



CHRISTMAS

2018

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 & Saloon

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@cockandbottle11.com

Or pop in and see us.



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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

Conti d'Arco 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 1st November we're offering 10% off pre-ordered wine.

Here are some our favourites!

Reds

Fleurie La Bonne Dame, Jean Tête- £29

Santa Ana Malbec Reserva - £23.50

Columbia Valley Syrah, Chateau St Michelle- £35

Selección Especial, Abadía Retuerta - £45

Whites

Alma de Blanco, Godello - £22.00

Yealands PGR- £35

Ailalá Treixadura - £33

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 £14 per person

7 choices £18 per person

9 choices £20 per person

Pigs in blankets with thyme

Smoked salmon frittata (gif)

Lamb kofta, mint yoghurt (gif)

Artichoke, edamame & beetroot crostini (vv)

Salt & pepper squid, tartare sauce

Pork & wild mushroom sausage roll

Cherry tomato stuffed with egg mimosa & chive (v, gif)

Goats cheese, tomato chutney & fig blini (v, gif)

Duck rilette on toast, gherkin

Spiced butternut squash & corn fritter, smashed avocado (vv)

Cucumber with hummus & paprika (vv)

Mini Yorkshire pudding, roast beef, horseradish & watercress

Spicy cauliflower florettes in buffalo sauce (vv)

Haddock goujons, lemon mayonnaise

Rosemary polenta & prawn skewer

Mince pies & custard (v)

Christmas pudding & brandy sauce (v)

Chocolate & coconut slice (vv)

Cheese & crackers with apple purée (v)

(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.

Set Menu 2018

For parties up to 30 people

2 courses - £24

3 courses- £28

Roasted Cauliflower & Potato Soup

Thyme & Rapeseed Oil (gif, v)

Duck Rilette

Pickled Gherkin & Baby Onion, Grilled Bread

Smoked Mackerel

Beetroot Carpaccio, Lemon & Horseradish Crème Fraîche (gif)

Roasted Portobello Mushroom

Spinach, Walnuts, Mixed Wild Rice & Watercress Coulis (gif, vv)

Traditional Roast Turkey

Apricot, cranberry & sage stuffing with all the trimmings

Braised Beef Cheeks

Buttered Kale, Heritage Carrots & Creamy Mash (gif)

Grilled Salmon

Mussels, Clams, Prawn & Butterbean Cassoulet, Rocket (gif)

Beetroot, Sorrel, Squash & White Quinoa Warm Salad

Kale Pesto (vv, gif)

Christmas Pudding

Brandy Butter Sauce

Sloe Gin & Blackberry Panna Cotta (*v, gif*)

Chocolate & Coconut Slice, Raspberry Coulis (*vv, gif*)

British Cheese Selection (£2 Supplement)

Grapes, celery & crackers (v)

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

For information regarding allergens in our menu please speak to a member of staff. Our kitchen is not nut-free or gluten-free, and fish may contain bones. A discretionary 12.5% service charge will be added to all tables receiving table service.

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 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: