



♪♪♪
ROCKING
♪ AROUND THE ♪
CHRISTMAS
♪ TREES ♪

GET FESTIVE WITH US
THE
FLOREST

GET FESTIVE from £26.95pp

GET FESTIVE WITH US

THE FLORIST

CHRISTMAS MENU

AVAILABLE 20TH NOVEMBER - 24TH DECEMBER

Two courses [starter and main] available 11am to 4.45pm,
Three courses available 11am to 10pm. Pricing varies depending on when and where you visit.
Select the site you wish to visit for pricing information.

STARTER

A CHRISTMAS PLATTER

served family style for everyone to share, a selection of all of the below:

PIGS IN BLANKETS IN CRANBERRY GLAZE

KOREAN FRIED CHICKEN WITH SRIRACHA MAYO GF

BAKED CAMEMBERT WITH SPICED RED ONION MARMALADE & TOASTED SOURDOUGH

HOUMOUS WITH SPICED, ROASTED CHICKPEAS & WARM PITTA BREAD VG

VG & GF option available,
please ask for details

MAINS

OUR FAMOUS TURKEY HANGING KEBAB

with roasted turkey, ham, stuffing, pigs in blankets and an orange cranberry glaze, served with all the trimmings

PAN-FRIED SEABASS GF

on roasted basil & parmesan new potatoes and roasted cherry tomatoes with a creamy saffron sauce, cavolo nero and toasted pumpkin seeds

8oz SIRLOIN +£5

with mushroom stroganoff sauce, onion rings & seasoned chunky chips

FESTIVE PIE VG GF

filled with mushroom bourguignon served with roast potatoes, maple roasted carrots & parsnips, baby sprouts and vegan gravy

DESSERTS

ESPRESSO MARTINI TIRAMISU V

with chocolate orange & Cointreau sauce and crushed honeycomb

VEGAN VANILLA CHEESECAKE VG

with winter berry compote

STICKY TOFFEE PUDDING V GF

with butterscotch sauce and vanilla ice-cream

A LITTLE SOMETHING EXTRA FROM £4.50

CAULIFLOWER CHEESE V

with crispy shallots & chives

PIGS IN BLANKETS

in cranberry glaze

GARLIC FOUASSE BREAD V

served warm with melted garlic & parsley butter

If you have any allergies or intolerances, please speak to our team.

Our 2 course menu is only available until 4.45pm. A £10pp deposit may be required at the point of booking. Final food orders are required one week in advance of your booking. Whilst we try our best to avoid it, some details or products may be subject to change.

Our dishes are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free.

VG Vegan V Vegetarian GF Gluten-Free

A discretionary service charge will be added to your bill, please ask your server for more details.

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DRINKS PACKAGES

WELCOME DRINKS

WELCOME FIZZ (GLASS)

WELCOME COCKTAIL

choose from: The Florist Pornstar Martini,
The Florist Espresso Martini or Strawberry & Elderflower Mojito

CHRISTMAS COCKTAIL SPECIALS



BLOOMING BAUBLE

Beefeater Pink Gin with St. Germain Elderflower Liqueur and crisp cranberry juice with a hint of lemon adorned with sugared cranberries and rosemary

Release the bauble's contents, stir gently, and savour the Christmas magic!

S'MORES OLD FASHIONED

Maker's Mark bourbon blended with orange curaçao and cold brew coffee accented with orange bitters and a creamy foam. Served over ice with a chocolate & Biscoff cookie rim and topped with toasted marshmallows

WINES & FIZZ

PROSECCO BOTTLE

PROSECCO PACKAGE (3 BOTTLES)

HOUSE WINE PACKAGE (3 BOTTLES)

SPECIALITY WINE PACKAGE (3 BOTTLES)

BEER BUCKETS

ASAHI SUPER DRY (12 BOTTLES, 330ML)

CAMDEN PALE (12 CANS, 330ML)

THATCHERS KATY (12 BOTTLES, 500ML)

DRINKS VOUCHERS

Take the hassle out of the bar tab, by pre-purchasing drinks vouchers for your group. A minimum of 40 vouchers must be purchased.

Redeem against:

HOUSE WINE (175ML)

PINT OF HOUSE DRAUGHT

PINT OF HOUSE CIDER

BOTTLE OF FREE DAMM

HOUSE SPIRIT MIXER
(25ML)

ANY SOFT DRINK
(EXCLUDING MOCKTAILS)