



THE EMBANKMENT

**DRINK
DINE
DANCE**
ALL UNDER ONE ROOF

COMPLIMENTARY DRINK ON ARRIVAL IF BOOKED BY 11TH NOV



BOOK NOW AND RECEIVE A £25 GIFT CARD



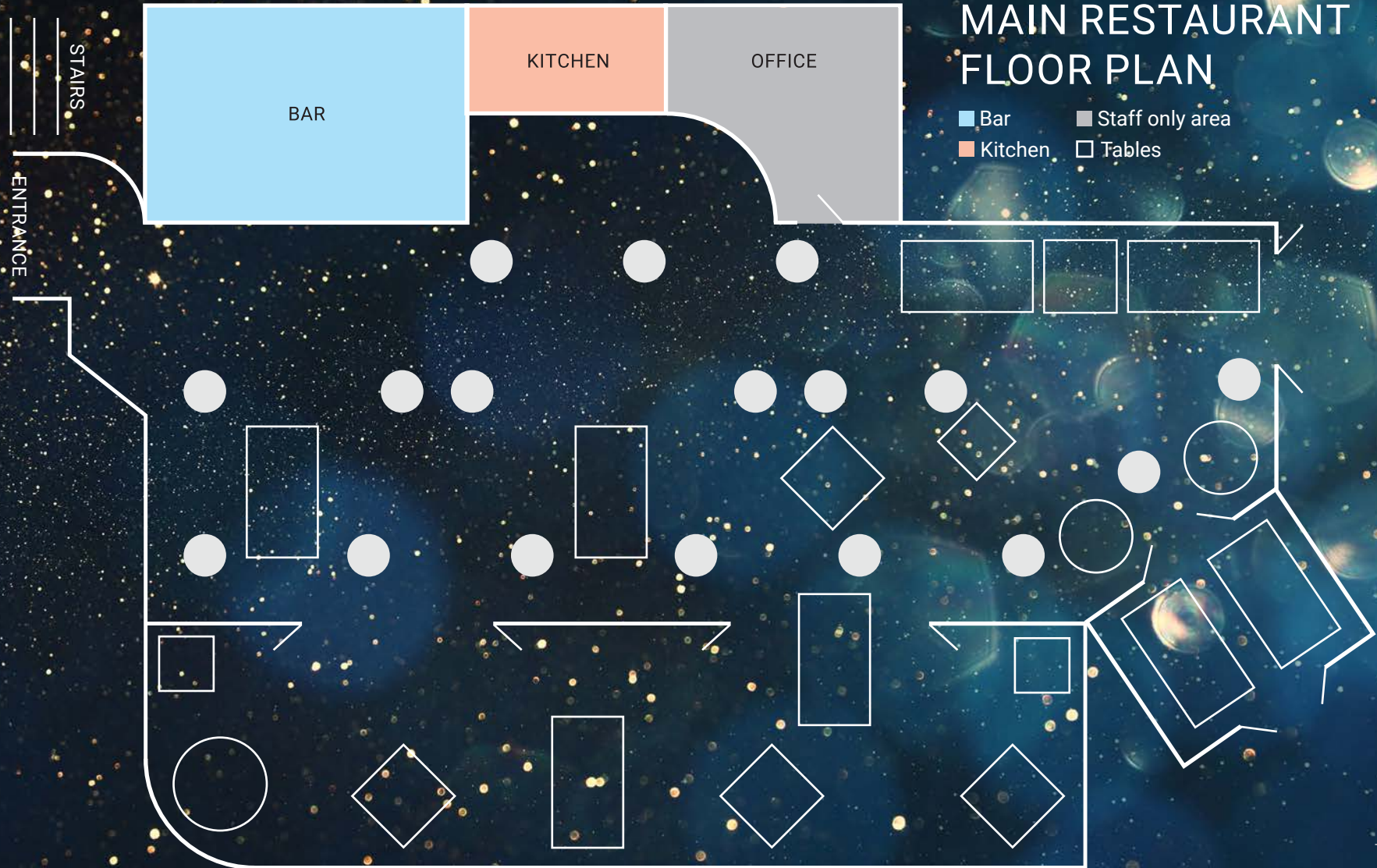
A WINTER ESCAPE ACROSS THE RIVER AVON

Pining for the slopes and fun of après ski? Then join us at The EMBANKMENT where we will be sprinkling our own brand of Christmas magic providing the perfect wintery escape from the cold outside. Whether you are chilling in the decked-out luxuries of our ski lodge, or cosying up in one of the heated glasshouses, or simply grabbing the best seats in the house in our festive inspired igloos. We have pulled out all the stops to make this Christmas one to remember.

Our newly transformed garden is surrounded with fire pits, faux fur throws, hot water bottles, festive fairy lights and our lovely staff are on hand to serve you with warming festive tipples, European beers along with some of our finest winter cocktails and of course no après ski party would be complete without Schnapps!

The Restaurant

MAIN RESTAURANT FLOOR PLAN





Our stunning **pergolas** complete with heaters, Christmas trees and plush blankets has been transformed into a stunning ski lodge for après ski partying this winter. Guests can enjoy mulled wine, hot spiced cider, mugs of steaming hot chocolate, cocktails, ski paddles and a wide range of beers and scrumptious alfresco eats.

Pergola on the Piste



PARTY NIGHTS
1ST, 2ND, 8TH, 9TH, 15TH, 16TH
DECEMBER

Please see www.the-embankment.co.uk for more details



A NIGHT TO REMEMBER

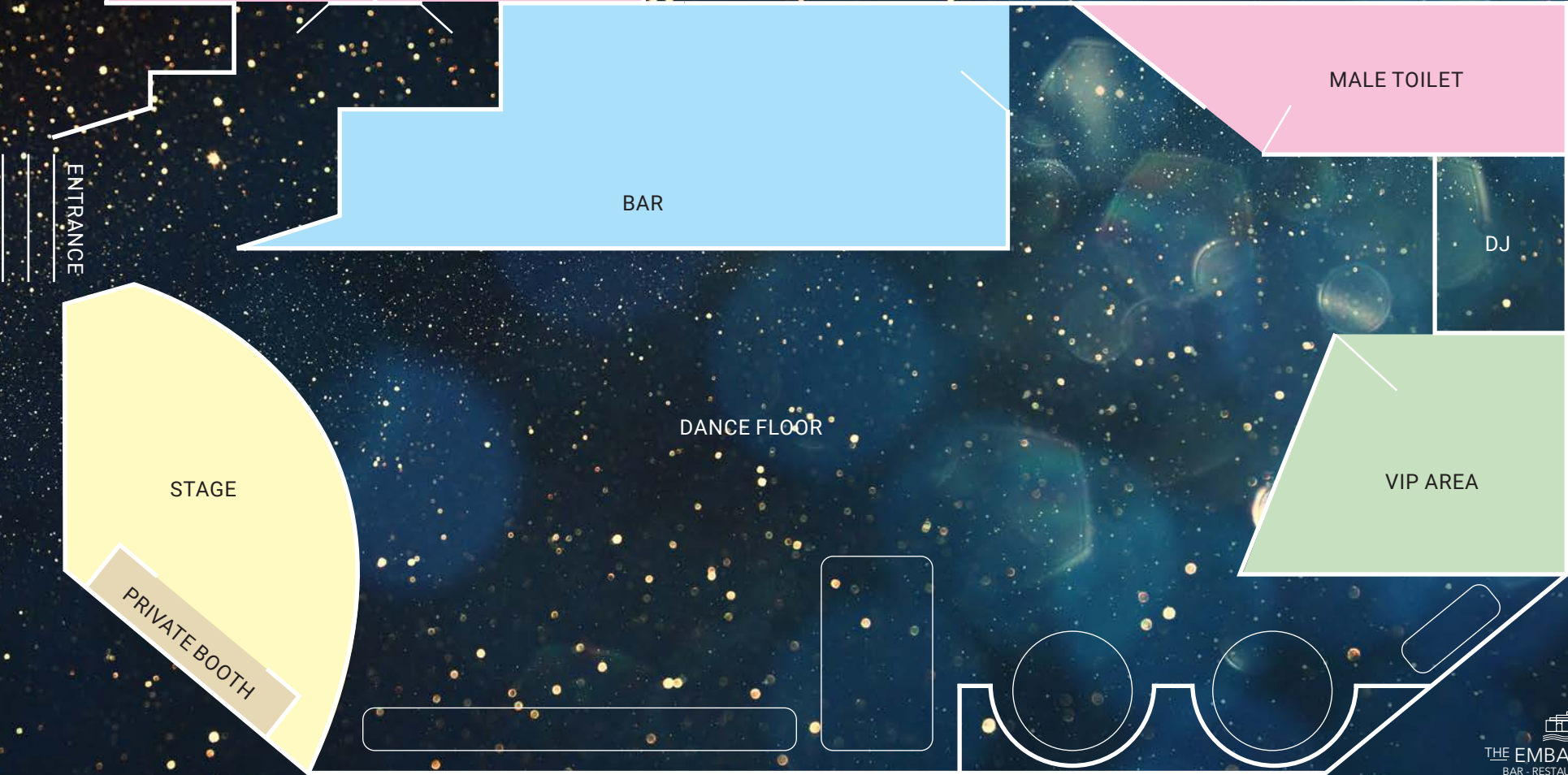
A three course festive dinner or buffet whilst the drinks are flowing with entertainment, cheerful service and a dance floor that stays full until the early hours with our resident DJ

Festive Party Nights

GARDEN ROOM FLOOR PLAN

FEMALE TOILET MALE TOILET

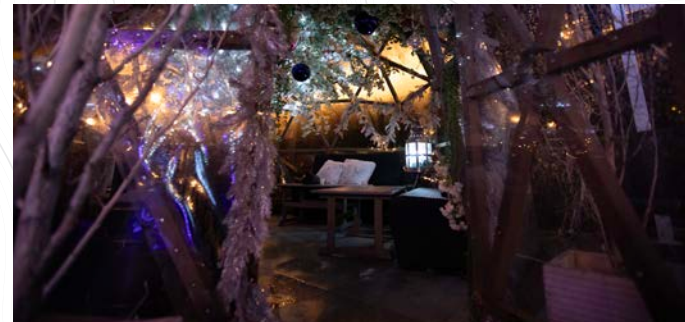
- Toilets
- Stage
- Seating Area
- Bar
- VIP Area





ENJOY HOT MULLED WINE AROUND THE FIRE PIT, OR SIP A GLASS OF PROSECCO WHILST GAZING AT THE STARS

Your own exclusive experience in our Winter Garden: Our amazing Igloos include heating, your very own bluetooth speaker, blankets and our team looking after you for the duration of your visit. Our Igloos can sit up to a maximum of 12 people and is equipped give you a cosy experience.



The Igloo Glasshouse

CHRISTMAS BUFFET MENU

MINIMUM OF 10 PEOPLE

Tuck into our pick 'n' mix festive selection to match with your favourite Christmas tittle, to help you on your merry way.

CHOOSE ANY

6 FOR £18.95PP

8 FOR £23.95PP

10 FOR £28.95PP

CRISPY CHICKEN WINGS (DF) (GF)

With cranberry & chilli ketchup

HANDMADE VEGETABLE SAMOSA (VE)

With green chilli & coriander yogurt

ROASTED PIGS IN BLANKETS

With honey, soy & toasted sesame glaze

CHALK STREAM TROUT FISHCAKES

With sauce gribiche

BUTTERNUT SQUASH, ROASTED CHESTNUT & SAGE FLATBREAD

(V) (VE OPTION AVAILABLE)

SHREDDED TURKEY CHIMICHANGA (DF)

With cranberry & pomegranate slaw

SMOOTH CHICKEN LIVER PARFAIT

Toasted crisp bread & sweet onion chutney

PRAWN CRACKER (DF)

With crayfish & bloody marie rose

BRIE & ROASTED FIG TARTLETS (V)

With walnut crumble

ROASTED PUMPKIN WEDGES

(V) (VE OPTION AVAILABLE)

PULLED CHILLI BEEF TACOS

With pineapple & chilli salsa

GARLIC ROAST POTATOES (VE)

With rosemary salt & sage emulsion

TURKEY KOFTA

With cranberry & lemon chutney

MINI LEMON MERINGUE PIE

With dehydrated raspberry crumb

MINCE PIE

With boozy Christmas chantilly cream

We are proud to cook from fresh and do so as quickly as quality allows. (GF) dishes are gluten free and (GFA) have a gluten free option available, (V) dishes are vegetarian, (VE) dishes are vegan, (DF) dishes are dairy free and (DFA) have a dairy free option available. Wheat, nuts and shellfish are used daily in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food and drinks.

All weights are approximate and are taken prior to cooking. VAT is included at the current rate.

Christmas Buffet

BOOK EARLY FOR A CHRISTMAS TIPPLE ON US!

Book your Christmas meal with us before 11th November and we will treat you to a complimentary glass of Prosecco on arrival.

2 COURSES 29.95 PP
3 COURSES 35.95 PP

STARTERS

ROASTED BUTTERNUT SQUASH, CHILLI & COCONUT SOUP ^(VE)

With warm rustic bread

CHESTNUT MUSHROOM & PARSNIP FALAFEL ^(VE) ^(GF)

With heritage beetroot salad

SCOTTISH SMOKED SALMON ^(DF)

Charred lemon, caper sauce & watercress

CHICKEN LIVER PARFAIT

Red onion & red currant chutney with warm rustic toast

MAINS

SLOW BRAISED BLADE OF BEEF ^(GF)

Roast garlic, pomme puree & bourguignon sauce

ROAST WARWICKSHIRE PAUPIETTE OF TURKEY

All the trimmings, pigs in blankets, stuffing, roast potatoes & red wine jus

CHARGRILLED SEABREAM ^(GF)

Crushed new potatoes cake, wild mushroom, parmesan sauce & basil vinaigrette

CURRIED PARSNIP & SQUASH WELLINGTON ^(V) ^(VE)

With roasted beetroot

STICKY TOFFEE PUDDING

Vanilla bean ice cream with caramel sauce

LEMON MERINGUE TART

Winter berry compote & raspberry crumb

RICH DARK CHOCOLATE & ORANGE TORTE

With kumquat citrus syrup

WINTER BERRY FRUIT POT ^(V) ^(VE) ^(GF)

With maple yoghurt & coconut flakes, served with a mini chocolate brownie & candy floss

FANCY SOMETHING A LITTLE MORE SAVOURY TO FINISH?

FESTIVE CHEESEBOARD ^(SUPPLEMENT OF £3.95PP) ^(V)

British cheese board assorted biscuits, Bramley apple chutney, fig & shaved celery

FOR THAT EXTRA SPARKLE!

A glass of prosecco upon arrival, three courses & half a bottle of Pinot Grigio or Malbec £57.50pp

FANCY SOMETHING EXTRA?

Why not add mince pies, teas & coffee for an additional £3.50pp?

Available from 24th November to 30th December 2023
Excluding Christmas Day & Boxing Day.

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Festive Set Menu

**THESE
FESTIVE
FAVOURITES
WILL TICKLE
YOUR TASTE
BUDS AS
YOU WAIT
FOR YOUR
GUESTS.**

MINIMUM OF 8 PERSONS

CANAPE MENU

CHOOSE ANY 4 FOR 8.95PP

**SMOKED PANCETTA, STILTON BON BON
& CRANBERRY RELISH**

**SALT BAKED BEETROOT
& GOATS CHEESE TART (V)**
With walnut crumble

AVOCADO & SMOKED SALMON TOSTADA
With crème fraiche

SHREDDED TURKEY BHAJI (GF) (DF)
With coriander chutney

**BUTTERNUT SQUASH & ROASTED CHESTNUT
ARANCINI (V) (GF)**
With sage emulsion

**CHICKEN LIVER PARFAIT, CRISP BREAD
& SWEET ONION CHUTNEY**

ANTIPASTI SKEWERS (V)

CHRISTMAS NIBBLES

CHOOSE ANY 4 FOR 8.95PP

CHILLI NUTS
Crunchy roasted peanuts, coated in a crispy chilli
seasoned shell

WASABI MIX
A crunchy mix of wasabi flavoured seaweed,
rice snacks & wasabi coated peanuts.
Great for wasabi lovers!

SUSHI MIX
Mix of rice crackers & coated peanuts
with soy sauce & seaweed

MARINATED OLIVES
Spiced green & black pitted olives with
sweet red peppers

BAKED SOURDOUGH
With balsamic & oil

FETA & OLIVE SALAD

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Canape & Nibbles

DRINKS PACKAGES

Build your own drinks package to have ready on arrival.

BOTTLE OF PROSECCO	28.00
BOTTLE OF PINK PROSECCO	28.00
BOTTLE OF PINOT GRIGIO/SAUVIGNON BLANC/CHARDONNAY	19.00
BOTTLE OF HOUSE WHITE ZINFADEL/PINOT ROSATA ROSÉ	22.00
BOTTLE OF HOUSE MERLOT/SHIRAZ	19.00

BUY 6 BOTTLES OF WINE & GET A BOTTLE FREE

BEERS

6 FOR	30.00
12 FOR	50.00
20 FOR	85.00

from Peroni, Corona or SALT IPA session cans

MIX & MATCH available.

CIDER	35.00
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A selection of 6 ciders, choose from below
REKORDERLIG Strawberry, Mango & Passion fruit.

COCKTAIL & DRINKS TOKENS

Let's make it a real party – speak to a member of our team as minimum numbers and T&C's apply.*

COCKTAIL FLIGHT - 3 COCKTAILS* 26.00

GIN FLIGHT - 3 GIN SERVES (50ML)* 24.00

Choose 3 gins from our signature serves.

COCKTAIL TREE - 10 COCKTAILS 80.00

Choose 2 of our House Cocktails.*

SOFT DRINKS 25.00

Choose from a selection of 10 soft drinks:

Pepsi, Diet Pepsi, Energy Drink, Fever Tree Tonic, Eager Orange Juice.

**SHOT PADDLES, FROZEN COCKTAILS, SHOT SKI'S
& MUCH MUCH MORE**

Drinks Packages

ESCAPE TO OUR OUTDOOR WINTER TERRACE

WITH BLANKETS, HOT WATER BOTTLES AND ALPINE INSPIRED FESTIVE FEASTS

For parties up to 10 people including private seated area and host. Choose a bottle of spirit and enjoy with selected mixers*

All packages are offered at a discounted rate in comparison to what is available on the night, any pre-paid deposits can alternatively be used as a bar tab.

THE GRINCH

£100.00

Enjoy a bottle of house Vodka, Spiced Rum or Gin.



THE NUTCRAKER

£150.00

Enjoy a Bottle of CîROC or Grey Goose Vodka with 2 x Bottles of Prosecco



TIS' THE SEASON

£300.00

Enjoy a Bottle of Grey Goose or CîROC Vodka, a Cocktail TREE* of your choice & 6 x Bottles of Prosecco.

DECK THE HALLS

£500.00

(Suitable for 13-20 guests) Enjoy 2 x bottles of Grey Goose or CîROC Vodka, Bottle of Veuve Clicquot, Magnum of Prosecco Bottle, 24 x beers of your choice*, bottle of Jagermeister & Cocktail Tree of your choice*.



Drinks Packages

BOTTOMLESS BRUNCH

FROM £35 PP

2 HOURS
of magical fun

**SPIRITS, COCKTAILS,
MOCKTAILS,
PROSECCO & BEER
& MAIN COURSE**

With upgrade to any main*

T&C's apply

FESTIVE AFTERNOON TEA

FROM £25 PP

**INDULGE WITH
OUR AFTERNOON
FESTIVI-TEA.**

A selection of delicious finger sandwiches, warmed scones & clotted cream, paired with tea or coffee & a Christmas cracker. An indulgent celebratory treat.

T&C's apply

CHRISTMAS COCKTAIL *masterclass*

FROM £30 PP

**LEARN TO SHAKE,
MIX, MUDDLE & STIR.**

A range of our favourite cocktails & Christmas specials, which will be sure to get you into the Christmas spirit! Or should that be spirits?

T&C's apply

FONDUE PARTY

FROM £10 PP

**IMMERSE YOURSELF
IN THE APRÈS
WORLD, ALONG
ALPINE INSPIRED
FONDUE SPECIALS.**

Including a full menu consisting of gooey cheese, meat & seafood fondues, chocolate fondues, plus all the dips, sauces, & dippers!

T&C's apply

BOOKING TERMS

Thank you for choosing to book your Christmas party with us. We can't wait to help you organise the best Christmas do!

To make sure your Christmas party goes off without a hitch, we've put together some terms and conditions just to make sure that everything goes smoothly.

1. Your Christmas booking with us is confirmed once we have received a booking form with your signature and your non-refundable deposit payment.
2. For all drinks and Christmas bite bookings we'll need a 25% deposit of the total amount please.
3. For all sit-down meals we'll need a deposit of £5 per person please.
4. We never charge for reserving an area of our bar, however, depending on the date of your booking and number of people we may require a minimum spend, but we'll let you know when you make your booking with us.
5. All outstanding balances must be paid on or 10 days of your Christmas party, unfortunately we can't invoice for payment after your event. BACS details available on request.

PAYMENT DEPOSIT CHANGES & CANCELLATIONS

1. To take advantage of our offer of a free Prosecco reception, your Christmas meal must be booked, and the deposit paid on or before 11th November 2023.
2. A free Prosecco reception will include one glass (125ml) of Prosecco per person at your Christmas meal.
3. One party organiser for each Christmas party booking will receive a £25 gift voucher on the day of the booking, as a thank you for choosing The Embankment.

This gift card can be used in exchange for food and drink between 11th January and 11th February 2024, depending on New Year opening times.

Your gift card cannot be exchanged or sold for cash. Cannot be used in conjunction with any other promotion. All monies need to be paid in full 10 days prior to booking.

DRESS CODE

Hey, we are not the fashion police at The Embankment, Stratford-upon-Avon so we are not going to tell you what to wear. We have a relaxed smart casual dress code through daytimes, although we will question sportswear, hats, and hoodies in the evenings. Any clothing containing offensive slogans, or any other inappropriate clothing are not permitted.

For us it's more about your attitude... We are a great bar for friendly folk. So wear a smile!

The venue allows fancy dress as long as it's kept appropriate and not offensive however no inflatables.

We operate a challenge 25 ID policy, management reserve all rights of entry and management accepts no responsibility for lost, damaged or stolen property within the venue. This also applies to all pre-booked parties and bookings.

DISABLED ACCESS POLICY

We regret to inform our guests that our venue does not currently have toilets specifically designed for individuals with disabilities. However, full disabled access is recommended through our main doors located in the car park.

We understand that this may pose challenges for some of our guests and apologize for any inconvenience this may cause.

OFFERS

1. When you confirm your final numbers, we will also need your full menu choices at least 14 working days before your booking, this gives us plenty of time to prepare.
2. We would be really grateful if you could arrive on time for your Christmas booking, it will help make your booking go as smoothly as possible.
3. All guests attending your Christmas party must be over the age of 18-years-old, if any of your guests look younger than 25 please ensure they bring a valid passport or driving licence as proof of identification and age.

(All Prices incl VAT).

UNDER 18 POLICY

Under 18's are not permitted to be in the venue after 9:30pm Friday & Saturday and after 10:00pm Sunday to Thursday. Under 16's must be accompanied by an adult.

IDENTIFICATION

The Embankment Bar Stratford-upon-Avon has a legal obligation to check the identification of all customers to verify their age. Acceptable forms of identification include a passport, driving license, or government-issued ID card with a photograph.

The Embankment Bar Stratford-upon-Avon reserves the right to refuse entry or ask individuals to leave if their behaviour is deemed inappropriate or if they are in breach of this policy.

Terms & Conditions