

A white Christmas tree is the central focus, decorated with a variety of fresh produce. The ornaments include whole carrots, lemons, limes, green and red bell peppers, purple onions, and red and yellow cherry tomatoes. The tree is set against a clear, light blue sky. The text 'TASTES LIKE CHRISTMAS menus' is overlaid on the right side of the image.

**TASTES
LIKE
CHRISTMAS**
menus

The Slug and Lettuce



THE SLUG CHRISTMAS MENU

We have all that you could possibly need for a fantastic Christmas party – lots of delicious dishes to choose from, lots of flowing beers and wines, festive fruity cocktails and our friendly teams of Christmas party-planners to help in taking the stress away from booking your Christmas ‘do’.

So, pop this little booklet in your pocket or bag, rally round your friends, family and work colleagues and choose which kind of party you fancy. If it's something with a sit-down meal, just choose the tab called ‘set menu’; if it's more of a stand-up affair, we have some great buffets on offer – just choose the tabs ‘bronze/silver’ for our basic buffets or, for something a bit more glamorous, choose ‘gold/platinum’ – and don't forget to pre-order your wines and cocktails!

And remember – we can cater for your every whim or fancy (well, almost); so, if you don't see it here, just give us a call and pop in, as we are sure that we can create something especially for you.

2 courses £16.95 per person

3 courses £18.95 per person

Served with breads and oil & balsamic vinegar – for dipping.

STARTERS

HONEY-ROASTED PARSNIP & ROSEMARY SOUP

Served with bread and butter. **V**

MUSHROOM & STILTON BRUSCHETTA Toasted ciabatta, topped with mushrooms, Stilton and peppercorn sauce. **V**

KING PRAWN COCKTAIL Served on a bed of crispy iceberg lettuce, with a cocktail sauce and bread & butter.

CHICKEN LIVER, PORK & HEATHER HONEY PATE

Served with red onion chutney and toasted bread.

MAINS

All served with roasted parsnips, potatoes and seasonal vegetables.

ROAST TURKEY Served with all of the festive trimmings – Cumberland chipolata sausage wrapped in bacon and a rosemary & mushroom stuffing.

SLOW-COOKED BEEF RIB With Tewkesbury mustard gravy.

GRILLED SALMON With a champagne & watercress sauce.

CHRISTMAS NUT ROAST **V**

DESSERTS

BAKED VANILLA CHEESECAKE With red berries.

CREAMY PROFITEROLES With warm chocolate sauce.

CHRISTMAS PUDDING With brandy sauce.

VANILLA DAIRY ICE CREAM

BRONZE FINGER BUFFET

£6.95 per person (minimum of eight people)

FRESHLY MADE SANDWICH SELECTION

On rustic white farmhouse-style bread:

Roast turkey With stuffing and cranberry sauce.

Wiltshire cured ham With English mustard mayonnaise.

Mild Cheddar With red onion chutney. **V**

MIXED GREEN SALAD

With cucumber, spring onion and our house dressing. **V**

CRISPY POTATO WEDGES

With sour cream and BBQ dipping sauce.

BRONZE FORK BUFFET

£6.95 per person (minimum of eight people)

BEEF CHILLI

With nachos.

TORTIGLIONI PASTA TUBES

Tossed in a lightly spiced tomato sauce and served with grana padano cheese shavings.

MIXED GREEN SALAD

With cucumber, spring onion and our house dressing. **V**

CRISPY POTATO WEDGES

With sour cream.

GARLIC BREAD STRIPS **V**



SILVER BUFFET

£8.95 per person (minimum of eight people)

NACHOS

With sour cream, guacamole and salsa. **V**

CUMBERLAND CHIPOLATA SAUSAGE,
WRAPPED IN BACON

SOUTHERN-FRIED-STYLE CHICKEN

TURKEY, STUFFING & CRANBERRY WRAPS

TORTIGLIONI PASTA TUBES

Tossed in a lightly spiced tomato sauce and served with grana padano cheese shavings.

FRESH COLESLAW **V**

MIXED GREEN SALAD

With cucumber, spring onion and our house dressing. **V**

CRISPY POTATO WEDGES

With sour cream, sweet chilli and BBQ dipping sauce.

GOLD BUFFET

£10.95 per person (minimum of eight people)

CHICKEN SKEWERS

Marinated and cooked in our lightly spiced peanut sauce.

LAMB & CHORIZO KOFTAS

With cucumber & mint dip.

TURKEY STUFFING & CRANBERRY CIABATTA

TORTILLA WRAPS

With roasted duck, hoisin sauce, cucumber and spring onion.

CRISPY POTATO WEDGES

With BBQ dipping sauce.

MIXED GREEN SALAD

With cucumber, spring onion and our house dressing. **V**

NACHOS

With sour cream, guacamole and salsa. **V**

WHOLE ROQUITO® PEPPERS

Stuffed with creamy goat's cheese. **V**

MINI PRAWN COCKTAILS

With Marie Rose sauce and cherry tomato.

FRESH MOZZARELLA, CUCUMBER & CHERRY TOMATO SKEWERS

PLATINUM BUFFET

£12.95 per person (minimum of eight people)

ROASTED VEGETABLE & GOAT'S CHEESE TARTS

SEASONAL POTATO SALAD

With a red onion & parsley mayonnaise.

ROASTED VEGETABLE COUS COUS

CHICKEN LIVER, PORK & HEATHER HONEY PATE ON BRUSCHETTA

TORTILLA WRAPS

With roasted duck, hoisin sauce, cucumber and spring onion.

TURKEY STUFFING & CRANBERRY CIABATTA

MINI PRAWN COCKTAILS

With Marie Rose sauce and cherry tomato.

CHICKEN SKEWERS

Marinated and cooked in our lightly spiced peanut sauce.

CHORIZO, FRESH MOZZARELLA & SUN-DRIED TOMATO PIZZETTES

FRESH MOZZARELLA, CUCUMBER & CHERRY TOMATO SKEWERS

MIXED GREEN SALAD

With cucumber, spring onion and our house dressing. **V**

WHOLE ROQUITO® PEPPERS

Stuffed with creamy goat's cheese. **V**

Wine-not, it's Christmas!

If you order your wine or champagne on or before 30 November, for every four bottles you purchase, we will give you another 'on the house'. (You pay for the four higher-priced wines only.)

These form just a selection of our fantastic wines. If you need more to choose from, please ask to see our full wine list or click on our drinks menus here: www.slugandlettuce.co.uk

White Wines

CATARRATTO, CASTELBELLO, ITALY £10.95
Pure, soft melon and pear fruits.

SAUVIGNON BLANC, TIERRA, CHILE £14.45
Dry and full of vibrant, zingy, citrus fruits.

PINOT GRIGIO, MARCHESINI, ITALY £16.45
Light and delicious, with a hint of pear.

GAVI DI GAVI, LA TOLEDANA VILLA LANATA, ITALY £21.45
Soft and elegant white, with gorgeous peach, pear and honey notes.

CHABLIS, PAUL DELOUX, FRANCE £23.45
Classic Chablis, with crisply dry apple fruits and floral hints.

Rosé Wines

CHENIN BLANC ROSE, CULLINAN VIEW, SOUTH AFRICA £15.45
Super-ripe, freshly picked red berries.

PINOT GRIGIO ROSE, MARCHESINI, ITALY £17.45
Bags of summer fruit deliciousness.

Red Wines

MERLOT, CASTELBELLO, ITALY £10.95
Light plum and berry fruits.

MERLOT, TIERRA, CHILE £14.45
Soft, ripe and loaded with blackberries.

PINOTAGE, FISH HOEK, SOUTH AFRICA £16.45
Juicy mulberry fruits and spices – you'll love it!

PINOT NOIR, ROBERT SKALLI, CORSICA, FRANCE £19.45
Elegant blueberry and black cherry fruits abound in this classic French red.

Champagnes

DUVAL-LEROY FLEUR DE CHAMPAGNE BRUT, NV £29.95
Rich and softly seductive.

LAURENT-PERRIER BRUT LP, NV £43.50
Touches of lemon tree blossom and crunchy biscuits.

LAURENT-PERRIER CUVÉE ROSE BRUT, NV £59.95
A romantic rippling of soft berry bubbles.



We have some fantastic offers on our drinks range, to get your bells jingling! So, don't forget to pre-order your Christmas 'tipple'.

Buckets of Christmas booze!

A bucket filled with 5 bottles of your choice. £10.00

☆ BUDWEISER ☆ CORONA ☆ SMIRNOFF ICE

Chrimble cocktail pitchers

ROCKTAIL £14.95

Red Bull, Smirnoff Red vodka and fresh lime juice, combined with Funkin strawberry and passion fruit purées.

SMIRNOFF APPLE MULE £14.95

Smirnoff Red vodka, with ginger ale and apple juice.

WOO WOO £14.95

Smirnoff Red vodka, simply built over ice, with Archers peach schnapps and cranberry juice.

ROYAL SAPPHIRE £14.95

Bombay Sapphire distilled London gin, simply built over ice, with fresh lime juice, lemonade and cranberry juice.

VODKA RED BULL £14.95

Smirnoff Red vodka, with Red Bull or sugar-free Red Bull.

LYNCHBURG LEMONADE £14.95

Jack Daniel's Tennessee whiskey, simply built over ice, with triple sec orange liqueur and fresh lemon juice, then topped with lemonade.

CHAMBULLS £17.95

Red Bull and delicious Duval-Leroy champagne.

VODKA CHAMBULLS £19.95

Smirnoff Red vodka is added to our already-gorgeous Chambulls!

CHRISTMAS BOOKING FORM

Please check availability as soon as possible, to avoid disappointment! In order to confirm your booking, just fill in the form and bring it to the bar, with £5 deposit per person.

Booking date: _____ Booking time: _____

Customer's name: _____

Company's name (if applicable): _____

Number in party: _____

Address: _____

Tel: _____ Mobile: _____

E-mail: _____

Please tick, if you do not wish to receive details of future offers or events.

HOUSE TERMS AND CONDITIONS

1. All bookings must be confirmed in writing, with a non-refundable £5 deposit, per person. 2. An enquiry does not constitute a booking. 3. Tables will not be guaranteed for more than 15 minutes, beyond the time booked. 4. We regret that bills cannot be issued to individuals: one bill will be given to the party organiser. 5. All alterations to any booking must be made in writing. 6. Prices include VAT, at the current rate. We accept all major credit and debit cards, supported by a valid PIN. 7. Please ensure that all party members are aware that cancellations made two weeks before the function (or under) will bear a 50% charge. 8. We reserve the right to charge a 50% menu charge to your bill for each non-attending booked party member. 9. No other discounts or vouchers may be redeemed against any of the Christmas offers in this menu. 10. The party organiser must ensure that all party members are aware of the terms and conditions of this booking. 11. Our waiters receive all cash tips. For credit-card tips, an 8% charge is deducted to cover processing costs. The Slug and Lettuce does not profit from this charge.

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BUCKETS OF CHRISTMAS BOOZE

Please write in the number of buckets of
Budweiser, Corona or Smirnoff Ice you'd like.
Remember, there are 5 bottles to a bucket!
£10.00 per bucket

(total number of buckets)

Bucket
quantity

Budweiser

Corona

Smirnoff Ice

Jug quantity

ROCKTAIL

£14.95 per jug

SMIRNOFF APPLE MULE

£14.95 per jug

WOO WOO

£14.95 per jug

ROYAL SAPPHIRE

£14.95 per jug

VODKA RED BULL

£14.95 per jug

LYNCHBURG LEMONADE

£14.95 per jug

CHAMBULLS

£17.95 per jug

VODKA CHAMBULLS

£19.95 per jug

For office use only

MENU/BUFFET TOTAL

DRINKS TOTAL

GRAND TOTAL

DEPOSIT

HAPPY CHRISTMAS MONDAY!

We know that you love our
Happy Mondays 50%-off-food
extravaganza each week; so,
we thought that we would
'Christmasify' the offer!

If you hold your party on Monday 30 Nov,
Monday 7 Dec or Monday 14 Dec,
we will take 50% off the food
bill – even if you are dining from this,
our delicious Christmas 2009 menu!

FIRST-2-WEEKS TREAT!

If you decide to hold your
Christmas party in the first two
weeks of December (on or before
Sunday 13 Dec), we will
take **20% off your food bill!**
Limited space available, so
please be sure to book early!

Can be used on core and Christmas menu bookings.
Minimum of eight people.
Not in conjunction with any other offer.
Bookings must be placed on or before 30 Nov.

NEW YEAR HERE!

Are you planning
a New Year's Eve
party?

Why not hold
your event
at **Slug** (saves
cleaning up
the mess in the
morning, with
a sore head)!

We can cater
for any party,
from two to the
whole venue –
**just give
us a call!**

