



Christmas @ Bibendum 2018

If you are looking for a fun filled lunch or dinner with delicious food then look no further. This year we are offering groups of all sizes the opportunity to celebrate

Christmas with us here at Bibendum

Call Heidi on 01323 735363

Restaurant Bookings

1-60 guests 3 courses or 2 courses
£5pp deposit upon booking

A discretionary 10% service charge will be added to your bill. Please do ask if you wish this to be removed, for whatever reason, it really is no problem ☺

Please inform us of any Dietary requirements your party may have as we are more than happy to tweak items on the menu to suit your needs.

Gluten free and Vegan options are available

All deposits are non-refundable

Deposits will be taken off your final bill on the evening of your Party



Function Room Bookings For Private Group Dining & Parties

Room Hire Fee

Friday & Saturday

(Minimum 40 people required for pm reservation)

11am – 5pm or 6pm - 12am £225

Sunday to Thursday

11am – 5pm or 6pm - 12am £150

(If all day bookings are required please state at reservation)

40 - 100 guests for either a 3 course or a 2 course Meal
or

40 - 150 guests for our Christmas Buffet
£5pp deposit upon booking

All Parties will be required to provide a pre order. Please carefully fill in the pre order sheet found in this pack and return to us at Bibendum 7 days prior to your party

We will of course be in regular contact to help
& guide you through all the arrangements

If you have any further queries please contact us on either:

01323 735363 or reservations@bibendum-bar.co.uk





Christmas Menu

3 courses £30pp or 2 courses £25pp

Minestrone Soup (V)

Served with Parmesan Croutons & Toasted Ciabatta

Homemade Duck Liver Pate

Served with Toasted Sourdough

Caramelised Red Onion and Blue Cheese Tartlet (V)

Served with Toasted Pine Nuts

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Traditional Roast Turkey

Served with Garlic and Rosemary Roast Potatoes, Sausage Meat & Chestnut Stuffing, Chipolatas wrapped in Streaky Bacon, covered in Rich Meat Gravy & Seasonal Vegetables

Braised Lamb Shank

Served in a Roasted Garlic Red Wine and Rosemary Sauce, with a Creamy Mash Potato and Seasonal Vegetables

Poached Fillet of Salmon

Served with Dill Crusted Baby Potatoes, Broccoli and Samphire and a Hollandaise Sauce

Tomato and Feta Tart (V)

Roasted Vine Tomatoes and Creamy Feta on a bed of Short Crust Pastry, drizzled with a Basil Pesto and Served with Seasonal Vegetables

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Winter Berry Brulee

Served with Homemade Shortbread

Traditional Christmas Pudding

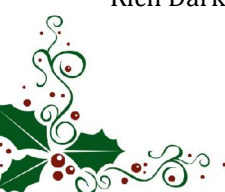
Served with a Cinnamon and Brandy Sauce

Dark Chocolate Mousse

Rich Dark chocolate Mousse with a Whipped Baileys Cream and White Chocolate Shavings

Selection of Cheeses

Served with Crackers, Chutney, Grapes and Celery



Christmas Buffet Menu

Private Function Room bookings

£12pp

Minimum booking of 40
(80 for Fri & Sat night reservation)

Chunky Sandwiches

filled with Turkey & Cranberry

Home Cooked Honey Roast Ham & Wholegrain Mustard Mayonnaise.
Brie, Sun blushed Tomato & Pesto

Vegetarian Wraps

filled with Roasted Peppers,
Hummus & Spring Onions

Tortilla Chips with Dips, Sweet Chilli, Tomato Ketchup,
& Garlic Mayonnaise

Homemade Sausage Rolls

Mozzarella Melts

Pigs in Blankets

Baby Gem Lettuce Filled with Prawns in Marie Rose Sauce

Homemade Mince Pies

Served with Brandy Anglaise

**If you would like to add a little extra
Just ask, we can price accordingly**

