



Christmas 2021 @Bibendum



Function Room Bookings For Private Group Dining & Parties

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 £30 or 2 courses £25

£5pp discount for restaurant reservations between 12-3pm

£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

Room Hire Fee

Friday & Saturday £250

(Minimum 45 people required for evening reservation)

11am – 5pm or 6pm - 12am

Sunday to Thursday £150

11am – 5pm or 6pm - 12am

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

45 - 100 guests for either a 3 course or a 2 course meal
or

45 - 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 & return to us at Bibendum at least 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
£5pp discount for restaurant reservations between 12-3pm

Carrot & Coriander Soup (V, GF*)

served with carrot & parsnip crisps & toasted ciabatta

Chicken Liver & Cranberry Pâté (GF*)

served with red onion chutney & warm bread

Peppered Mackerel & Beetroot Salad (GF*)

peppered mackerel & beetroot salad served with watercress & honey dressing

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Traditional Roast Turkey or Honey Glazed Ham (GF*)

served with garlic and herb roast potatoes, sausage meat pigs in blankets, seasonal vegetables & rich meaty jus

Grilled Seabass (GF*)

lightly grilled fillet of seabass served with herby crushed baby potatoes, seasonal greens & a white wine sauce

Tomato, Spinach and Feta Tart (V)

roasted vine tomatoes and creamy feta & spinach tart with basil pesto buttered potatoes & seasonal vegetables

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Dark Chocolate Orange Mousse (GF*)

dark chocolate mousse topped with Cointreau cream

Traditional Christmas Pudding (GF*)

served with a cinnamon and brandy sauce

Winter Berry White Chocolate Cheesecake

served with a berry coulis & vanilla ice cream

Selection of Cheeses (GF*)

served with crackers, chutney & grapes



Christmas Buffet Menu Private Function Room bookings

£15pp

Minimum order of 25

Bloomer 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

Homemade Tortilla Chips with Dips, sweet chilli, tomato
ketchup, & Garlic Mayonnaise

Cajun style wedges

homemade Sausage Rolls

Butterfly breaded Prawns & sweet chilli sauce

Pigs in Blankets, with baked breads & Oils

Homemade quiche & mixed salad bowls

Mince Pies

Served with brandy anglaise

homemade Mini Brownies

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



(GF*) these dishes can be made suitable for a Gluten Free option

