



THE MOST

Wonderful

TIME OF THE YEAR



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 braised lamb steak and tempting desserts including Baileys & white chocolate cheesecake.



FESTIVE MENU

STARTERS

Roasted Carrot & Sweet Potato Soup (v)

Creamy roasted carrot & sweet potato soup with harissa roasted chickpeas and toasted bloomer

Smoked Ham Hock & Chicken Terrine

Smoked ham hock, chicken & apricot terrine with sweet apple chutney and toasted sourdough

Roasted Pepper & Mushroom Bruschetta (ve)

Roasted red pepper, sautéed mushrooms and pea shoots on toasted sourdough with olive tapenade

Cornish Brie (v*)

Crispy fried Cornish Brie, warm spiced cranberry chutney and pea shoots

Smoked Mackerel & Caper Pâté

Smoked mackerel, capers, shallots & horseradish crème fraîche pâté with pea shoots and toasted sourdough

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

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

MAINS

Christmas Turkey

Roast turkey breast, crispy roast potatoes, honey-roasted carrots & parsnips, buttered sprouts, pigs in blankets, cranberry sauce and turkey gravy

Apricot, Courgette & Carrot Nut Roast (ve)

Apricot, courgette & carrot nut roast with honey-roasted carrots & parsnips, crispy roast potatoes and gravy

Braised Lamb Steak

Slow-braised leg of lamb steak with creamy mash, tomato ratatouille, red currant sauce and gravy

Pan-Fried Cod Loin

Pan-fried cod loin with an almond & herb crust, parsnip purée, baby spinach and butter sauce

8oz Sirloin Steak (+£3 supplement)

Char-grilled sirloin steak with grilled vine tomatoes, skin-on chips, watercress and peppercorn sauce

DESSERTS

Winter Berry Eton Mess (v)

Rich raspberry compote with a raspberry sorbet, vanilla pod ice cream and crushed meringue, drizzled with raspberry sauce

Christmas Pudding (v)

Traditional steamed Christmas pudding with brandy vanilla custard, brandy cream and fresh mint

Festive Profiteroles (v)

Giant profiteroles with caramel cream, sticky honeycomb and gooey chocolate sauce

Baileys & White Chocolate Cheesecake (v)

Smooth white chocolate & Baileys Irish Cream cheesecake on a biscuit base with chocolate sauce

Raspberry Sorbet (ve)

Raspberry sorbet with a raspberry compote drizzled with raspberry sauce



3 courses

£26.95

FESTIVE CANAPÉS



Our selection of canapés are the perfect match for a drinks party full of your favourite tipples to help you on your merry way.

FESTIVE FAVOURITES

Butternut squash & hazelnut arancini (v*)

—

Smoked mackerel, capers, shallots & horseradish crème fraîche pâté on toasted sourdough

—

Honey & thyme glazed pigs in blankets

—

Cauliflower & spinach pakoras with mango chutney (ve*)

Mini roast potatoes with chilli sea salt (v)

—

Crispy fried Cornish Brie with warm spiced cranberry chutney (v*)

—

Peri-peri chicken skewers with garlic mayo

—

Charred Padrón peppers with chilli sea salt (ve)



£13.95

per person

Your party booking must be for a minimum of 10 people to book from our Festive Canapés menu.

FESTIVE CANAPÉS



Tuck into our finer canapés while you wait for your guests or enjoy on their own while the drinks are flowing.

FINER TWISTS

Butternut squash & hazelnut arancini (v*) Mini roast potatoes with chilli sea salt (v)

—

—

Smoked mackerel, capers, shallots &
horseradish crème fraîche pâté on
toasted sourdough

Halloumi fries with spring onion,
Jalapeños, sour cream and spicy
Korean ketchup (v*)

—

—

Honey & thyme glazed pigs in blankets

Fig, cranberry sauce & chestnut tartlets (v)

—

—

Crispy fried Cornish Brie with warm
spiced cranberry chutney (v*)

Charred Padrón peppers with
chilli sea salt (ve)

—

—

Peri-peri chicken skewers with
garlic mayo

Cauliflower & spinach pakoras with
mango chutney (ve*)

Mini gooey chocolate brownies

—

Mini mince pies



£16.95

per person

OUR GIFT TO YOU

*To say thank you for choosing us we'll give the party organiser a
£50 gift voucher**



START YOUR PARTY SPARKLING

*Celebrate the festive season in style with a glass of Prosecco on us.
All you need to do is have your festive meal booked and the deposit
paid for by the 31st October 2018.*

*this will be sent to the party organiser by email to redeem in January 2019.

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.*



TERMS & CONDITIONS

PAYMENT & DEPOSIT

- Your Christmas booking with us is confirmed once we have received your booking form and non-refundable deposit payment. Paying your deposit is confirmation you have read and accepted our T&C's.
- For all drinks and canapé bookings we'll need a 25% deposit of the total amount please.
- For all Festive Menu bookings we'll need a deposit of £10 per person.
- We'll make sure that your deposit is deducted from your final bill.
- 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.

CHANGES & CANCELLATIONS

- 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.
- 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.

OFFERS

- To take advantage of our offer of a free Prosecco reception, your Christmas meal must be booked and the deposit paid on or before 31st October 2018.

- 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.
- One party organiser for each Christmas party booking will receive a £50 gift voucher via email after the party, as a thank you for choosing us. This gift voucher can be used in exchange for food and drink with us between 2nd January and 31st January 2019. Your gift voucher can't be exchanged or sold for cash.

A FEW FINAL BITS

- 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.
- 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.
- If any of your guests look younger than 25 please ensure they bring a valid passport or driving license as proof of identification and age. Alcohol is not available to persons under 18 years of age.
- All prices include VAT.
- We promise not to pass your information on to third parties. Data is held in accordance with the Data Protection Act 1998. Data controller: Revere Pub Company, 4th Floor, 36 Bennetts Hill, Birmingham, B2 5SN.
- And finally, if there is anything we can do to make your Christmas bash extra special just let us know.



*Whatever you're looking for; a sit down meal
or a party in the bar with your family, friends
or colleagues, get in touch and let us help you
plan the perfect Christmas get together.*

WE'RE TAKING BOOKINGS NOW

Rack & Tenter

45 MOORFIELDS, TENTER HOUSE,
TENTER SQUARE, MOORGATE,
LONDON, EC2Y 9AE

0207 628 3675

RACKANDTENTER.LONDON@MARSTONS.CO.UK
WWW.RACKANDTENTER.COM