



*Christmas* *2023*

**THE  
BOOK  
CLUB**







# AREAS TO HIRE

## Ground-Floor Bar

Capacity: 200 standing  
Features: Bar, DJ booth, toilets, table tennis room/cloakroom



## Basement Club

Capacity: 250 standing  
Features: Bar, DJ booth, photobooth, toilets, cloakroom





# BOLT-ONS

- Glitter artist (2-hour minimum) - £200 per hour
- Chocolate fountain - £300
- Unlimited photo-booth (basement bar only) - £750
- Sweetie station - £6 per person
- Shooters - £5 each
- Satna's party pack - £10 per person
- Late night snacks - £8 per item

Prices are exclusive of VAT

## Santa's party pack includes:

- Christmas party hats
- Funny christmas glasses
- Eco friendly crackers
- Table decorations
- Candy canes

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## SHOOTERS - £5 Each

Our festive shots are a nice way to end your meal or a fun mid-party treat!

### Chocolate Brûlée

- Chocolatey, Russian, Chewy
- Homemade Chocolate Vodka, Chocolate Liqueur, Vanilla Biscuit Rim & topped with Toasted Marshmallow

### Christmas Popper

- Fruity, Sharp, Sweet
- Vodka, Chambord, Pomegranate, Lemon with Vanilla, Nutmeg and Popping Candy

### Mexican Coffee

- Bitter, Coffee, Upper
- Cazcabel Coffee Tequila, Amurula coffee cream liqueur, Vanilla, Cinnamon and Biscott



# CANAPE MENU

- Maximum of 6 options
- Minimum order of 50 items per option

## MEAT

- Smoked duck, pear chutney on toasted brioche
- Pressed pork belly, Bramley apple compote (GF)
- Mini Yorkshire pudding, roast beef, horseradish & jus
- Spiced oxtail bon-bon with chimichurri
- Chicken yakitori skewers (GF)
- Turkey, brie & cranberry slider
- Pigs in Blankets

## FISH

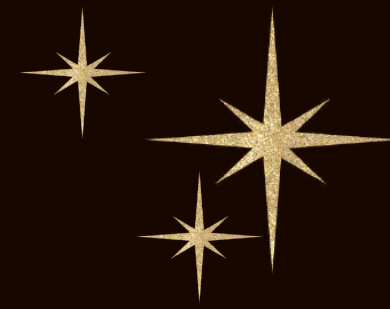
- Mini roast potato, lemon & herb sour cream with hot smoked salmon (GF)
- Crispy panko calamari with lemon & garlic aioli
- Smoked mackerel on crostini with chive & crème fraiche
- Prawn & king crab filo parcels
- Garlic & chili pil-pil prawns (GF)
- Smoked salmon on rye with dill & cream cheese

## VEGETARIAN

- Wild mushroom arancini with mozzarella & spicy tomato salsa (GF on request)
- Buffalo cauliflower bites with cool cucumber dip (GF + VG)
- Tofu & aubergine teriyaki skewer (VG + GF)
- Vegan plant-based sausage roll in flaky pastry (VG)
- Deep fried camembert with cranberry crème fraiche
- Chicory boat with Roquefort & nut-free pesto (GF)
- Courgette, feta & herb frittatas with bearnaise sauce (GF)
- Vegan mac & cheese bites with cranberry sauce (VG)



# BOWL FOOD MENU



- Maximum of 4 savoury options
- Maximum of 2 sweet options
- Minimum order of 50 items per option

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## MEAT

- Mini Christmas dinner: Turkey, pigs in blankets, roast potatoes, red cabbage & gravy
- Beef bourguignon with creamy mash (GF)
- Pulled pork with creamy mash, pickled cabbage, cranberry jus & festive chutney (GF)
- Steak Au Poivre with skin on truffle fries (GF)
- Lamb flatbread with humous, yoghurt & shredded salad
- Chicken fricassee: Tender chicken & mushrooms cooked in a white wine, tarragon & cream sauce, pilaf rice

## VEGETARIAN

- Mini vegan Christmas dinner: Butternut squash & beetroot wellington with roast potatoes, red cabbage & gravy (VG)
- Tarka Dal with pumpkin & spinach served with warm chapati (VG)
- Vegan mac & cheese with wild mushroom & breadcrumb crust (VG)
- Gnocchi with roast cauliflower, squash & brussels in a nut free pesto (GF + VG)
- Portobello mushroom & chestnut risotto with pecorino cheese (GF)

## FISH

- Prawn cocktail with avocado, lettuce & Marie Rose sauce (GF)
- King prawn & calamari risotto (GF)
- Lemon sole goujons with seasoned fries, lemon & tartare sauce
- Seafood paella with fresh lemon & wild rocket (GF)
- Prawn red Thai curry with jasmine rice & green beans (GF + DF)
- Teriyaki salmon with sticky jasmine rice (GF)

## DESSERT

- Austrian apple strudel with custard
- Black forest fruit crumble tart with fresh cream
- Chocolate brownie with fresh strawberries (GF + VG)
- Churros with salted caramel and chocolate sauces
- Rich Christmas pudding with brandy cream
- Vanilla bean ice cream with hot cherries in kirsch syrup (GF - VG option available on request)



# LATE-NIGHT SNACKS MENU



- Minimum order of 30 per option
- Maximum 4 options



- Bacon sandwiches (GF available on request)
- Lemon sole goujons, tartare sauce
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- Homemade sausage rolls, bloody Mary ketchup
- Beef burger sliders (GF available on request)
- Buttermilk fried chicken bites, garlic mayonnaise
- Grilled chicken shish wraps (GF available on request)
- Halloumi, roasted red pepper & hummus wraps (GF available on request)
- Bean & avocado quesadillas (VG) (GF available on request)
- Cheddar cheese & pickle toasties (VG available on request)
- Beetroot falafel, tabbouleh & tahini yoghurt wraps (VG & GF available on request)