

DRINKS PACKAGES

Our packages are perfect for groups of 10+

Drinks Voucher

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

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 £52

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

10 Cocktails £115

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 £175

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

Beer Packages

10 Bottles – £55

20 Bottles – £105

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

Cider Packages

10 Bottles – £60

20 Bottles – £112

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

Spirit Package £122

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 £106

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 £200

4 Bottles of Prosecco £128

4 Bottles of Moët & Chandon Impérial Brut Champagne £225

BUFFET

£33.5 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 or speak to a member of the team.



NEW YEAR'S EVE DESERVES SOMETHING SPECIAL

Visit 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 £43.5 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 <i>Vegan option available</i>
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)*	Mushroom & Black Garlic Arancini* (v) Lovage pesto, truffle infused mayo <i>Vegan option available</i>
Chorizo Pigs-in-Blankets Pomegranate molasses, hot honey	Salt & Pepper Calamari Sweet chilli, lime
Salt & Pepper Chicken Skewers* Miso glaze, sesame tahini slaw	

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
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