

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 CRÈME 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 CRÈME FRAÎCHE

### Petit Fours

#### COFFEE AND MINCE PIES V

V VEGETARIAN

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#### ALLERGENS & MORE

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