Sample christmas menu, items are subject to change

Steak and Company

Silent Night

£49pp, 3-COURSE SET MENU FOR GROUPS

TUESDAY 4TH NOVEMBER 2025 – SUNDAY 4TH JANUARY 2026
AVAILABLE FOR GROUP'S OF 6 PEOPLE OR MORE.

PRE-ORDER AT LEAST 72 HOURS IN ADVANCE.

Starters

PIGS IN BLANKETS
SMALL SAUSAGES WRAPPED IN BACON

MARINATED BEETROOT SALAD V
GOAT'S CURD, PECAN GREMOLATA, HORSERADISH

BAKED GOATS CHEESE V
CANDIED PECANS AND POMEGRANATE SALAD, SWEET-CHILLI SAUCE

Mains

ALL MAINS ARE SERVED WITH CHRISTMAS TRIMMINGS: ROAST POTATOES, BRUSSEL SPROUTS, ROASTED PARSNIPS & CARROTS, GRAVY, AND DRIED CRANBERRIES.

8oz SIRLOIN
28-DAY MATURED, AWARD WINNING BUTCHER

BAKED SALMON
FINEST SCOTTISH FILLET

PUMPKIN TORTELLINI V
SAGE BROWN BUTTER, SHAVED PARMESAN, CRISPY SAGE

Desserts

GELATO AND SORBET SELECTION V

V VEGETARIAN
If you suffer from any allergies or are unsure about any ingredients, please ask a staff member for assistance.
A discretionary service charge of 12.5% will be added to your bill. Proceeds are shared with our team.

ALLERGENS & MORE
Scan for nutritional values and food allergens.
Adults need around 2,000 kcal a day

Sample christmas menu, items are subject to change

Steak and Company

Jingle Bells

£55pp, 3-COURSE SET MENU FOR GROUPS

TUESDAY 4TH NOVEMBER 2025 – SUNDAY 4TH JANUARY 2026
AVAILABLE FOR GROUP'S OF 6 PEOPLE OR MORE.

PRE-ORDER AT LEAST 72 HOURS IN ADVANCE.

Welcome Drink

A GLASS OF PROSECCO UPON ARRIVAL

Starters

PIGS IN BLANKETS
SMALL SAUSAGES WRAPPED IN BACON

MARINATED BEETROOT SALAD V
GOAT'S CURD, PECAN GREMOLATA, HORSERADISH

BAKED GOATS CHEESE V
CANDIED PECANS AND POMEGRANATE SALAD, SWEET-CHILLI SAUCE

IBERICO HAM & MOZZARELLA CROQUETTES
SMOKED PAPRIKA, CARAMELISED ONION PURÉE

Mains

ALL MAINS ARE SERVED WITH CHRISTMAS TRIMMINGS: ROAST POTATOES, BRUSSEL SPROUTS, ROASTED PARSNIPS & CARROTS, GRAVY, AND DRIED CRANBERRIES.

10 oz SIRLOIN
28-DAY MATURED, AWARD WINNING BUTCHER

BAKED SALMON
FINEST SCOTTISH FILLET

PUMPKIN TORTELLINI V
SAGE BROWN BUTTER, SHAVED PARMESAN, CRISPY SAGE

ROASTED TURKEY
SLOW COOKED TURKEY BREAST WITH SAGE AND ONION STUFFING, GRAVY AND CRANBERRY SAUCE

Desserts

GELATO AND SORBET SELECTION V

CHOCOLATE FONDANT V
WITH VANILLA GELATO

BREAD & BUTTER PUDDING V

LEMON TART
WITH RASPBERRY COULIS, AND CRÉME FRAÎCHE

V VEGETARIAN

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ALLERGENS & MORE
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Adults need around 2,000 kcal a day

Sample christmas menu, items are subject to change

Steak and Company

Let It Snow

£67pp, 4-COURSE SET MENU FOR GROUPS

TOP DRAW

TUESDAY 4TH NOVEMBER 2025 – SUNDAY 4TH JANUARY 2026
AVAILABLE FOR GROUP'S OF 6 PEOPLE OR MORE.
PRE-ORDER AT LEAST 72 HOURS IN ADVANCE.

Welcome Drinks

A GLASS OF PROSECCO UPON ARRIVAL, AND A GLASS OF HOUSE WINE WITH YOUR MAIN COURSE

Starters

PIGS IN BLANKETS
SMALL SAUSAGES WRAPPED IN BACON

MARINATED BEETROOT SALAD V
GOAT'S CURD, PECAN GREMOLATA, HORSERADISH

BAKED GOATS CHEESE V
CANDIED PECANS AND POMEGRANATE SALAD, SWEET-CHILLI SAUCE

IBERICO HAM & MOZZARELLA CROQUETTES
SMOKED PAPRIKA, CARAMELISED ONION PURÉE

Mains

ALL MAINS ARE SERVED WITH CHRISTMAS TRIMMINGS: ROAST POTATOES, BRUSSEL SPROUTS, ROASTED PARSNIPS & CARROTS, GRAVY, AND DRIED CRANBERRIES.

12 oz SIRLOIN
28-DAY MATURED, AWARD WINNING BUTCHER

BAKED SALMON
FINEST SCOTTISH FILLET

PUMPKIN TORTELLINI V
SAGE BROWN BUTTER, SHAVED PARMESAN, CRISPY SAGE

ROASTED TURKEY
SLOW COOKED TURKEY BREAST WITH SAGE AND ONION STUFFING, GRAVY AND CRANBERRY SAUCE

Desserts

GELATO AND SORBET SELECTION V

CHOCOLATE FONDANT V
WITH VANILLA GELATO

BREAD & BUTTER PUDDING V

LEMON TART
WITH RASPBERRY COULIS, AND CRÉME FRAÎCHE

Petit Fours

COFFEE AND MINCE PIES V

V VEGETARIAN

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ALLERGENS & MORE
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Sample christmas menu, items are subject to change

Steak and Company

Group Drinks Package

AVAILABLE IN ADDITION TO ANY OF OUR GROUP MENU ORDERS FOR GROUPS OF 6 PEOPLE OR MORE.

PRE-ORDER AT LEAST 72 HOURS IN ADVANCE.

Cocktails Upon Arrival

£12 PER PERSON **(SELECT ONE)**

EL DIABLO (SPICY TEQUILA) / **PASSION FRUIT MARTINI** / **NEGRONI** / **GOLDEN HOUR** (FRUITY RUM)

From the Brewery

THE HERDSMAN LAGER
330ML / 4.5% ABV / 20 FOR £105

DISSOLUTION IPA
500ML / 5% ABV / 20 FOR £120

MIX & MATCH AVAILABLE

THREE SWORDS XPA
500ML / 4.5% ABV / 20 FOR £120

From the Vineyard

MIX & MATCH AVAILABLE

FAMILIA CASTAÑO
MACABEO, SPAIN, 2024
4 FOR £125

NOVITA
PINOT GRIGIO BLUSH, ITALY, 2023
4 FOR £125

FANTINI D'ABRUZZO
MONTEPULCIANO, ITALY, 2023
4 FOR £125

From the Vault

STELLE D'ITALIA
PROSECCO, ITALY
4 FOR £115

RATHFINNY
CLASSIC CUVÉE, ENGLAND
4 FOR £135

SOPHIE BARON BRUT
CHAMPAGNE, FRANCE
4 FOR £250

Bottle Bundles

MERRY MIX
10 PEOPLE / £240

12 x THE HERDSMAN LAGER 330ML
3 x FAMILIA CASTAÑO MACABEO OR FANTINI MONTEPULCIANO D'ABRUZZO
2 x STELLE D'ITALIA, PROSECCO

JOYFUL JAMBOREE
20 PEOPLE / £405

24 x THE HERDSMAN LAGER 330ML
5 x FAMILIA CASTAÑO MACABEO OR FANTINI MONTEPULCIANO D'ABRUZZO
3 x STELLE D'ITALIA, PROSECCO

SPARKLING SOIRÉE
35 PEOPLE / £535

30 x THE HERDSMAN LAGER 330ML
6 x FAMILIA CASTAÑO MACABEO OR FANTINI MONTEPULCIANO D'ABRUZZO
5 x STELLE D'ITALIA, PROSECCO

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