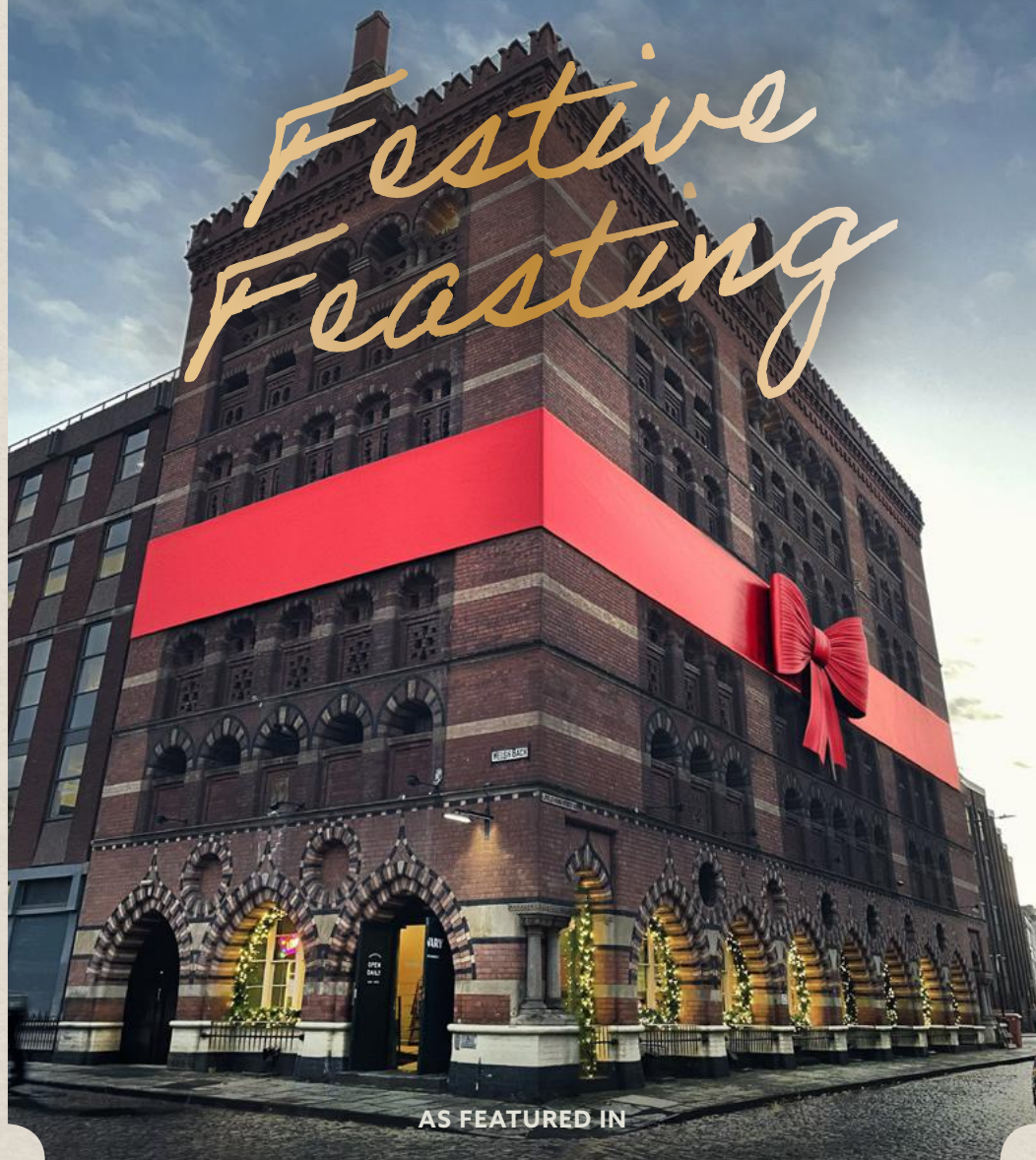


# The GRANARY

## Festive Feasting



AS FEATURED IN

THE  TIMES

Condé Nast  
Traveler

The Telegraph

## CHRISTMAS AT THE GRANARY

The only venue in Bristol that lets you have your Christmas party all wrapped up across our restaurant & club. Share the love this festive period with our warm welcome and delicious festive food.



*The* **GRANARY**

Enjoy your festivities in our beautiful spaces where we can't wait to make your celebrations memorable. Our chefs and front of house team will work alongside you to make sure every detail of your event is extra special.

## AN EXCLUSIVE CHRISTMAS AT BRISTOL'S BEST KEPT SECRET

Step foot inside The Granary Club, our exclusive late-night music & cocktail bar where over 1,500 bands played including Dire Straits, Thin Lizzie & Eric Clapton.



Whilst our mixologists handcraft classic, contemporary & lo/no cocktails with the best locally sourced spirits and foraged syrups from fields, fruits, and flowers, pose along our bar where Del Boy famously fell through in "Only Fools & Horses". It promises to be a night to remember.



**RESTAURANT  
EXCLUSIVE HIRE**

Seated, up to 95 guests  
Drinks & canapés,  
up to 120 guests



**CHEF'S TABLE**

Seated, up to 10 guests  
Drinks & canapés,  
up to 20 guests



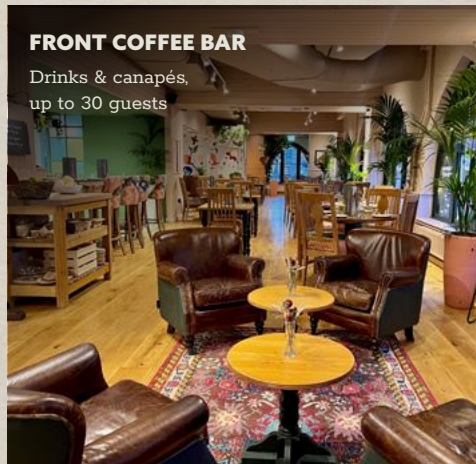
**MURAL BOOTH**

Up to 9 guests



**BACK DINING ROOM**

Seated, up to 30 guests  
Drinks & canapés, up to  
50 guests



**FRONT COFFEE BAR**

Drinks & canapés,  
up to 30 guests

**THE GRANARY FESTIVE MENU**

We are a seasonal & sustainable produce led restaurant with dishes cooked over an open crackling fire and stone ovens inspired by the Byzantine trade routes.

**3 COURSES FOR £39**

**TO START**

- Parsnip & hazelnut soup**, parsnip crisps, massaman curry oil, smoked salt (VE/GF)
- Cider brined boneless fried Chicken**, brown sugar buffalo sauce, blue cheese (GF)
- Cured Boscastle sea trout**, beetroot, dill panacotta, candied walnuts (GF)
- Shipton Mill Sourdough flat bread** butternut squash, chestnut, watercress (VE)

**MAIN COURSES**

*All served with crispy old bay potatoes for the table*

- Slow Roasted Lamb Shoulder**, minted lamb glaze, cracked wheat & cumin pilaf, blackened cabbage, fennel seed butter
- Stone Bass**, aubergine chermoula, peanut dukkah (GF)
- Fire grilled chicken, oregano, garlic & chilli marinade** spiced stuffing, carrot puree, macerated kale, spiced fruit sauce (GF)
- Slow cooked Aubergine makhani dahl**, pickles, crispy buckwheat (VE/GF)
- Bath soft, Brussel sprout & confit leek gratin**, sprouts-a-verde, chestnut crumble (V)

**DESSERTS**

- Poached pear**, pear sorbet, miso caramel, shiso (VE/GF)
- Chocolate and granary espresso mousse**, espresso jelly (GF)
- Sticky toffee & parsnip pudding**, butterscotch sauce, parsnip ice cream (V)
- Three local cheeses** – Bath Blue, Wookey Hole Cave Aged Cheddar, Somerset Brie  
+ £5 supplement

**GLASS OF FIZZ ON ARRIVAL**

- Di Maria, Prosecco Spumante +£6
- Cotswold Classic English Sparkling,  
Woodchester Valley +£9

**WINE**

- House White / Red / Rose  
*Half bottle £12 / Bottle £24*  
*Please ask to see our full wine list*

*Optional Service Charge 12.5% is added to your bill, all tips are distributed 100% to the team*

## THE GRANARY CLUB EXCLUSIVE HIRE

While the hire fee and menu prices cover everything needed to host an extraordinary celebration, there are times when a little extra is required. Please ask for our recommended suppliers from florists, DJ's, live musicians, comedy, burlesque or tarot readers.

Seated, up to 65 guests  
Drinks & canapés, up to 100 guests



## PARTIAL HIRE

Seated, up to 16-30 guests  
Drinks & canapés, up to 50 guests



## THE GRANARY CLUB FESTIVE MENU

### THE CLUB BUFFET

£12 PER PERSON

Shipton Mill Sourdough flat bread, butternut squash, chestnut, watercress (VE)

Chorizo Sourdough flatbread, ricotta, hot honey

Hummus fava beans dip, rapeseed oil, sunflower seed tahini (VE/GF)

Smokey courgette dip peas, mint, lemon (VE/GF)

*Served with fresh raw vegetables*

Cider brined boneless fried Chicken, brown sugar buffalo sauce, blue cheese (GF)  
+£5 per person

White fish tempura, sriracha mayo (GF)  
+£5 per person

Old Bay Fries +£2.50 per person

### CLUB CANAPÉ

£3 PER ITEM

#### MEAT

Lamb Slider, mint & coriander yoghurt

Fried chicken, buffalo sauce (GF)

Pigs in blankets

#### FISH

Fish tempura (GF)

Smoked trout canapé

Grilled fish in a lettuce wrap (GF)

#### VEGETABLES

Courgette bites with chermoula (VE/GF)

Aubergine tapenade (VE/GF)

Bang bang cauliflower (V)

*Subject to seasonal changes*

### THE CHEFS BUFFET

1 COURSE £20 PER PERSON

2 COURSE £28 PER PERSON

3 COURSE £36 PER PERSON

#### STARTERS

Shipton Mill Sourdough flat bread, butternut squash, chestnut, watercress (VE)

Hummus fava beans dip, rapeseed oil, sunflower seed tahini (VE/GF)

Smokey courgette dip peas, mint, lemon (VE/GF)

*Served with fresh raw vegetables*

#### MAINS

Slow Roasted Lamb Shoulder, minted lamb glaze

Fire grilled chicken, oregano, garlic & chilli marinade (GF)

Roasted cauliflower, romesco sauce, pomegranate, capers, almonds (VE)

*Served with: Crispy old bay potatoes, Blackened cabbage, fennel seed butter*

#### DESSERTS

Chocolate and granary espresso mousse, espresso jelly (VE/GF)

**Add:**

Three local cheese board £7 per person  
Bath Blue, Wookey Hole Cave Aged Cheddar, Somerset Brie

#### BOARDS

#### CHARCUTERIE

Selection of artisan cured meats £8 per person

#### CHEESE

A selection of three local cheeses  
Bath Blue, Wookey Hole Cave Aged Cheddar, Somerset Brie £7 per person

#### FRUIT

Seasonal & sustainable fruit selection (VE/GF)  
£5 per person

*Optional Service Charge 12.5% is added to your bill, all tips are distributed 100% to the team*

*The* **GRANARY**

[events@granarybristol.com](mailto:events@granarybristol.com)

01174 680 032

[www.granarybristol.com](http://www.granarybristol.com)

32 Welshback, Bristol, BS1 4SB

£10 per person deposit required to secure your reservation.  
Food to be pre-ordered 7 days in advance of your reservation date.  
All tables allocated for 2 hours unless pre-arranged with management.

*The*  
**GRANARY**  
**CLUB**

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