

PACKAGES

Santa Baby
4 Bottles Madri Beer or 1 Bottle House Wine
4 Canapés
£38 per person

Under The Misstletoe

Glass Prosecco Welcome Drink

5 Bottles Madri Beer or 1 Bottle Sauvignon Blanc / Pinot Noir

5 Canapés

£45 per person

All I Want For Christmas

Kir Royale On Arrival
6 Bottles Madri Beer or 1 Bottle Sauvignon Blanc / Pinot Noir
4 Canapés
£55 per person

Designed to take the planning out of your party...





CANAPÉS

Meat

Duck Spring Rolls w/ Plum Sauce
Steak Pâté Tartlet w/ Horseradish Crème Fresh, Parsley
Chicken Skewers w/ Cranberry Glaze (GF, DF)
Lamb Kofta w/ Mint Yoghurt (GF)

Fish

Crab Tartlet w/ Avocado Mousse
Fish & Chip on a Stick w/ Tartare Sauce
Tempura King Prawn w/ Sweet Chilli Sauce (DF)
Sesame Crusted Sushi Rice Ball w/ Smoked Salmon & Teriyaki (GF, DF)

Vegetarian

Vegetable Samosa (Vegan)
Falafel w/ Beetroot Hummus (GF, Vegan)
Truffle Arancini w/ Truffle Mayo
Bruschetta w/ Mixed Tomato, Basil, Balsamic Glaze (Vegan)

Sweet

Mini Macarons (GF)
Mini Mince Pie
Chocolate Brownie w/ Chocolate Sauce (GF)
Fruit Skewer (GF, Vegan)

£3.5 per canapé

Minimum 10 canapés per variant We recommend ordering five / seven canapés per person

BOWL FOOD

Meat

Sausage & Mash w/ Crispy Fried Onions, Gravy, Pea Shoots Lamb Ghee Roast w/ Pilau Rice, Cucumber Raita (GF) Turkey Meatballs w/ Cranberry Sauce, Potato Purée, Gravy (GF) Corn-Fed Chicken w/ Truffle Creamed Corn, Charred Sweet Corn, Micro Herbs (GF)

Fish

Fish & Chips w/ Tartar Sauce, Caramelised Lemon Salmon & Haddock Fish Cake w/ Hollandaise, Red Amaranth King Prawn & Crayfish Cocktail w/ Marie Rose Sauce, Shredded Lettuce (GF) Poached Salmon Potato Salad w/ Spring Onions (GF)

Vegetarian

Creamy Tagliatelle w/ Truffled Mushroom & Cheese Sauce, Micro Herbs
Roasted Gnocchi w/ Brown Butter Sauce, Sautéed Spinach, Butternut Squash
Bang Bang Cauliflower w/ Spiced Roasted Cauliflower, Maple Syrup &
Sriracha Dressing, Sesame Seeds, Pea Shoots (GF, Vegan)
Stir Fried Rice w/ Vegetable Medallions, Teriyaki Tofu (GF, Vegan)

Sweet

Sticky Toffee Pudding w/ Toffee Sauce, Cream Christmas Pudding w/ Cranberry Jam, Brandy Butter Sauce Chocolate Brownie w/ Chocolate Sauce (GF) Fruit Salad (GF, Vegan)

£7.8 per bowl (minimum 10 bowls per option) We recommend ordering two / three bowls per person





A FESTIVE FEAST

Starter

King Prawn & Cravfish Cocktail (GF)

Avocado, Marie Rose Sauce, Shredded Lettuce

Beetroot & Whipped Feta Stack (V)

Roasted Beetroot, Filo Pastry, Balsamic Glaze, Micro Herbs

Beef Carpaccio (GF)

Dijon Mustard Dressing, Truffle Oil, Parmesan, Rocket, Balsamic Glaze

Tomato Soup (GF, Vegan)

Garlic and Herb Crostini, Micro Herbs

Main

Roast Turkey (GF)

Sage & Chestnut Stuffing, Roasted Winter Veg, Jus

Slow Roast Lamb Shank (GF)

Green Pea & Mint Mash, Honey Roasted Carrots, Jus

Pan Roasted Salmon (GF)

Shrimp, Herbed Baby Potato, Samphire, Lobster Sauce, Micro Herbs

Risotto (Vegan, GF)

Green Pea & Charred Asparagus Risotto, Edible Flowers

Dessert

Traditional Christmas Pudding

Brandy Butter Sauce

Sticky Toffee Pudding Toffee Sauce, Double Cream

Lemon Tart (GF)

Winter Berry Coulis, Meringue Crumble Sorbet (GF, Vegan)

Two Course 42.5 | Three Course 47.5

DRINKS ADD ONs AVAILABLE, please see next page

A FESTIVE FEAST DRINKS

Arrival Glass of Prosecco 7.5 Arrival Glass of House Champagne 13 Arrival Glass of LP Rose 17.5

House Wine for the table (Half Bottle per person) 10pp
Premium Wine for the table (Half Bottle per person) 12pp
Non-Alcoholic Wine
Beer Bottle 5.5
Madri
Non-Alcoholic Beer Bottle 5
Corona Cero 0.0

Still / Sparkling Water 4
Juice Jug 15
Apple / Pineapple / Orange / Cranberry





DRINKS

Buckets

Bottle Beers

10* Madri **58.5**

10* Corona **60**

Wines

White: Pecking Order Chenin Blanc, South Africa 27.5 Red: Pecking Order Merlot, South Africa 27.5 Rose: Pecking Order Pinotage Rose, South Africa 27.5

> *Upgrade £2 a bottle White: Sauvignon Blanc, *Chile* Pinot Grigio, *Italy* Red: Shiraz, *South Africa* Pinot Noir, *Chile*

Premium Wine

Sauvignon Blanc, New Zealand 48 Malbec, Argentina 40 Vina Cerrada Crianza, Spain 45

Prosecco 39

Prosecco / Rose Magnifico, Italy 39 Laurent Perrier Cuvee Brut 95 Laurent Perrier Rose 130

Cocktail Kilner (5ltr) 150 Winter Pimm's | Cosmopolitan | Long Island Iced Tea | Dark & Stormy

> Mocktail Kilner (5ltr) 85 Sweet Passion | Ginger Dreams | Cranberry Fizz

Terms & Conditions

When making a booking at The Listing you are subjected to the terms & conditions listed below.

- Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite
 efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain
 traces of allergens.
- All area bookings require a security deposit. Your booking is not confirmed until the agreed deposit has been received. The Listing reserves the right to release any bookings not so confirmed within 48 hours of the original enquiry.
- If your booking is cancelled within 21 working days of your booking date then your deposit is non- refundable. -In the event of strike action there will be no refund provided, however change of booking date is possible. Please note, we can only move the booking based on our availability, the new booking date must be within the 2 months of the original booking date.
- No guarantee of a specific area or table can be provided. All spaces are allocated on the day dependent on group size and capacity. The Listing reserves the right to reduce your party area if numbers present do not reflect the number originally booked for.
- All areas will be held for a maximum of 20 minutes after the scheduled booking time. If you have not arrived within this time the space will be opened to walk-ins.
- All prices include VAT at the current rate of 20%. This rate may be subject to change in accordance to UK regulations. All group bookings are subject to a 12.5% service charge which will be added to your bill.
- All menus and packages featured in this brochure are pre-order exclusive options and will not be available to order on the day of your booking. Confirmation of all pre-orders and full payment for orders is required a minimum of 14 working days prior to your booking date. Any orders submitted after this time will be strictly subject to availability.
- All pre-orders shall be charged at the number confirmed 14 working days prior to the booking. If your group decides after this point that all pre-ordered food & drinks is no longer required the difference is non-refundable and non-transferable.
- It is client's responsibility to insure orderly conduct by all members of their party. Any costs incurred as a result of the actions of any member of the party will be the liability of the individual or company who made the booking. This includes any loss or damages caused to The Listing and its property, members of staff and other guests of the property.
- The Listing cannot accept responsibility for the loss or damage of property on the premises. Any goods remaining at the premises are left at the owner's own risk.
- The Listing shall not be held accountable for any failure or delay in performance of its obligations to the client as a result of causes beyond reasonable control. This includes but is not limited to weather conditions, fires, terrorist activities, health epidemics / global pandemics, or industrial disputes.
- If a minimum spend is agreed prior to your booking you are responsible for the actual spend meeting the agreed amount. The full minimum spend must be paid 14 working days in advance of your booking date at the absolute latest. In the event of the agreed minimum spend not being met with sales the difference is non-refundable.
- The venue policy is Over 21s only. All guests will require valid photo ID.
- Private entertainment, decorations, and catering are not permitted unless prior agreement has been issued in writing by the management team.



