



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

GET FESTIVE WITH US  
**THE**  
**FLORIST**

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 CAMEBERT 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 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



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

#### **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

#### **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)