

# DRINKS PACKAGES

Our packages are perfect for groups of 10+

### Drinks Voucher £6

#### Pint of Madri

**Bottle** (330ml): Peroni Nastro Azzurro, Corona, Daura Damm  
Gluten Free, Peroni 0.0%, Lucky Saint 0.5%, Rekorderlig Strawberry & Lime, Peach & Raspberry, Strawberry & Lime 0.0%

**Glass of House Wine** (125ml)

**Glass of Prosecco** (125ml)

**House Spirit** (25ml) & **Mixer:**  
Vodka, Gin, Rum, Whisky

#### Soft Drinks

### Premium Drinks Voucher £7

#### Pint of Modelo or Peroni

**Cocktails:** Aperol Spritz, Sarti Spritz, Tommy's Margarita

#### Non-Alcoholic Cocktails:

Mountain Pornstar, Forest Mojito

**Bottle** (330ml): Peroni Nastro Azzurro, Corona, Daura Damm  
Gluten Free, Peroni 0.0%, Lucky Saint 0.5%, Rekorderlig Strawberry & Lime, Peach & Raspberry, Strawberry & Lime 0.0%

**Glass of House Wine** (175ml)

**Glass of Crémant** (125ml)

**Premium Spirit** (25ml) & **Mixer:**  
Absolut Vodka, Hendrick's Gin, Kraken Black Spiced Rum, Maker's Mark Bourbon Whiskey

#### Soft Drinks

### 12 Shots £50

Baby Guinness, Rosy G, Tequila Rose, Jägermeister, Limoncello, Montzi Sour Cherry Liqueur

### 10 Cocktails £105

Pornstar Martini or Espresso Martini (10 of the same)

If you would like to know the alcoholic volumes, please ask a member of our team prior to ordering. Alcohol is only available to over 18s. Please drink responsibly. Alcohol-free cocktails are unable to be sold to anyone under the age of 18. Visit [bedrinkaware.co.uk](#)

### Mixed Package £165

2 Bottles of Prosecco  
2 Bottles of Wine  
10 Bottles of Beer or Cider

### Beer Packages

**10 Bottles – £50**

**20 Bottles – £98**

Choose from: Peroni Nastro Azzurro, Corona, Daura Damm  
Gluten Free, Peroni 0.0%, Lucky Saint 0.5%

### Cider Packages

**10 Bottles – £55**

**20 Bottles – £105**

Choose from: Rekorderlig Strawberry & Lime, Peach & Raspberry, Strawberry & Lime 0.0%

### Spirit Package £118

**1 Bottle of Spirit & 10 Mixers**

Chase Vodka, Tanqueray Gin, Jack Daniels Tennessee Whiskey, Havana Club Especial Rum, Bacardi Carta Blanca

### Wine Packages

**4 Bottles of Wine £100**

**White:** Winemakers Choice Langhorne Creek Chardonnay, Journeys End Pioneer Chenin Blanc, Secret Admirer Sauvignon Blanc, Pasión Brava Airen

**Red:** Tondeluna Rioja, Smooth Talker Merlot

**Rosé:** Luisella Pinot Grigio Blush

**4 Bottles of Whispering Angel Rosé £180**

**4 Bottles of Prosecco £120**

**4 Bottles of Moët & Chandon Impérial Brut Champagne £210**

# BUFFET



£31.5 PER PERSON

Available for groups of 10+, ideal for office parties, team celebrations and festive gatherings with friends and family.

**Prawn Cocktail Tacos\***  
**Panko Camembert** (v)  
**Salt & Pepper Chicken Skewers\***  
**Mushroom & Black Garlic Arancini\*** (ve)  
**Camembert & Chorizo Festive Sliders\***  
**Chorizo Pigs-in-Blankets**  
**Karaage Sticky Chicken**  
**Seasoned Skin-On Fries** (ve)  
**Bang Bang Salad** (ve)  
**Falafel & Spinach Sliders** (ve)

**Add Dessert +£ 3.50pp**

**Salted Caramel Profiteroles** (v)  
**Churros**

### Terms & Conditions

Festive Set Menu: £10 per person deposit required for bookings of 6 guests or more. Pre-order required 7 days before your booking date.

Festive Buffet Menu: Minimum 10 guests. £10 per person deposit required. Pre-order required 7 days before your booking date.

Festive Feasting Menu: Minimum 10 guests. £10 per person deposit required.

Deposits are non-refundable for cancellations made within 7 days of the booking date. A discretionary 10% service charge may be added where table service is available.

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. Full allergen information will be available from early August to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. \* = this dish contains alcohol. Adults need around 2000 calories a day. All items are subject to availability.



# CHRISTMAS STARTS HERE

From festive lunches to big Christmas nights out, great food and drinks is always better shared. All Bar One is the place to bring everyone together.

Choose from our three-course Festive Set Menu, share the moment with our new Feasting Menu, or keep things easy with a Festive Buffet and drinks packages designed for groups.

Add expertly mixed cocktails, great food and the buzz of Christmas, and you've got everything you need to celebrate in style.

However you're celebrating this festive season, we'll make it one to remember.

HOW TO BOOK

Visit [www.allbarone.co.uk/christmas](http://www.allbarone.co.uk/christmas) or speak to a member of the team.

NEW YEAR'S EVE DESERVES SOMETHING SPECIAL

Visit [www.allbarone.co.uk/christmas](http://www.allbarone.co.uk/christmas) for the latest event information.

GIVE THE GIFT OF GETTING TOGETHER

An All Bar One gift card is the perfect excuse to catch up, celebrate and spend time together.

Ideal for everything from laid-back lunches and weekend brunches to cocktails, dinner dates and celebratory catch-ups.

Pick one up in any of our bars or buy online, with delivery by email, SMS or post.

SET MENU

3 COURSES £41.5 PER PERSON

+ Prosecco +£7

+ Moët & Chandon Impérial Brut Champagne +£12

Starters

**Prawn Cocktail Tacos\***  
King prawns, Bloody Mary cocktail sauce, gem lettuce, Pico de gallo, prawn cracker crunch

**Mushroom & Black Garlic Arancini\*** (v)  
Lovage pesto, truffle infused mayo  
*Vegan option available*

**Panko Camembert** (v)  
Cranberry & mulled spice chutney, pickled grapes

**Salt & Pepper Chicken Skewers\***  
Miso glaze, sesame tahini slaw

Mains

**Roast Turkey\***  
Paupiette of turkey rolled in streaky bacon, apricot & rosemary stuffing, crispy potatoes, hispi cabbage, maple glazed carrot, gravy

**Miso Salmon\***  
Salt & pepper hispi cabbage, sticky jasmine rice, miso sauce

**8oz Sirloin Steak (+£6 supplement)**  
Seasoned skin-on fries, chimichurri

**Roasted Aubergine** (v)  
Romesco sauce, pomegranate, feta, chicory, mint & rocket salad

**Chicken & Hot Honey Festive Burger**  
Buttermilk chicken, smoked streaky bacon, halloumi, hot honey, cranberry chutney, sage & onion skin-on fries

Desserts

**Christmas Toffee Pudding** (v)  
Sticky toffee, ginger ice cream

**Lemon & Blueberry Sheezecake** (ve)  
Macerated strawberries

**Salted Caramel Profiteroles** (v)  
Hot chocolate sauce

**Churros**  
Belgian chocolate sauce

Cocktail instead?

Upgrade to an Espresso Martini +£3

FEASTING MENU

£42 PER PERSON

Bring everyone together with our stylish Festive Feasting. Served sharing-style, for groups of 10+, creating a sociable dining experience for the whole table.

Small Plates

**Bread & Oil** (v)\*

**Chorizo Pigs-in-Blankets**  
Pomegranate molasses, hot honey

**Salt & Pepper Chicken Skewers\***  
Miso glaze, sesame tahini slaw

**Mushroom & Black Garlic Arancini\*** (v)  
Lovage pesto, truffle infused mayo  
*Vegan option available*

**Salt & Pepper Calamari**  
Sweet chilli, lime

Large Plates

**Roast Turkey\***  
Paupiette of turkey rolled in streaky bacon, apricot & rosemary stuffing, hispi cabbage

**8oz Sirloin Steak**  
Served pink, chimichurri

**Roasted Aubergine** (ve)  
Romesco sauce, pomegranate, chicory, mint & rocket salad

**Garlic & Chilli King Prawns**  
Red chillies, lemon, crystal bread

Sides

**Wok Fried Greens** (v)  
**Grain Salad** (ve)  
**Sage & Onion Crispy Potatoes** (ve)

Desserts

**Salted Caramel Profiteroles** (v)  
Belgian chocolate sauce

**Churros**  
Belgian chocolate sauce