



# CHRISTMAS

2017

at the

**COCK &  
BOTTLE**

17 Needham Rd, London, W11 2RP



## Christmas at the Cock & Bottle

Whether you are looking for somewhere to host your end of year office party or a place to gather with a few of your nearest and dearest, we can cater for your perfect Christmas party!

You have a choice of spaces:

### The Dining Room

Our dining room can accommodate up to 40 people seated or 50 standing. Festively decorated the space is ideal for hosting a whole range of events from a small table of four to a full room private hire.

### Main Bar

If you're looking for something a bit more informal, our saloon bar could be perfect. With its own fireplace and where the Cock & Bottle Christmas tree takes pride of place. This area is only suitable for parties of 16 or less.

Alternatively for parties of 10 or under we have our Snug area. With its festive touch and fantastically retro record player it's the perfect area for an intimate gathering!

For more information or to make booking please contact a member of management on:

Tel: 020 7229 1550

Email: [info@cockandbottlew11.com](mailto:info@cockandbottlew11.com)

*Or pop in and see us.*



the  
**COCK &  
BOTTLE**

17 Needham Road, London, W11 2RP

## Drinks

At the Cock & Bottle we have an extensive selection of delicious wines, locally brewed beers and festive spirits to make your party go with a bang.

Why not kick off the celebrations with arrival drinks for your guests?

We have some great options for sparkles.

*Raspberry Bellini- £8.50 per glass*

*Le Altane Prosecco- £29.50*

*Bollinger Special Cuvée Brut- £67.50*

*Laurent Perrier Cuvée Rosé- £85*

Or perhaps one of our winter warmers?

*Mulled wine- £5*

*Hot apple & sloe gin -£5*

*Also available as a kettle for the table for £90!*

For all orders placed before 18<sup>th</sup> November we're offering 10% off pre-ordered wine.

Here are some our favourites!

### Reds

*Fleurie La Bonne Dame, Jean Tête- £29.50*

*Santa Ana Malbec Reserva - £24*

*Columbia Valley Syrah, Chateau St Michelle- £35.50*

*Selección Especial, Abadía Retuerta - £45.50*

### Whites

*Alma de Blanco, Godello - £23.50*

*Yealands PGR- £30.50*

*Ailalá Treixadura - £33.50*

*Chablis, Domaine Louis Michel et Fils-£36*

# Canapés

Whether you choose to sample some of our delicious canapés before your main meal or you have a large party of up to 50 people we have an exciting selection of festive finger food.

## Minimum order for 10 people

*5 choices for £13.75 per person*

*7 choices for £17.50 per person*

*9 choices £19.75 per person*

*Pigs in blanket with sage*

*Chestnut, sprout, quinoa & leek roll (vv)*

*Turkey & cranberry stuffed Yorkshire pudding*

*Salmon tartare, chilli & lime on blini*

*Lamb fritters, mint, capers & gribiche sauce*

*Artichoke & Parmesan crostini (v)*

*Haddock & crayfish croquette, seaweed & wasabi mayonnaise*

*Potted beef & horseradish on toast*

*Flaked smoked mackerel, horseradish cream & beetroot (gif)*

*Spiced squash & corn fritters, smashed avocado (vv)*

*Smoked duck, pomegranate & celeriac remoulade (gif)*

*Whipped goat's cheese & chive with piquillo peppers (v, gif)*

*Butternut & ricotta tart, spiced honey & sage (v, gif)*

*Salt & pepper squid, coriander & pickled ginger*

*N'duja, chorizo & black pudding sausage roll, apple sauce*

*Mince pies with custard*

*Christmas pudding & brandy cream trifle*

*Charcoal cracker, Cambridge blue & apple puree*

(v) vegetarian (vv) vegan (gif) gluten ingredient free

Full information on allergens in our menu is available upon request. Our kitchen is not nut-free or gluten-free, fish may contain bones.

# Christmas Menu 2017

## For parties up to 35 people

2 courses - £23

3 courses- £27

Roast parsnip & Bramley apple soup

*Thyme & rapeseed oil, toasted almond (gif, vv)*

Spiced venison terrine

*Sloe gin, rosemary & red onion jam, pickled baby onions, sour dough*

Roasted heritage beetroot & goat's cheese salad

*Lemon & thyme dressing, maple candied walnuts (gif, v)*

Flaked smoked mackerel

*Chicory, chilli oil, turmeric roasted cauliflower & sultanas (gif)*

---

Traditional roast turkey

*Apricot, cranberry & sage stuffing with all the trimmings*

Roasted King oyster mushroom, pumpkin & Jerusalem artichoke

*Spinach, garlic & pine nut purée, pickled Enoki & bulgur wheat (vv)*

Confit duck leg

*Honey glazed parsnip, roast carrot, celeriac purée, orange & clove jus (gif)*

Treacle baked salmon

*Roasted beetroot, blackened sprouts & celeriac puree (gif)*

*All mains are served with bowls of roasted & new potatoes*

---

Christmas pudding

*Vanilla custard & brandy butter*

Orange & almond cake

*Cranberry relish, almond ice cream (v)*

Cranberry panna cotta

*Salted almond brittle & orange crumble*

Chocolate, raspberry & Grand Marnier semi freddo

*Amaretti biscuit & toasted almonds (v)*

Cheese selection

*Grapes, celery & crackers (£2 supplement)*

(v) vegetarian (vv) vegan (gif) gluten ingredient free

Full information on allergens in our menu is available upon request. Our kitchen is not nut-free or gluten-free, fish may contain bones.

# Terms & Conditions

## Provisional Bookings

A booking is considered provisional until a £10 per person deposit has been received.

We also require a signed copy of the Terms & Conditions by the party organiser.

For minimum spend bookings a deposit of 50% of the agreed term should be paid to secure the booking.

Your deposit will be redeemed against the final bill or refunded onto your card. All total bills must be settled in full on the day of your event, using either cash, credit or debit card. We do not accept cheques.

If a minimum spend has been agreed for exclusive use of all or part of the venue, and the minimum spend is not reached, then the difference will be added to your final bill.

## Cancellations

If a booking, or part of a booking is cancelled more than 7 days before the event the deposit will be fully refunded. If a booking is cancelled less than 7 days before the event, the deposit will be retained at the manager's discretion.

In the event of a no-show the full deposit will be retained.

## Pre-Orders

Your food pre-order must be received no later than 14 days before the date of your booking.

Please advise us of any serious allergies when ordering your food. Full allergen information is available on request.

Variations to dishes can be provided for guests who have any allergies, dietary requirements upon prior agreement with your event co-ordinator.

We require a minimum of 48 hours' notice for additional guests and each booking will be agreed on an individual basis. This will depend on availability at the site at the time of your request.

## Service Charge

A discretionary 12.5% service charge will be added to your final bill. This goes to the staff who serve you at your event.

## Loss or Damages

We take no responsibility for loss of personal belongings on the premises.

In the event of damage to our property we have the right to obtain an independent quote to assess the cost of the repair. Any deposit left after the payment of repairs will be returned to you. In the event of damage being more than the deposit we have the right to payment in full.

I understand the Terms & Conditions above. SIGNED: