



WINTER WONDERS

Celebrate Christmas at
Rack & Tenter

Christmas Gatherings

RACK & TENTER IS THE PERFECT CHOICE FOR ALL YOUR CHRISTMAS GATHERINGS THIS YEAR.

Whether you're looking to have a festive lunch or dinner event, a drinks and canapé soiree or you fancy an extravagant party to celebrate the season, we'd like to invite you to an occasion full of flavour, fizz and festive spirit.



AN EARLY CHRISTMAS PRESENT

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 15th November 2020.

HOW TO BOOK

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



Drinks

ON ARRIVAL

Start the Christmas celebrations with a glass of our favourite Prosecco, Champagne or an alcohol-free tiple for your guests as they arrive.

GLASS OF PROSECCO

5.50

GLASS OF MOËT & CHANDON

9.95

Drinks

PACKAGES

Start the Christmas celebrations off with a bottle of bubbles or take a look at our drinks menu for our full range of festive tipples.

PROSECCO

20.00

MOËT & CHANDON

50.00

Ask about our range of exclusive drinks packages, available to add to any booking. Choose from 10 bottles of selected beers for £40 or buy any 5 bottles of wine and get the 6th free!

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

Festive MENU

29.95

3 COURSES PER PERSON

STARTERS

Cornish Brie (v*)

Crispy fried Cornish Brie with cranberry chilli jam and crème fraîche

Roast Carrot & Red Lentil Soup (v)

Spiced carrot & red lentil soup with harissa roasted chickpeas and charred sourdough

Roasted Pepper & Mushroom Bruschetta (ve)

Roasted red pepper and sautéed chestnut mushrooms on toasted sourdough with balsamic glaze and pea shoots

Chicken Liver Pâté

Smooth chicken liver pâté with plum & ginger chutney and charred sourdough

Smoked Salmon Mousse

Oak smoked salmon & prawn mousse, crostini bread and beetroot & orange salad



MAINS

Christmas Turkey

Roasted turkey breast, crispy roast potatoes, pig in blanket, maple roasted root vegetables, chestnut & apricot stuffing, Brussell sprouts and turkey gravy

Slow-Cooked Beef

Slow-cooked braised beef, horseradish mash, glazed carrots, crispy onions, bacon lardons and beef gravy

Mushroom & Chestnut Pudding (ve)

Sautéed mushroom, chestnut & tarragon suet pudding, thyme roasted potatoes, kale, maple roasted root vegetables and vegetable gravy

Pan-Fried Cod Loin

Pan-fried cod loin with an almond & herb crust, crushed new potatoes, buttered kale and fennel butter sauce

8oz Sirloin Steak

Chargrilled sirloin steak, skin-on chips, roasted vine tomatoes and Peppercorn sauce (+£4 Supplement)

Festive Buttermilk Chicken Burger

Crispy cajun chicken breast with melted Brie, little gem lettuce, beef tomato and cranberry chilli jam with skin-on chips

DESSERTS

Festive Sticky Toffee Pudding (v)

Warm sticky toffee pudding with caramel sauce and cinnamon custard

White Chocolate & Baileys Original

Irish Cream Cheesecake (v)

With a rich dark chocolate sauce

Chocolate Decadence (v)

Dark chocolate bowl filled with vanilla pod ice cream, chocolate mousse, black cherry sauce and honeycomb chunks

Winter Berry Eton Mess (v)

Rich mixed berry compôte with a raspberry sorbet, vanilla pod ice cream and crushed meringue drizzled with red berry coulis

Christmas

CANAPÉS

These festive favourites will tickle your taste buds as you wait for your guests. Psst! Canapés are always best served with fizz.

15.95

FOR A MINIMUM OF 10 PEOPLE

- Roasted butternut squash & hazelnut arancini (v*)
- Cauliflower & spinach pakoras with mango chutney (ve*)
- Charred Padrón peppers with chilli sea salt (ve)
- Crispy fried Cornish Brie with cranberry & chilli jam (v*)
- Honey & thyme glazed pig in blankets
- Mini roast potatoes with chilli salt (v)
- Peri-peri chicken skewers with garlic mayo
- Smoked salmon & prawn mousse crostinis

Finer Twist

CANAPÉS

With even more choice and desserts included, our finer twist canapés selection is perfect if you're looking for something a little more special.

19.95

FOR A MINIMUM OF 10 PEOPLE

- Roasted butternut squash & hazelnut arancini (v*)
- Cauliflower & spinach pakoras with mango chutney (ve*)
- Charred Padrón peppers with chilli sea salt (ve)
- Crispy fried Cornish Brie with cranberry & chilli jam (v*)
- Fig, cranberry and chestnut tartlets (v)
- Halloumi fries with spring onion, jalapeños, sour cream and spicy Korean-style ketchup (v*)
- Honey & thyme glazed pig in blankets
- Mini roast potatoes with chilli salt (v*)
- Peri-peri chicken skewers with garlic mayo
- Smoked salmon & prawn mousse crostinis
- Mini mince pies (v)
- Mini dark chocolate brownies (v)

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

Festive

VEGAN & VEGETARIAN MENU

STARTERS

Cornish Brie (v*)

Crispy fried Cornish Brie with cranberry chilli jam and crème fraiche

Roast Carrot & Red Lentil Soup (v)

Spiced carrot & red lentil soup with harissa roasted chickpeas and charred sourdough

Roasted Pepper & Mushroom Bruschetta (ve)

Roasted red pepper and sautéed chestnut mushrooms on toasted sourdough with balsamic glaze and pea shoots

MAIN

Mushroom & Chestnut Pudding (ve)

Sautéed mushroom, chestnut & tarragon Suet Pudding, thyme roasted potatoes, maple roasted root vegetables, kale and vegetable gravy

DESSERTS

Festive Sticky Toffee Pudding (v)

Warm sticky toffee pudding with caramel sauce and cinnamon custard

White Chocolate & Baileys Original Irish Cream Cheesecake (v)

With a rich dark chocolate sauce

Chocolate Decadence (v)

Dark chocolate bowl filled with vanilla pod ice cream, chocolate mousse, black cherry sauce and honeycomb chunks

Winter Berry Eton Mess (v)

Rich mixed berry compôte with a raspberry sorbet, vanilla pod ice cream and crushed meringue drizzled with red berry coulis

Vegan Chocolate Cake (v)

Rich chocolate cake topped with crumbled cookies, red berry coulis and vegan vanilla flavour ice cream

TERMS & CONDITIONS

PAYMENT & DEPOSIT

Your Christmas booking with us is confirmed once we have received your non-transferable and non-refundable deposit payment. A £5 deposit per person is required for all sit down meals. Simply contact the restaurant directly once you have made your booking with us, and arrange payment. We'll make sure your deposit is deducted from your final bill on the day of your event, subject to any changes/cancellations, as detailed below. We never charge for reserving a private area, 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. We may also ask you for a deposit payment for group bookings of drinks or canapés, but again, we'll let you know at the time of booking. If you are paying by company cheque please make sure that you pop in with your cheque at least 14 working days before your Christmas event so that we can make sure funds are cleared. All outstanding balances and deposit payments must be paid on or before the day of your Christmas event – 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 event at least 7 working days before your booking so we can ensure that there is sufficient space. If, for whatever reason, a guest at your party can't make it, please call us and cancel at least 24 hours before you are due to arrive for your Christmas event otherwise we will have to charge you the full deposit amount of £5 per person.

We will also charge the full deposit amount in the event of no-shows.

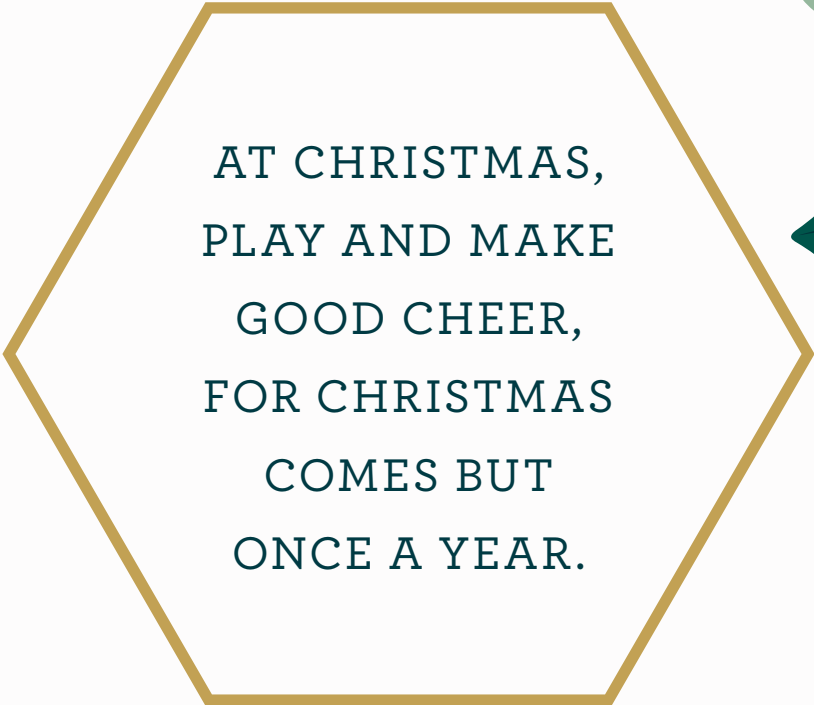
OFFERS

To take advantage of our free Prosecco reception your Christmas sit down meal must be booked and your deposit paid on or before 15th November 2020. Full offer terms and conditions apply. The free Prosecco reception will include one glass (125ml) of Prosecco per guest. A soft drink will be offered as an alternative, and no cash alternative is available.

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. Your data is held and processed in accordance with our privacy policy at www.rackandtenter.com
Data controller: Rack and Tenter, 45 Moorfields, London EC2Y 9AE.



AT CHRISTMAS,
PLAY AND MAKE
GOOD CHEER,
FOR CHRISTMAS
COMES BUT
ONCE A YEAR.

THOMAS TUSSER



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