



CITY

WINE BAR
+ KITCHEN

Christmas events
guide 2025





ABOUT CITY WINE BAR

We are an independent bar and restaurant located in the grade 2 listed City Buildings on Old Hall street, in the heart of the business district.

Our food menu consists of modern European bistro food, with some English classics thrown in for good measure. Our core wine list has been chosen to be approachable, as well as some more interesting seasonal specials.

WHAT CAN WE OFFER?

We do not charge room hire. We only require minimum spends. This depends on the date and time of the event.

We can offer half venue rental in our upstairs functions room or full venue hire depending on the size of your party.

Our upstairs function room can seat 65 comfortably or 80 standing. The full venue can fit 180 in total.

Upstairs we have a projector, a wireless microphone system and a full music system.

We can cater for all styles events from corporate breakfast meetings to weddings and everything in between.

CANAPES + BUFFET

We recommend 3 bites per person as a canapes style service.

For a buffet style service we recommend 1-2 dishes per person & 2-3 bites.

Dishes:

- Thai red sweet potato & chickpea curry, jasmine rice (vg)
- Beef & pork meatballs marinara sauce, penne pasta, parmesan
- Wild mushroom & tarragon risotto (v)
- Texan beef chilli, coriander rice, sour cream
- Chicken & chorizo jambalaya
- Homemade Scouse, pickled beetroot

£8 per person minimum order 10 of each

Bites:

Savoury:

- Pigs in blanket sausage roll
- Roast chestnut cheddar cheese & sprout croquette (v)
- Salmon & cod fishcake, salsa verde aioli
- Beetroot cured salmon, herb pancake
- Mini fish and chip bites
- Goats cheese crostini, honey & walnuts (v)
- Courgette bhaji, poppadom, mango chutney(vg)(gf)
- Pulled turkey sliders, sage and onion stuffing
- Cheese burger slider

Sweet:

- Lemon tart bites
- Chocolate brownie bites
- Mini mince pies

£4 each minimum order 10 of each





CHRISTMAS MENU

This is our set menu for Christmas, available at both lunch and dinner.

Starters

- Ham hock terrine, piccalilli, pea shoots, shallot dressing
- Beetroot cured salmon, dill yoghurt, capers
- Cider & onion soup, cheese crostini [vga]

Mains

- Roast Turkey, pigs in blankets, creamed sprouts, stuffing
- Roast pork loin, apple sauce, braised cabbage
- Pan seared cod, samphire, caper & dill beurré blanc
- Rosemary + garlic baked celeriac steak, braised cabbage [vg]

All served with roast potatoes, carrots, parsnips and red wine jus

Desserts

- Christmas pudding, brandy sauce, cranberry
- Crème brûlée tartlette, raspberries
- Salted caramel chocolate tart, chantilly, winter berry compote
- Blackcurrant cheesecake, raspberry coulis [vg]
- Cheeseboard [£4 supplement]

2 courses £34 // 3 courses £42

Please make us aware of any dietary requirements.
A 10% service charge will be added to all Christmas bookings.

DRINK

Our core wine list has been designed to be affordable + approachable. We run seasonal specials that we change quite frequently.

We regularly and are more than happy to source select wines for your event. Just let us know! We work with some of the biggest wine importers in the country, as well as some local buyers who have eclectic collections.

As well as our bespoke cocktail menu, all our staff are classic cocktail trained.

We can offer the following receptions for events:

- Prosecco £6.50 per person
- Champagne £18 per person
- Cocktails £10 per person

This is for one drink per person.

We can also offer bespoke packages for large functions, on either on a token based system or an open tab.

CONTACT US

For all enquiries and any questions or queries please contact us at :

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