Bottle of Pinot Noir / Shiraz £19.95

Make it a G&T Moment

4 Double* Tanqueray with Fever-Tree Mixers £30.00

4 Double* Slingsby Rhubarb with Fever-Tree Mixers £30.00

4 Double* Boe Violet with Fever-Tree Mixers £30.00

Bucket of Beers

6 Bottles of Birra Moretti £20.00

12 Bottles of Birra Moretti £36.00

For the Driver

2 Bottles of Lucky Saint 0.5% £5.00

*Our double measures are 50ml

HOW TO BOOK

Booking your Christmas party couldn't be simpler.

Simply follow these three steps:

1. Go to www.redcatpubcompany.com/christmas or scan the QR code below
2. Select the venue you'd like to book
3. Select the date you wish to book and the number of guests

You will receive an email confirming your booking and also a booking form to pre-select your chosen festive dishes. To finalise your booking you will need to pay a £10 deposit per person for the Festive Menu and £50 per person for Christmas Day.

Alternatively, you can always speak to a member of the team who will be more than happy to help you book.

Don't forget, book before **Monday 31st October** for a complimentary glass of Prosecco for you and your entire party.



PARTY NIGHT ROOM RATE

During this festive season we have an exclusive line-up of events and entertainment to guarantee that the celebrations with your family, friends and loved ones are even more special. To complete your night in style, we're thrilled to offer you a specially reduced room rate, available exclusively to those that attend our events.

For just £90 you can stay in one of our beautiful rooms and make your Christmas get together complete.

For full details of our events, speak to our team to book now. Terms and conditions apply.

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Terms & Conditions:

Menus are labelled where dishes are suitable for Vegans, Vegetarians or are Gluten Free:

V - Suitable for Vegetarians • VE - Suitable for Vegans • GF - Gluten Free

These labels do not indicate the allergy friendliness of our dishes. Our menu descriptions do not list all ingredients. Some dishes may contain small amounts of alcohol which may not be listed on the menu. Whilst we prepare our vegetarian & vegan products to minimise contact with animal products, we must refer people with food allergies and intolerances to our Allergen & Ingredient Information (see below).

Food allergies & Dietary Requirements: Full food Allergen & Ingredient Information is available for our menus on request. Please be aware this information may change between the date of booking and the date of your visit (for example: due to temporary product substitutions). We advise all guests to always confirm Allergen & Ingredient Information and to speak to a team member about the suitability of our dishes before ordering on every visit. Our dishes are made in busy open-kitchen environments where food allergens and gluten are common ingredients. We cannot guarantee that our dishes are free-from allergens, due to the risk of unintentional cross-contamination. Free-from is a legal term and standard which means absolute zero contamination and guarantees the safety of people with food allergies. We do not have free-from kitchens or facilities (for example to control airborne dust or microscopic traces of common allergenic ingredients). Please be aware special requests may take longer to prepare than standard menu items. † Fish, poultry and shellfish dishes may contain bones and/or pieces of shell. All stated weights are approximate before cooking. All calorie counts are based on standard portion sizes. Our dishes are made individually and therefore weights and calorie counts vary slightly. Reference daily intakes of an average adult are 8,400kJ / 2,000kcal. Sometimes temporary product substitutions are required which can affect the calorie content and weight listed on the menu and the Allergen & Ingredient Information