

## Select your party-starting drinks!

Kick back and forget the rounds. Opt for a pre-paid bar tab or drinks package.

These amazing drink deals are available on pre-order only, not on the night.

### Option 1. **THE BAR TAB**

**Pre-pay your bar tab and we'll give you 10% extra to spend!**

An open bar tab will be given on the day of your booking for you to spread between all your guests.

### Option 2. **DRINK PACKAGES** 10% discount on pre-paid drinks. Choose from:

**£18**  
BUCKETS  
OF BEER  
[5 bottles]

**£15**  
JÄGER SLEIGH  
(shot paddle)  
x6 shots

**£18**  
BOTTLE  
OF HOUSE  
WINE

**£55**  
MOËT

**£18**  
BOTTLE OF  
PROSECCO

**£60**  
MOËT  
ROSÉ

**£30**  
X6  
COCKTAILS  
(6 of the same)

PRE-PAY YOUR BAR TAB FOR DRINKS  
BEFORE YOUR BOOKING DATE AND WE'LL GIVE YOU

**10% Extra**  
TO SPEND

email us at

THEINN@BEDSANDOBARS.COM



# Christmas Menu

**STCHRISTOPHERSPUB.CO.UK**



## 3 Course Meal

£29.95 PER PERSON

### STARTERS

- » Ham hock and pea terrine, chunky piccalilli with sourdough bread
- » Roasted carrot and parsnip soup with sourdough bread (v)
- » Grilled vegetable salad (pb)  
*[Grilled and marinated courgettes, aubergines and peppers served on mixed leaves with balsamic glaze and toasted pine nuts]*
- » Scottish smoked salmon, rocket, lemon, buttered wholemeal bread

### MAINS

- » **Turkey bacon paupiette**  
*with Cumberland and apricot stuffing served with vegetables, roasted potatoes and gravy*
- » **Cajun spiced sweet potato roulade (pb)**  
*with vegetables, roasted potatoes and vegan gravy*
- » **Winter beef stew in red wine**  
*with shallots and mushrooms, served with mashed potatoes and sourdough bread*
- » **Fishcake salad**  
*Haddock, leek and cheddar fishcake, tenderstem broccoli, mixed leaves and wholegrain mustard dressing*

### DESSERTS

- Sticky toffee pudding with vanilla ice cream (v)
- Mocha tart - chocolate and coffee mousse tart (pb)
- Vegan apple crumble with vegan vanilla ice cream (pb) (gf)

## Festive Platters

£25 EACH

Each platter is enough for 2, or nibbles for 3

### OPTION 1 [MEAT]

- » Cranberry & brie wonton (v)
- » Roast potatoes in rosemary olive oil served with gravy
- » Salt & pepper squid served with garlic aioli
- » Mini sliders  
*[beef patty, blue cheese, cranberry sauce and crispy onions]*
- » Pigs in blankets served with cranberry sauce

### OPTION 2 [VEGETARIAN / VEGAN]

- » Roast potatoes in rosemary olive oil served with vegan gravy (pb)
- » Beetroot falafel bites (pb)
- » Vegan nachos topped with three-bean chilli, vegan cheese, salsa, guacamole & jalapeños (pb)
- » Cauliflower wings (pb)
- » Halloumi fries or sweet potato fries served with chipotle mayo (v)
- » Brie and cranberry wontons (v)

T&Cs: 3 course meal and festive platters options available for a minimum of 4 people.  
Menu choices, allergy information and numbers must be confirmed 7 days prior to your event.  
Any cancellation of agreed numbers within 48 hours prior to your event will be fully charged.