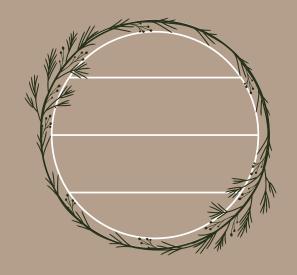
Christmas at



THE HUB

FESTIVE MENU



Roasted red pepper & goats cheese soup, with melba toast (V)
Smoked salmon rillette, pickled beets, caramelised walnuts
Beef croquette with tomato, chorizo sauce
Honey roasted figs with parma ham, ricotta, pistachio, rocket

Sweetcorn & sunblush tomato risotto (Ve)

Turkey ballotine, roast potatoes, brussel sprouts with bacon, braised red cabbage, roasted carrots, pigs in blanket, onion gravy

Pork belly, potato gratin, savoy cabbage, herb gravy

Seabass, miso lemon & thyme roasted vegetables, balsamic glaze

Cod fillet, sauteed new potatoes, samphire, tenderstem broccoli, pak choi, tomato, garlic butter sauce

Butternut squash & goats cheese risotto V (can also be made Ve)

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Baileys cheesecake, salted caramel sauce
Christmas pudding, brandy custard
Chocolate brownie, biscoff ice cream
Apple crumble, pouring cream or ice cream (can also be made Ve)

BOXING DAY MENU



Fizz on arrival

French onion soup V (can also be made Ve)

Prawn fritters with lime mayonnaise

Chicken liver parfait, raspberry dressing, pickled onion, pumperknickel, goats cheese

Asparagus, mozzarella & prosciutto parcels

Bubble & Squeak, served with poached egg (V)

Turkey ballotine, roast potatoes, brussel sprouts with bacon, braised red cabbage, roasted carrots, pigs in blanket, onion gravy

Crispy snapper, salsa verde risotto & garlic prawns

Lavendar lamb rump, fondant potatoes, panache of vegetables, gravy

Village Moussaka (V)

Roasted cod fillet, tomato & chickpea casserole, tenderstem broccoli

Sweet potato & peanut curry, basmati rice, papadom (Ve)

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Christmas pudding, brandy custard

Chocolate fondant, pistachio & almond ice cream

Sherry trifle cheesecake, seasonal fruit

Belgian chocolate & clementine torte

NEW YEAR'S EVE



Join us this New Years Eve for a sumptuous 5 course menu and end of the year celebrations.

Dinner reservations are available between 6.30pm and 8.30pm, with early diners able to enjoy the post-dinner party from our bar area. Entertainment will be provided by the glamorous Emma Hatton between 7pm-10.30pm, with dancing into midnight to follow. Please note we will be closing at 12.30am.

Fizz on arrival

Chefs Snack: Pickled Baby Beets V

Seared scallops, cauliflower & white chocolate puree, pine nuts, green oil

Sweetcorn veloute, crispy poached egg (V)

Wild mushroom arancini balls, basil pesto (V)

Cod cheeks wrapped in pancetta, with peas, broad beans

Beef tartare

Risotto, green pesto, seasonal greens (V)

Chef's Choice Sorbet

Marinated 1/2 baby chicken, spiced pilaf with maple curry roasted carrots

Pot roasted lamb shank, polenta, sprouts, onion gravy

Whole oven baked seabass, roasted new potatoes, roasted root vegetables, tomato, garlic butter

Baked gnocchi with pesto & parmesan bechamel (V)

Spiced roasted cauliflower, hummus (Ve)

Lemon Panacotta Tart, berry compote

Bread and butter pudding, crème angalise

Chocolate Truffle Torte, raspberry coulis, strawberry sorbet (Ve)

Sticky toffee pudding, toffee sauce, vanilla ice cream

British Cheeseboard for One: Baron Bigod, Cornish Yarg, Colston Bassett Stilton, Walnuts, Figs, Crispbreads

Midnight Snack: Smoked Bacon & Sausage Sandwiches Mediterranean Vegetable Sandwiches (V)

PRIVATE HIRE: CHRISTMAS PARTIES



Festive Sharing Platters

Pigs in blanket

Chicken skewers with satay sauce
Lamb kebabs with spicy tomato sauce
Scotch eggs with mustard
Beef croquettes with blue cheese

Onion bhajis with cucumber and mint raita (V)

Tempura vegetables (V)

Vegetable Ratatouille (Ve)

Tapenade black olives with flatbread

Dips: tzatziki, baba ganoush with flatbread



Choose from our 3 tier Christmas Party packages for a fun, festive and memorable experience.

Merry little Christmas £25 pp

Exclusive hire of The Mezzanine for 4 hours Glass of fizz & canapes on arrival (3 bites per person) Christmas crackers supplied for each guest Available Monday - Friday from 21st November

Hally July £38pp

Exclusive hire of The Mezzanine for 4 hours
Glass of fizz & canapes on arrival (3 bites per person)
Festive Sharing Platters

Christmas crackers supplied for each guest Available Monday - Friday from 21st November

Merry & Bright £65pp

Exclusive hire of The Mezzanine for 4 hours
Canapes on arrival (3 bites per person)
1/2 Bottle of Prosecco per person
Festive Sharing Platters
Sweet Sharing Platters
Christmas crackers supplied for each guest
Available Monday - Sunday from 21st November

Full bar and cocktail menu will also be available via bar tab on the day. A minimum number of 25 guests applies. Under 25 guests will be charged an additional room hire fee. Maximum capacity 40 guests standing.

PRIVATE HIRE: CHRISTMAS MOVIE PARTIES



Festive Sharing Platters

Pigs in blanket

Chicken skewers with satay sauce
Lamb kebabs with spicy tomato sauce
Scotch eggs with mustard
Beef croquettes with blue cheese

Onion bhajis with cucumber and mint raita (V)

Tempura vegetables (V)

Vegetable Ratatouille (Ve)

Tapenade black olives with flatbread

Dips: tzatziki, baba ganoush with flatbread

Choose from our 3 tier Christmas Party packages for a fun, festive and memorable experience. Each package includes 4 Hour Exclusive Hire of The Box Screening room and Box Bar.

Merry little Christmas £25 pp

Christmas Movie of your choice on the big screen Glass of fizz & canapes on arrival (3 bites per person) Christmas crackers supplied for each guest Available Monday - Friday from 21st November

Helly Jelly ±38pp

Christmas Movie of your choice on the big screen

Glass of fizz & canapes on arrival (3 bites per person)
Festive Sharing Platters
Christmas crackers supplied for each guest
Available Monday - Friday from 21st November

Merry & Bright £65pp

Christmas Movie of your choice on the big screen
Canapes on arrival (3 bites per person)
1/2 Bottle of Prosecco per person
Festive Sharing Platters
Sweet Grazing Table after your movie
Christmas crackers supplied for each guest
Available Monday - Sunday from 21st November

Full bar and cocktail menu will also be available via bar tab on the day. A minimum number of 15 guests applies. Under 15 guests will be charged an additional room hire fee.





