



Festive Season 2022

*"At Christmas play and make
good cheer, for Christmas comes
but once a year."
- Thomas Tusser*

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The Loch & the Tyne

OLD WINDSOR

Sustainable British Luxury

Nestled in the countryside of Old Windsor, The Loch & the Tyne boasts roaring fires and cosy comforts in a luxury, British pub, with guest bedrooms.

Perfect for families and groups of friends to enjoy the festive season in a relaxed environment, whilst enjoying delicious food.

Snuggle up in our winter garden with a mug of mulled cider and toast some marshmallows on our open fire.

Opening times:

Wednesday to Saturday: 12-11pm

Sunday: 12-5.30pm

Enquire for private hire, 7 days a week





- THE LOCH AND THE TYNE
Suites

Capacity: 2 - 4 guests

The Master suite includes a decadent breakfast feast for two, full garden access and the option to take one of our recyclable bikes for a spin. Enquire if you would like to upgrade for the full festive experience.



- THE LIBRARY
Private Dining Room

Capacity: 12 guests

Minimum spend upon request

NB: All minimum spends exclude 15% service charge. Event design, AV equipment and other services are available, at an additional cost.

A La Carte Festive Menu

SNACKS

Bread & chicken butter / onion butter

Cheese doughnuts

Parmesan madeleine

STARTERS

Scotch broth

Smoked salmon, burnt lemon, caviar

'Mother'

celeriac, apple, dates, black truffle

Pan-fried scallop, 26 butter sauce, mash

Game terrine, pease pudding

BBQ beef tartare, salt & vinegar

MAINS

Braised ox cheek, crispy artichoke, black garlic

Venison & lardo burger, Ogleshield cheese, triple-cooked chips

Fish & chips, tartare sauce, mushy peas

Turkey, all the trimmings

Salt-aged duck, pear, chicory, burnt cream

Mac & Cheese 'our way'

truffle supp £20

Whole Lobster wagyu

Winter wild mushroom, potato Kiev

Glass of English Sparkling £12

Adam Handling's own label, Kent, England - NV 125ml

Scottish Mulled Wine £11

Red wine, Buckfast, Pimm's, H by Hine VSOP, secret spice mix

Doctor's Orders £17

Glenfiddich 15YO, ginger infused Glenfiddich 12YO, Glenfiddich Fire & Cane, spiced honey

Perfect Pear £13

Tanqueray N° Ten, mulled pear Champagne syrup, St Germain

Burnt Out £12

Burnt butter washed Johnnie Walker Black Label, Demerara, homemade apple trim kombucha

SIDES

Millionaire potatoes

Spiced red cabbage

Chicory & pear salad

Sprouts & bacon

DESSERTS

Boozy Cherries, burnt butter cake, hot chocolate mousse

Christmas pudding trifle

Cheese board

Tarte Tatin

Baked pineapple & rum glaze

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of V.A.T.

** Full payment required to secure any reservation on Xmas and NYE bookings (including private dining rooms)*

Christmas Day Menu

£140pp

SNACKS

Sourdough, chicken butter
Sourdough, onion butter
Cheese doughnut
Cheese on toast, truffle, honey
House-made cold cuts

STARTERS

'Mother'
celeriac, apple, dates, black truffle
Wagyu tartare, caviar, game chips
Lobster rarebit omelette
£5 supp
Mackerel, BBQ potato, apple & dill
BBQ beef tartare, garden herbs, confit yolk

MAINS

Turkey
Beef wellington
Lemon sole, mussels, sea herbs
Roast pork belly, sage, apple
Vegetarian Wellington
Plaice schnitzel, lime, capers, mash
served with all the trimmings

DESSERTS

Boozy Cherries, burnt butter cake, hot chocolate mousse
Christmas pudding trifle
Tarte Tatin
Baked pineapple & rum glaze

FREE-FLOWING CHEESE & PORT STATION

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of V.A.T.

** Full payment required to secure any reservation on Xmas and NYE bookings (including private dining rooms)*



The Loch & the Tyne Christmas Cocktails

Scottish Mulled Wine

Red wine, Buckfast tonic wine, Pimm's, H by Hine, secret spice mix

A Sloe Burn

Sloe infused Angel's Envy, Campari, Antica Formula

Candy Cane

Cocoa butter infused Discarded Chardonnay grapeskin vodka, creme de cacao, vanilla



New Year's Eve Menu

Celebrate bringing in the New Year with us in our winter garden.
Dance your way into next year with music from our live band.



A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of V.A.T.

** Full payment required to secure any reservation on Xmas and
NYE bookings (including private dining rooms)*

£175pp

SNACKS

Chefs' tasting snacks

STARTERS

'Mother'

celeriac, apple, dates, black truffle

Roast scallop, smoked roe butter sauce, lovage

Twice-baked cheese soufflé, pickles

Mushroom puff pie

served with all the trimmings

MAINS

Chateaubriand

Bone marrow mash, sticky red cabbage, dressed watercress

Lemon sole, 26 butter sauce, crispy mussels

Mushroom, miso, black truffle, puff pie

Garlic butter mash, sticky red cabbage, watercress

SWEET

Hot chocolate mousse, black forest

Christmas pudding trifle

Baked pineapple & rum

Tarte Tatin

British cheese board

AFTER MIDNIGHT

Glass of bubbles and bacon rolls at 12am

Vegetarian, gluten-free and pescatarian menus also available upon request.

HAME

UK & MAINLANDS

Sustainable Home Delivery

‘Hame’ is the Scottish word for home and, with Chef Adam’s Scottish roots (he’s a Dundee boy), it makes the perfect name for our home delivery.

Hame was created to offer you a taste of our restaurant experience from the comfort of your home.

We can deliver to any address in the United Kingdom, with the exception of The Highlands or remote parts of the UK and the Channel Islands.



Christmas Day Package

HOME DELIVERY

4 people £200

Smokin' Brothers smoked salmon

Bread & chicken butter

THE MAIN EVENT

Beef Wellington OR Turkey OR Vegetarian Wellington

Roasties

Pigs in blankets

Red cabbage

Roasted carrots

Cranberry chutney

DESSERT

Christmas Pudding, brandy sauce, cream

Truffled English brie

Bottle of Adam Handling's English sparkling wine

Christmas Day Vegetarian Package

HOME DELIVERY

4 people £180

Bread & onion butter

Hummus

Olive and sun-blushed tomatoes

THE MAIN EVENT

Mushroom Wellington

Roasties

Red cabbage

Roasted carrots

Green beans

Cranberry chutney

DESSERT

Christmas Pudding, brandy sauce and cream

Truffled English brie

Bottle of Adam Handling's English sparkling wine

Christmas/ New Year's Day Breakfast Box

2 people £85 | 4 people £130

Jar of chicken butter

Smokin' Brothers smoked salmon

Maple bacon

Herb sausages

Bottle of Adam Handling own-label English sparkling wine

Fresh orange juice



Christmas/ New Year's Day Breakfast Box Veggie

2 people £75 | 4 people £120

Jar of onion butter

Sourdough loaf

Avocado

Duck eggs

Chilli oil

Bottle of Adam Handling own-label English sparkling wine

Fresh orange juice

NYE Package

2 people £300

Bread & chicken butter

Smokin' Brothers smoked salmon

500g bone-aged Scottish ribeye

Peppercorn sauce, broccoli & almonds, clotted cream mash, watercress salad

Chocolate delice

Truffle English brie

Bottle of Adam Handling own-label English sparkling wine

Vegetarian option available



Gifts

The next best thing at Christmas time, after all the food and drink indulgence, is the gifts. It's always such a great feeling to give someone something meaningful or that they'd really love.

From an overnight stay at The Loch & the Tyne in the countryside of Old Windsor to an incredible dining experience in one of our restaurants, our Adam Handling gift voucher is the perfect gift for couples, friends or family and makes the perfect Christmas gift. Our gift vouchers can be delivered by post directly to you or your loved ones.

Chef Adam Handling has written 3 books and they're being released in Winter 2022.

Adam Handling: This is a real insight into Chef Adam and all his restaurants.

Why Waste?: This book is all about what we have on this beautiful island. You can learn about eating from the land with our seasonal foraging guide and there are also plenty of useful recipes.

Perfect, Three Cherries: Delve into this book to experience some of the magic of Eve bar, London.

Adam has also created a custom box set, which includes all three books, in a stunning handmade box. These are all signed by Adam and are on a first come, first serve basis.

All you need to do is deliver to your loved one, with a smile!



Enquiries

Adam Handling Restaurant Group

COVENT GARDEN

Frog by Adam Handling
34-35 Southampton Street,
London, WC2E 7HG

Info@frogbyadamhandling.com

+ 44 (0)20 7199 8370

www.frogbyadamhandling.com

@frogbyah

OLD WINDSOR

The Loch & the Tyne
10 Crimp Hill,
Old Windsor, SL4 2QY

Reservations@lochandyne.com

+ 44 (0)17 5385 1470

www.lochandyne.com

@lochandyne

HOME DELIVERY NATIONWIDE

Hame by Adam Handling

Enquiries@adamhandling.co.uk

www.adamhandling.co.uk/hame

@hamebyah



@AdamHandling

Adam Handling
RESTAURANT GROUP

COVENT GARDEN

Eve Bar
34 Southampton Street,
London, WC2E 7HG

Info@evebar.co.uk

+ 44 (0)20 7199 8370

www.evebar.co.uk

@evebarldn

ST. IVES, CORNWALL

Ugly Butterfly
Carbis Bay Estate, Carbis Bay, St Ives
Cornwall, TR26 2NP

Reservations@uglybutterfly.co.uk

+ 44 (0)17 3680 5800

www.uglybutterfly.co.uk

@uglybutterflybyah



