

# FESTIVE FINGER FOOD MENU

Please enter the number of people next to your chosen buffet (minimum 10)

CARBS			SALADS			BITES																							
BREAD (V)	SWEET POTATO FRIES (VG)	GARLIC BREAD (V)	CHIPS (VG)	COURGETTE & CARROT (V)	TOMATO, MOZZARELLA & BASIL (V)	SUPERFOOD (VG)	WHEATBERRY & BEETS COUSCIOUS (VG)	CRUDITÉS & DIPS (V)	WHEATBERRY & APPLE (VG)	ROCKET & STILTON (V)	BLACK RICE QUINOA (VG)	CHICKEN WINGS	HAND-RAISED PORK PIES	WILTSHIRE CURED HAM & CHUTNEY	CHICKEN & CHORIZO CROQUETTES	SPINACH & MUSHROOM QUICHE (V)	STEAK & ALE PIE	CHICKEN & MUSHROOM PIE	PORK BELLY BITES	TOMATO MAC & CHEESE (V)	COLD BEEF & HORSERADISH	PÂTÉ & TOAST	HAM HOCK & PEA TERRINE	CALAMARI STRIPS	CHILLI MANGO PRAWNS	SCOTTISH SMOKED SALMON	TURKEY SLIDERS	PIGS-IN-BLANKETS	
<b>GOLD</b>	<b>QUANTITY</b>	<b>£</b>	<b>SILVER</b>	<b>QUANTITY</b>	<b>£</b>	<b>BRONZE</b>	<b>QUANTITY</b>	<b>£</b>																					
<b>NO. OF GUESTS</b>			<b>TOTAL</b>	<b>£</b>		<b>DEPOSIT</b>	<b>£</b>																						

## CANAPÉS

Please enter the number of people next to your chosen canapés

<b>GOLD // £10.00PP</b>	<b>QUANTITY</b>	<b>£</b>	<b>NO. OF GUESTS</b>	
<b>SILVER // £7.50PP</b>	<b>QUANTITY</b>	<b>£</b>	<b>TOTAL</b>	<b>£</b>
<b>BRONZE // £5.00PP</b>	<b>QUANTITY</b>	<b>£</b>	<b>DEPOSIT</b>	<b>£</b>

## DRINKS PACKAGES

We have a range of packages available, from bottles of spirits to wine and Champagne or buckets of premium beers - ask a member of our team about our offers or visit our website. Offers include:

<b>PERONI SINK</b> 6 BOTTLES FOR £20.00	<b>QUANTITY</b>	<b>£</b>	<b>NO. OF GUESTS</b>	
<b>4 BOTTLES OF WINE</b> FOR £48.00	<b>QUANTITY</b>	<b>£</b>	<b>TOTAL</b>	<b>£</b>
<b>MAGNUMS OF PROSECCO</b> FROM £35.00 EACH	<b>QUANTITY</b>	<b>£</b>	<b>DEPOSIT</b>	<b>£</b>

## YOUR DETAILS

<b>BOOKING DATE</b>	D	D	M	M	Y	<b>BOOKING TIME</b>		<b>NUMBER IN PARTY</b>	
<b>CUSTOMER'S NAME</b>									
<b>ADDRESS</b>									
<b>TEL</b>					<b>MOBILE</b>				
<b>E-MAIL</b>									

V = This dish is suitable for vegetarians. VG = This dish is suitable for vegans. However, please note that we do not operate a dedicated vegetarian/vegan kitchen area. See main menu for full T&Cs and allergen guidance. Our festive menus are available from Tuesday 13th November 2018. Please check with the manager to confirm all available dates for this menu and book early to avoid disappointment. All bookings must be confirmed in writing with a non-refundable £5 deposit per person. Deposits are fully redeemable against the total bill. Deposits will be forfeited should you decide to cancel your booking. An enquiry does not constitute a booking. Full payment may also be required two weeks prior to the event. Please discuss this with the management at the time of the booking. All alterations to the booking must be made in writing. Buffets are for a minimum of 10 people. All drinks packages must be pre-booked. Sadly these are not available on any Friday or Saturday, Christmas Eve, Christmas Day or New Year's Eve. Tables will not be guaranteed for more than 15 minutes beyond the time booked. We regret that bills cannot be issued to individuals. One bill will be given to the party organiser. Prices include VAT at the current rate. We accept all major credit and debit cards, supported by a valid PIN. No discounts or vouchers can be redeemed against this menu. The Management reserves the right to withdraw/change offers (without notice), at any time. The party organiser must ensure that all party members are aware of the terms and conditions of this booking. See main menu for full terms and conditions.

# FESTIVE AFTERNOON TEA

£20.00

## CAKES

CHOCOLATE ÉCLAIR (V)

MINCE PIES (V)

LEMON CAKE (V)

SCONES (V)

With preserve & clotted cream

## SANDWICHES

CHOOSE FROM

EGG (V)

TURKEY & CRANBERRY

TICKLER MATURE CHEDDAR & CHUTNEY

SMOKED SALMON

CUCUMBER (V)

# DRINKS PACKAGES

WE HAVE A RANGE OF PACKAGES AVAILABLE, FROM BOTTLES OF SPIRITS TO WINE AND CHAMPAGNE OR BUCKETS OF PREMIUM BEERS - ASK A MEMBER OF OUR TEAM ABOUT OUR OFFERS OR VISIT OUR WEBSITE. OFFERS INCLUDE:

PERONI SINK  
6 BOTTLES FOR £20.00

4 BOTTLES  
OF WINE  
FOR £48.00

MAGNUMS OF  
PROSECCO

FROM  
£35.00 EACH

# COCKTAIL MASTERCLASS

GET TOGETHER AND LEARN HOW TO SHAKE THE PERFECT PORNSTAR MARTINI AND MUDDLE OUR REFRESHING MOJITO

IT'S A CHRISTMAS PARTY WITH A TWIST!  
ASK A MEMBER OF OUR TEAM FOR MORE DETAILS

THE LIQUORIST

Shine  
Bright  
*like a*  
Diamond

Festive Menu



theliquorist.co.uk



# FESTIVE FAYRE

## 2-COURSE

## 3-COURSE

SUN - WEDS £23.50 £27.00

THURS - SAT £26.50 £30.00

ENJOY A GLASS OF PROSECCO ON ARRIVAL

## STARTERS

### BAKED CAMEMBERT (V)

With red onion marmalade and toasted focaccia croûtes

### SCOTTISH SMOKED SALMON AND ASPARAGUS BRUSCHETTA

Topped with half a boiled egg

### CHERRY TOMATO TART TATIN (VG)

With balsamic onions, avocado & tomato salsa and a balsamic glaze

### TOMATO & BASIL SOUP (V)

With focaccia bread and butter  
Vegan option available upon request

### DUCK, CHICKEN & RED ONION MARMALADE TERRINE

With English chutney with real ale and toasted focaccia bread

## MAINS

### HAND-CARVED TURKEY BREAST

With a pork, orange & fig stuffing, pigs-in-blankets, roasted potatoes, roasted parsnips, seasonal vegetables, Yorkshire pudding and red wine gravy

### 10oz SIRLOIN STEAK

Grilled to your liking and served with a caramelised shallot, whisky and beef dripping sauce, roasted potatoes, roasted parsnips and seasonal vegetables (Extra £4.00)

### GRILLED SALMON SUPREME AND COD LOIN

Served on asparagus & pea ravioli with fresh asparagus tips, roasted potatoes, seasonal vegetables and a creamy white wine, Prosecco & lobster flavour sauce

### BUTTERNUT SQUASH & SAGE MACARONI BAKE (VG)

Served with roasted potatoes, roasted parsnips and seasonal vegetables and tomato & garlic sauce

## DESSERTS

### BAKED VANILLA FLAVOUR CHEESECAKE (V)

With vanilla ice cream and raspberry coulis

### CHOCOLATE ORANGE TORTE (V)

A mixed nut & date casing, filled with a chocolate, coconut & blood orange filling, finished with a coconut swirl  
Vegan option available upon request

### CHRISTMAS PUDDING (V)

With juicy sultanas, cider and rum.  
Served with hot brandy sauce

### CHEESE AND BISCUITS (V)

Tickler extra mature Cheddar, Cropwell Bishop Stilton and Camembert with grapes, celery, English chutney with real ale and Carr's water biscuits (Extra £3.00)

# FESTIVE FINGER FOOD

WE'VE CREATED OUR BUFFET OPTIONS FOR A MINIMUM OF 10 PEOPLE

For larger parties, you can order more in multiples of 5 people

CHOOSE YOUR PACKAGE AND MAKE YOUR SELECTIONS TO CREATE YOUR BUFFET

## GOLD

SUN - WEDS // THURS - SAT  
£16.50PP // £17.50PP  
3 CARBS // 3 SALADS  
6 BITES

## SILVER

SUN - WEDS // THURS - SAT  
£14.00PP // £15.00PP  
3 CARBS // 2 SALADS  
4 BITES

## BRONZE

SUN - WEDS // THURS - SAT  
£11.50PP // £12.50PP  
2 CARBS // 2 SALADS  
3 BITES

## CARBS

BREAD (V)

SWEET POTATO FRIES (VG)

GARLIC BREAD (V)

CHIPS (VG)

## SALADS

COURGETTE & CARROT (V)

TOMATO, MOZZARELLA & BASIL (V)

SUPERFOOD (VG)

WHEATBERRY & BEETS COUSCOUS (VG)

CRUDITÉS & DIPS (V)

WHEATBERRY & APPLE (VG)

ROCKET & STILTON (V)

BLACK RICE QUINOA (VG)

## BITES

CHICKEN WINGS  
With sweet chilli glaze

HAND-RAISED PORK PIES

WILTSHIRE CURED HAM & CHUTNEY

CHICKEN & CHORIZO CROQUETTES

SPINACH & MUSHROOM QUICHE (V)

STEAK & ALE PIE

CHICKEN & MUSHROOM PIE

PORK BELLY BITES

TOMATO MAC & CHEESE (V)

COLD BEEF & HORSE RADISH

PÂTÉ & TOAST

HAM HOCK & PEA TERRINE

CALAMARI STRIPS

CHILLI MANGO PRAWNS

SCOTTISH SMOKED SALMON

TURKEY SLIDERS

With pork, orange & fig stuffing and cranberry sauce

PIGS-IN-BLANKETS

Coated in honey and mustard

## CANAPÉS

## GOLD

£10.00PP

TOMATO PESTO CROSTINI (V)  
SALMON CROSTINI  
HAM HOCK & PEA CROSTINI  
CHICKEN LIVER, MUSHROOM & PORK PÂTÉ CROSTINI  
CRAB CROSTINI  
SAUSAGE & ONION CHUTNEY ROSTI  
FISH & PEA PURÉE ROSTI

## SILVER

£7.50PP

TOMATO PESTO CROSTINI (V)  
SALMON CROSTINI  
HAM HOCK & PEA CROSTINI  
CHICKEN LIVER, MUSHROOM & PORK PÂTÉ CROSTINI  
CRAB CROSTINI

## BRONZE

£5.00PP

TOMATO PESTO CROSTINI (V)  
SALMON CROSTINI  
HAM HOCK & PEA CROSTINI

# BOOKING FORM

FILL OUT THE RELEVANT INFORMATION AND HAND TO A MEMBER OF STAFF

## FESTIVE FAYRE

Please confirm the guests' names and their preferred dishes by ticking the relevant boxes

GUEST NAME VEGAN?

	STARTERS	MAINS	DESSERTS
1	BAKED CAMEMBERT (V)	100z SIRLOIN STEAK (EXTRA £4.00)	CHRISTMAS PUDDING (V)
2	SCOTTISH SMOKED SALMON AND ASPARAGUS BRUSCHETTA	GRILLED SALMON SUPREME AND COD LOIN	CHEESE AND BISCUITS (V) (EXTRA £3.00)
3	CHERRY TOMATO TART TATIN (VG)	BUTTERNUT SQUASH & SAGE MACARONI BAKE (VG)	
4	TOMATO & BASIL SOUP (V)/(VG)	BAKED VANILLA FLAVOUR CHEESECAKE (V)	
5	DUCK, CHICKEN & RED ONION MARMALADE TERRINE	CHOCOLATE ORANGE TORTE (V)/(VG)	
6	HAND-CARVED TURKEY BREAST		
7			
8			
9			
10			

For parties of over 10, please use additional forms

NO. OF GUESTS	TOTAL	£	DEPOSIT	£
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