



## It's that time of year again

For Christmas this year our Head Chef, **Leon Seraphin** has designed another exceptional menu.

The Christmas party menu is available from **December 1st** and offers three courses for only £32.50 or two courses for £27.50.

### **You have three options:**

- **Book a table**
- **Book our Mezzanine** (an exclusive dining space) for parties of between 30 to 40 people at no additional cost.
- **Book the entire restaurant for a:**
  - Christmas buffet reception for up to 150 people.
  - 3 course dinner with the option of a dance area for up to 85 people

Early confirmation is advised to secure your booking.  
To book: either complete the enquiry form and fax it to **020 7749 2829** or email us **info@hoxtonapprentice.com**.

If you would like to discuss your requirements please ring me on **020 7749 2809** and I will be pleased to help you.

I look forward to hearing from you



Best regards,



**Paula Daley**  
Marketing Officer



## Starters

- A Roasted butternut squash soup**   
served with farmhouse bread
- B Cured salmon**  
with shallots, coriander and lemon dressing
- C Chicken liver parfait**  
with toasted sour dough and red onion marmalade
- D Goats cheese, home made pear and fig chutney tartlet**   
with rocket and cherry tomato salad

## Mains


- A Roast duo of Norfolk reared turkey**  
(layers of breast and leg meat) with chestnut stuffing, goose fat roast potatoes, buttered sprouts with almonds and all traditional trimmings
- B Pan fried sea bass**  
with marinated baby vegetables and smoked mash served with chive fish cream
- C Braised lamb shank**  
with braised red cabbage and black olive mash
- D Baked aubergine**   
stuffed with sun-dried tomatoes, vegetable medley and apple wood smoked cheddar cheese served with mint yoghurt and garlic bread

## Desserts

- A Apprentice's home made Christmas pudding**  
with brandy butter
- B Chocolate brownie**  
with pistachio ice cream
- C Poached pears**  
with spiced Christmas ice cream and brandy snap
- D Selection of British cheeses**  
with homemade chutney, chilled grapes and oat cakes (£2.50 supplement)

**Two courses £27.50 or for three courses £32.50**

**Dishes may contain traces of nuts**

 = Suitable for vegetarians

An optional service charge of 12.5% will be added to your bill, all of which goes to staff

# Christmas Party

Thank you for choosing Hoxton Apprentice as the venue for your Christmas party. We shall do our best to ensure that you have a splendid time. To help us to do that, I would be grateful if you could do the following:

It would be a great help if your guests could pre-select which items they would like to eat from the Christmas Set Menu to ensure a smooth service

Please let us know if any guests in your party have any food allergies well in advance (minimum 3 days notice) so that our chefs can prepare a suitable meal for them.

We charge a £10.00 per person deposit to secure your booking. This deposit will be used as part of the payment for your meal. We can take your payment by credit card or cash and would ask that you pay it 14 days in advance. We regret that we cannot hold the booking without this deposit.

Please complete the section below to confirm the details of your booking;

(The person named should be in attendance on the day of the booking)

**Full Name** .....

**Work No** ..... **Fax No** .....

**Mobile No** ..... **No of guests** ..... **Guests with allergies** .....

Please list the specific food allergies e.g. Nut, wheat etc.

**Allergy** ..... **Name of guest** .....

**Allergy** ..... **Name of guest** .....

**Allergy** ..... **Name of guest** .....

## **Terms and Conditions** (Please read and sign below)

Should you have to cancel your booking or reduce or increase guest numbers please do so in writing giving us 7 days notice either by email or fax for a full refund of the deposit. 4 to 6 days notice will be a 50% refund and any notice less than that will forfeit the deposit.

Only credit card or cash is accepted for the deposit

Please inform us of any of your guests that have allergies in the space above as we may not have suitable food items in stock on the day of your party

Please ensure that your guests arrive in time for the booking as late arrivals may mean less time for your guests on the table.

We can only hold your table for 20 minutes after the confirmed booking time (unless you notify us of your delay) after which the table will be used and the late party may have to wait for the next available table

Sorry.... but please do not bring 'Party Glitter', 'Silly String' or similar items as they have a tendency to end up in others peoples food

I, (Print Name) .....

have read and understood the terms and conditions as listed above and agree make them known to my guests and to abide by them.

**Sign** ..... **Date:** .....