

# CANAPÉS

Please enter the number of people next to your chosen canapés

	QUANTITY	£		
Gold	£10.00pp		No. of guests	
Silver	£7.50pp		Total	£
Bronze	£5.00pp		Deposit	£

# 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:

	QUANTITY	£		
Peroni Sink	6 bottles for £20.00		No. of guests	
4 Bottles of Wine	for £63.00		Total	£
Magnums of Prosecco	from £45.00 each		Deposit	£

# YOUR DETAILS

BOOKING DATE	BOOKING TIME	NUMBER IN PARTY
/ /		
CUSTOMER'S NAME		
ADDRESS		
TELEPHONE		
MOBILE		
EMAIL		

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 £63.00

MAGNUMS OF PROSECCO  
from £45.00 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

WWW.THELIVINGROOM.CO.UK



FESTIVE MENU 2018

SHINE BRIGHT  
LIKE A

DIAMOND

THIS CHRISTMAS

• THE LIVING ROOM •

RESTAURANT AND BAR

# FESTIVE FAYRE

**TWO COURSES** | Sunday - Wednesday £28.50pp  
Thursday - Saturday £31.50pp

**THREE COURSES** | Sunday - Wednesday £32.00pp  
Thursday - Saturday £35.00pp

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**  
3 carbs, 3 salads, 6 bites  
Sunday - Wednesday £16.50pp  
Thursday - Saturday £17.50pp

**SILVER**  
3 carbs, 2 salads, 4 bites  
Sunday - Wednesday £14.00pp  
Thursday - Saturday £15.00pp

**BRONZE**  
2 carbs, 2 salads, 3 bites  
Sunday - Wednesday £11.50pp  
Thursday - Saturday £12.50pp

## 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 & HORSERADISH  
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

No. of guests  
Total £  
Deposit £

Guest name	Vegan?	STARTERS				MAINS				DESSERTS			
		Baked Camembert (v)	Scottish Smoked Salmon and Asparagus Bruschetta	Cherry Tomato Tart Tatin (vg)	Tomato & Basil Soup (v) / (vg)	Duck, Chicken & Red Onion Marmalade Terrine	Hand-Carved Turkey Breast	10oz Sirloin Steak	Grilled Salmon Supreme and Cod Loin	Butternut Squash & Sage Macaroni Bake (vg)	Baked Vanilla Flavour Cheesecake (v)	Chocolate Orange Torte (v) / (vg)	Christmas Pudding (v)
1													
2													
3													
4													
5													
6													
7													
8													
9													
10													

For parties of over 10, please use additional forms

## FESTIVE FINGER FOOD

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

	QTY	£
<b>Gold</b>		
<b>Silver</b>		
<b>Bronze</b>		

No. of guests	
Total	£
Deposit	£

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 Couscous (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