



ALL·BAR·ONE

PARTIES,  
COCKTAIL  
MASTERCLASSES  
& MEETINGS

## **FOOD PACKAGES**

*Our packages serve a minimum of 10 people and need to be booked in advance*

### **BREAKFAST BUFFET**

*£8 per person*

- Smoked bacon rustic roll with chilli jam and sour cream
- Cumberland and damson sausage sliders
- Freshly baked croissant with butter and jam (V)
- Freshly baked pain au chocolat (V)
- Fresh fruit (VE)

### **FORK BUFFET**

*£15 per person*

- Salt & pepper calamari
- Houmous and flatbread (V)
- Miniature beef sliders
- House salad (VE)
- Feta & spinach bourek with chilli tomato jam (V)
- Fries (V)
- Crushed avocado and tomato bruschetta (VE)
- Nachos with guacamole, sour cream and salsa (V)
- Ginger teriyaki chicken skewers
- Korean inspired BBQ pulled pork sliders
- Churros with dulce de leche (V)

### **CANAPÉS**

*£12 per person*

- Pan-fried king prawns
- Stonebaked garlic flatbread (V)
- Chorizo & halloumi skewers
- Crispy duck dumplings
- Kale pakora with jackfruit chutney (VE)
- Ginger chicken teriyaki skewers
- Iberico ham croquetas
- Brownie bites (V)
- Macaroons (V)

### **SANDWICH LUNCH**

*£9 per person*

- Grilled chicken focaccia
- Smoked bacon, lettuce and tomato rustic roll
- Grilled halloumi wrap with houmous and sweet chilli (V)
- Fries (V)
- House salad (VE)
- Tuna and cucumber sandwich
- Free range egg mayonnaise and watercress sandwich (V)
- Smoked salmon, crème fraîche and cucumber sandwich

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Some of our dishes contain alcohol, please ask a member of staff. (V) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.

## COCKTAIL MASTERCLASSES

With guidance from our expert mixologists,  
learn the skills to perfect three favourite cocktails

### **FRESH & FRUITY**

Mojito / Gin Berry Cobbler /  
Pomegranate Daiquiri

### **TEAS & 'TINIS**

Espresso Martini / French Martini /  
Bergamot and Pomegranate Iced Tea

### **SHARP & SOUR**

Disaronno Sour /  
Sourpuss / Cosmopolitan

*£20 per person. Classes last 60-90 minutes. Minimum of 6 people per class.  
£5 deposit per person.*

*We also run masterclasses with our exquisite softails.  
Speak to our team for details*

## DRINKS PACKAGES

*Choose from our wine, beer and fizz packages. Our packages are to be booked in advance*

### WINE PACKAGES

*£60 (Suggested for 5 guests)*

- Chilean Sauvignon Blanc or Italian Pinot Grigio  
× 2
- Chilean Merlot or Argentinian Malbec  
× 2

*£110 (Suggested for 10 guests)*

- Chilean Sauvignon Blanc or Italian Pinot Grigio  
× 4
- Chilean Merlot or Argentinian Malbec  
× 4

### BEER PACKAGE

*£35 (suggested for 5 guests)*

- Peroni Nastro Azzurro Piccola  
× 15

### WINE & BEER PACKAGES

*£65 (Suggested for 5 guests)*

- Peroni Nastro Azzurro Piccola  
× 15
- Bottles of Chilean Sauvignon Blanc,  
Italian Pinot Grigio, Chilean Merlot or  
Argentinian Malbec  
× 2

*£120 (Suggested for 10 guests)*

- Peroni Nastro Azzurro Piccola  
× 30
- Bottles of Chilean Sauvignon Blanc,  
Italian Pinot Grigio, Chilean Merlot or  
Argentinian Malbec  
× 4

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### CELEBRATE IN STYLE

With a Perrier-Jouët Y  
Coupe Stack Y  
A perfectly balanced Champagne tower  
poured by our expert team  
*Perrier-Jouët Grand Brut*  
*£45 per bottle*

### ADD PROSECCO

*£20 per bottle*  
*£40 per magnum*

# HOW TO BOOK

*Let us know how many guests you're expecting and what they'd like to eat and drink. We'll do the rest*

.....  
Booking date

.....  
Booking time

.....  
First name

.....  
No. in party

.....  
*(Minimum 10)*

.....  
Surname

.....  
Company

.....  
Address

.....  
Email

.....  
Contact number

.....  
Special requests

.....  
What's the occasion?

## FOOD PACKAGE

Breakfast Buffet

Canapés

Sandwich Buffet

Fork Buffet

## DRINKS PACKAGE

Wine Package £60

Beer Package £35

Wine & Beer Package £65

Wine Package £110

Wine & Beer Package £120

## COCKTAIL MASTERCLASS *£5 per head deposit*

Select one cocktail from each section for your party to learn

### *Fresh & Fruity*

Mojito

Gin Berry Cobbler

Pomegranate Daiquiri

### *Teas & 'Tinis*

Espresso Martini

French Martini

Bergamot and Pomegranate  
Iced Tea

### *Sharp & Sour*

Disaronno Sour

Sourpuss

Cosmopolitan

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 Please tick if you don't want us to contact you with offers, event ideas or even the odd bit of gossip.  
We'd never sell your data, that's not cool

## NOTES

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