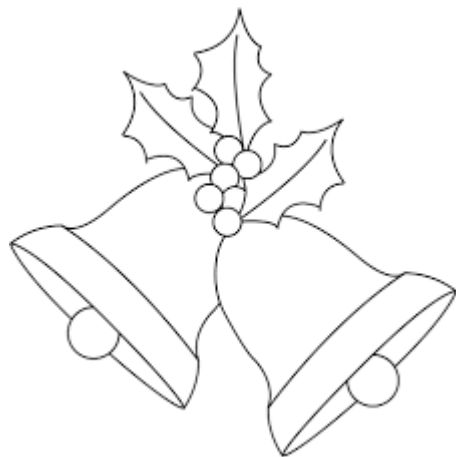
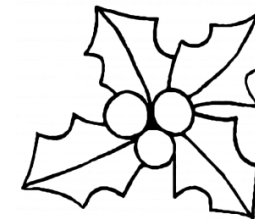


Jingle your bells
at
George Street
Social



DRINKS



COCKTAILS ON TAP

(£85 each, serves up to 20)

Raspberry Collins

Beefeater Gin, Fresh raspberries,
lemon, soda water

Electric Blue

Olmecca Blanco tequila, Bleu curacao,
lime, sugar syrup

Dark n' Stormy

Skipper Rum, ginger beer, fresh lime
& bitters

BUBBLES

Prosecco - 4.6

Raspberry
bellini - 5.5

Kir royal - 6

Sloegasm - 8

HOT STUFF

(£80 for 20 serves)

Mulled wine / Mulled Cider

WINES

(Prices per bottle)

Pinot noir Les Mougeottes - 26

Merlot DeGras Reserva - 23

Rioja Montellano - 20.5

Côtes du Rhone 4 Cepages - 21.5

Sauv Blanc Yealands - 28.5

Chardonnay Mougeottes - 24

Chenin Bl. Klein Zalze - 23

Bacchus Chapel Down - 35.5

Individual drinks from our main menu are available

CANAPES



(£2.25 per piece, minimum order 60 canapes)

Maple syrup and sage pigs in blankets

*

Camembert & cranberry puffs (v)

*

Mini Yorkshire pudding with sliced beef & horseradish

*

Turkey skewers & cranberry glaze (gfi)

*

Smoked salmon, cream & cucumber roulade (gfi)

*

Pork Pies

*

Spicy beans nuggets (vg)

*

Mini smashed avocado on toast (vg)

*

Sweet potato & basil falafel with harissa (v)

*

Mixed beans and tomato bruschetta (v)

SWEETS

Mulled wine sherry jelly shot (vg)(gfi)

*

Brownie (gfi)

*

Mince pies

*

Cranberry flapjack (vg)

BOWLS



(£4.5 per bowl, minimum order 45 bowls - 3 per person recommended)

Mini Cumberland sausages & sweet potato mash with caramelised onion gravy

*

Braised lamb, vegetable couscous with yoghurt & harissa

*

Turkey roulade served with smashed root vegetables, sprouts & gravy

*

Nut loaf nuggets salad with cauliflower rice & pomegranate (vg)

*

Tofu bowl - mixed quinoa, seasonal greens, smoked tofu with miso & ginger dressing (vg)

*

Roasted Cod, white beans & sweet potato stew & parsley crumbs

*

Smoked salmon, parsley & lemon risotto

*

Tomato & pepper Shakshouka with spinach, edamame & feta (v)(gfi)

SWEETS

Sticky toffee with vanilla custard

*

Mince pie with butter brandy

*

Apple and cinnamon crumble with custard (v)

*

Christmas pudding with brandy sauce



Please let us know if you have any dietary requirements.

(v) vegetarian - (vg) vegan - (gfi) gluten free ingredients

Terms & Conditions

PROVISIONAL BOOKINGS

- . A booking is considered provisional until the agreed deposit has been received
- . For minimum spend bookings, a deposit of %50 of the agreed term should be paid to secure the booking
- . Provisional bookings will be held for 7 days, at which point they will be released unless agreed with the organiser
- . The deposit will be redeemable toward the final bill or fully refunded on the day

CANCELLATIONS

- . If a booking is cancelled more than 7 days prior to the event, the deposit will be fully refunded
- . If a booking is cancelled less than 7 days prior to the event, the deposit will be retained at the manager's discretion

PRE-ORDERS

- . Your food pre-order must be received no later than 5 days before the date of the event
- . Please advise us of any serious allergies when ordering your food
- . Variations to dishes can be provided for guests who have any allergies, dietary requirements & religious beliefs
- . Significant reductions to your order may result in some of the deposit be retained. We require a minimum of 48 hours' notice for additional guests and each booking will be agreed on an individual basis.

SERVICE CHARGE

A discretionary 12.5% service charge will be added to your final bill for parties of 8 or more.

BOOKING FORM

Organiser's name

Contact number

Email

Date of booking/...../.....

No. of guests

Arrival time

Food service time

Menu options:

.....
.....
.....
.....
.....
.....

Drink options:

.....
.....
.....

Deposit to pay (£10pp):

Customer's signature: