

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



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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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Steak and Company

Let It Snow

£67pp, 4-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.



TOP DRAW

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

From the Brewery

UNITY 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

ALTOZANO VERDEJO

SAUVIGNON BLANC, SPAIN, 2022
4 FOR £125

NOVITA

PINOT GRIGIO BLUSH, ITALY, 2023
4 FOR £125

ALTURA 350

SYRAH, FRANCE, 2019
4 FOR £125

From the Vault

STELLA D'ITALIA

PROSECCO, ITALY
4 FOR £115

VILLARNAU

CAVA ROSÉ SPARKLING WINE, SPAIN
4 FOR £135

SOPHIE BARON BRUT

CHAMPAGNE, FRANCE
4 FOR £250

Bottle Bundles

MERRY MIX

10 PEOPLE / £240

12 UNITY LAGER OR BLUSHING BRIDE IPA 330ML
3 ALTOZANO VERDEJO SAUVIGNON BLANC OR ALTURA SYRAH
2 STELLA D'ITALIA, PROSECCO

JOYFUL JAMBOREE

20 PEOPLE / £405

24 UNITY LAGER OR BLUSHING BRIDE IPA 330ML
5 ALTOZANO VERDEJO SAUVIGNON BLANC OR ALTURA SYRAH
3 STELLA D'ITALIA, PROSECCO

SPARKLING SOIRÉE

35 PEOPLE / £535

30 UNITY LAGER OR BLUSHING BRIDE IPA 330ML
6 ALTOZANO VERDEJO SAUVIGNON BLANC OR ALTURA SYRAH
5 STELLA D'ITALIA, PROSECCO

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