



CHRISTMAS

Rack
& Tenter



**Journey to
Christmas**

Your journey to the Christmas party starts here.

Our chefs have created a delicious Christmas menu showcasing the best seasonal ingredients to feast on this season. Enjoy a festive menu full of treats such as beer-braised lamb shank and tempting desserts including dark chocolate & cherry brownie.



**Prosecco on
the house**

Celebrate the festive season in style with a glass of Prosecco on the house. All you need to do is make sure your Christmas meal is booked and the deposit is paid for by 31st October 2017.

Get in touch and let us help you plan the perfect Christmas get together. We're taking bookings now!

Pop in or speak to a member of our team or email rackandtenter.london@marstons.co.uk





If you have an allergy or intolerance, please speak to a member of staff before you order your food and drinks.

Canapés

Festive favourites

£13.95

PER PERSON

Savour the taste of our delicious Christmas canapés.
A delightful start to the evening while your guests arrive.

PIGS IN BLANKETS

ROAST POTATOES & CRANBERRY SAUCE (v)

TURKEY WITH SAGE & ONION STUFFING

CHICKEN LIVER PÂTÉ ON TOAST

CRISPY FRIED CORNISH BRIE & CRANBERRY SAUCE (v*)

FLAKED SMOKED MACKEREL ON LITTLE GEM LETTUCE

CHESTNUT, SPINACH & CRANBERRY BON BONS (v*)

LEEK & CHEDDAR FRITTERS (v*)

MINI MINCE PIES (v)

All food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptors cannot include all ingredients. We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives and our fish and poultry dishes may contain bones. If you have a food allergy please let us know before ordering. Full allergen information is available. If you see a (v) next to any dishes then it's suitable for vegetarians. If you see a (v*) next to any dishes then we cannot guarantee that these vegetarian ingredients have been cooked in dedicated fryers.



Canapés

Finer twists

£16.95

PER PERSON

Our second selection of canapés offers a finer twist on festive favourites.
Match with your favourite tipples to help you on your merry way.

PIGS IN BLANKETS

TURKEY WITH SAGE & ONION STUFFING

ROAST POTATOES & CRANBERRY SAUCE (v)

HAM HOCK TERRINE WITH APPLE & MUSTARD SAUCE

CHICKEN LIVER PÂTÉ ON TOAST

CRISPY FRIED CORNISH BRIE & CRANBERRY SAUCE (v*)

MINI PRAWN COCKTAIL

CHESTNUT, SPINACH & CRANBERRY BON BONS (v*)

FLAKED SMOKED MACKEREL ON LITTLE GEM LETTUCE

LEEK & CHEDDAR FRITTERS (v*)

MINI MINCE PIES (v)

MINI CHOCOLATE & CHERRY BROWNIES (v)





Feasting

The main event

£26.95

3 COURSES PER PERSON

With delicious recipes and seasonal favourites; our three course festive menu is gonna knock your Christmas stockings off!

Starters

MUSHROOM SOUP (v)

Creamy mushroom soup, brown butter croutons, parsley pesto and toasted seeded bloomer.

CHICKEN LIVER PÂTÉ

Chicken liver pâté, apricot & ginger chutney, mixed leaves and toasted seeded bloomer.

CRISPY FRIED CORNISH BRIE (v*)

Crispy fried Cornish Brie, mixed leaves and cranberry sauce.

FLAKED SMOKED MACKEREL

Flaked smoked mackerel & horseradish crème fraîche on a toasted seeded bloomer, grilled lemon, and roasted beetroot salad.

NEW POTATO, SAGE & HONEY TART (v)

Warm new potato, sage & honey tart and mixed leaves.



Mains

ROAST TURKEY

Roast turkey breast, roast potatoes, honey-roasted carrots & parsnips, Brussels sprouts & chestnuts, sage & onion stuffing, pigs in blankets and gravy.

BRAISED LAMB SHANK

Beer-braised lamb shank, honey-roasted carrots & parsnips, parsley mash and red wine sauce.

PAN-FRIED COD LOIN

Pan-fried cod loin, crushed new potatoes, buttered Chantenay carrots & green beans and chive & lemon hollandaise sauce.

ROASTED BUTTERNUT SQUASH (v)

Roasted butternut squash, sweet potato, quinoa, Brussels sprouts, chestnuts & cranberries and tomato & basil sauce.

8OZ SIRLOIN STEAK + £3 supplement

Char-grilled sirloin steak, dauphinoise potatoes, braised red cabbage and peppercorn sauce.

Desserts

DARK CHOCOLATE BROWNIE (v)

Dark chocolate & cherry brownie and chocolate ice cream.

CHRISTMAS PUDDING (v)

Traditional Christmas pudding and brandy sauce.

APPLE & BERRY CRUMBLE (v)

Apple & mixed berry crumble and vanilla custard.

WHITE CHOCOLATE CHEESECAKE (v)

White chocolate cheesecake and mixed berry compote.

LEMON POSSET (v)

Lemon posset and vanilla shortbread biscuit.

FANCY SOMETHING MORE?

Add a plate of our favourite cheeses with crackers, grapes and apple & ginger chutney for £7.95 or swap your dessert for a cheese plate for an extra £3.00.



Rules of play

Thank you for choosing to book your Christmas party with us. We can't wait to help you organise the best Christmas do! To make sure your Christmas party goes off without a hitch we've put together some terms and conditions just to make sure that everything goes smoothly.

PAYMENT & DEPOSIT

1. Your Christmas booking will only be confirmed once we receive your deposit payment via cash, cheque or credit card.
2. For all drinks and canapé bookings we'll need a 25% deposit of the total amount please.
3. For all sit down meals we'll need a deposit of £10 per person please.
4. We'll make sure that your deposit is deducted from your final bill.
5. We never charge for reserving an area of our bar, however, depending on the date of your booking and number of people we may require a minimum spend but we'll let you know when you make your booking with us.
6. If you are paying by company cheque please make sure that you pop in with your cheque at least 10 working days before your Christmas party so that we can make sure funds are cleared.
7. All outstanding balances must be paid on or before the day of your Christmas party – unfortunately we can't invoice for payment after your event.

OFFERS

1. To take advantage of our offer of a free Prosecco reception, your Christmas sit down meal must be booked and the deposit paid on or before 31st October 2017.
2. A free Prosecco reception will include one glass (125ml) of Prosecco per person at your Christmas party (*over 18's only), a soft drink will be offered as an alternative.

CHANGES & CANCELLATIONS

1. We understand that things change and the number of guests may increase or decrease – if this happens we'll just need the final number attending your Christmas party at least 14 working days before your booking.
2. If, for whatever reason, a guest at your party can't make it, please call the bar at least 24 hours before you are due to arrive for your Christmas booking otherwise we will have to charge you the full menu price of £26.95 for 3 courses.

A FEW FINAL BITS

1. When you confirm your final numbers we will also need your full menu choices at least 14 working days before your booking, so it gives us plenty of time to prepare.
2. We would be really grateful if you could arrive on time for your Christmas booking – it will help make your booking go as smoothly as possible. If you do think you'll be late please give us a call.
3. All guests attending your Christmas party must be over the age of 18 years old and if any of your guests look younger than 25 please ensure they bring a valid photographic ID as proof of identification and age. Alcohol is not available to persons under 18 years of age.
4. All prices include VAT.
5. We promise not to pass your information on to third parties. Data is held in accordance with the Data Protection Act 1998. Data controller: Rack & Tenter, Unit 2 Hammersmith Studios, 55A Yeldham Road, London, W6 8JF.
6. And finally, if there is anything we can do to make your Christmas bash extra special just let us know – we love a challenge!



Contact

Get in touch to book your Christmas party celebrations with us.

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