

COCKTAIL *Masterclass*


THE EMBANKMENT
BAR - RESTAURANT - CLUB



PACKAGES
FROM
£35PP

LEARN TO SHAKE, MUDDLE AND STIR!

- Welcome Cocktail on arrival
- 90 minute Cocktail session with your personal Cocktail Bartender
- Learn to make x 2 house Cocktails
- Learn to layer a Cocktail Shooter
- Learn the tricks and secrets of the bar trade
- Graduation Certificate to showcase your Cocktail skills



THE PERFECT
PARTY
ACTIVITY FOR

- HEN PARTIES
- LEAVING DO'S
- BIRTHDAYS
- BABY SHOWERS
- TEAM BUILDING OFFICE PARTIES



THE EMBANKMENT

BUFFET MENU

£48 PP
INCLUDING
COCKTAIL
MASTERCLASS

TUCK INTO OUR
PICK 'N MIX
SELECTION CHOOSE
ANY 6 ITEMS

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 in daily use 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.

TANDOORI CHICKEN BURRITOS (DF)

With Asian slaw.

SMASHED AVOCADO TOSTADAS (DF) (VE)

With Pico De Gallo.

BOMBAY POTATOES & CAULIFLOWER WRAPS (DF) (VE)

With Coriander Chutney.

LAMB KOFTA (GF)

Pickled Cucumber and spiced yogurt.

KOREAN BBQ KING PRAWN SKEWERS (DF)

PANKO COASTAL WATER FISH CAKE (DF)

With Tartar sauce.

CLASSIC CAESAR SALAD (V)

Toasted Croutons, shaved Parmesan and soft boiled hen's egg.

VEGETABLE SAMOSA (VE) (GF)

With Red Onion pickle.

SRIRACHA CHILLI CRISPY CHICKEN WINGS (DF)

SELECTION OF HOUSE FRIES (GF) (DF)

With Garlic Aioli.

SELECTION OF FLAT BREADS AND DIPS (V)

- Mediterranean with Romesco. (DF)
- Indian with spiced Yogurt.
- Arabic with Mumarrah. (DF)



THE EMBANKMENT

SET MENU

£54PP 2 COURSES
£60PP 3 COURSES
INCLUDING
COCKTAIL
MASTERCLASS

WHY NOT PRE ORDER SOME WINE ?

FOR £15PP

Enjoy a glass of Prosecco and half a bottle of Pinot Rosé, Petrijovo, Sauvignon Blanc or Tooma River Shiraz.

FOR £25PP

Enjoy a glass of BOSS Prosecco and half a bottle of Source Gabriel Rosé, Picpoul de Pinet or Squealing Pig Malbec.

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STARTERS

SOUP OF THE DAY (DF) (VE) (GFA)

With freshly baked Bread.

THAI FISH PATTIES (DF) (GF)

Served with Chilli and Lime Asian Melon salad, and toasted peanuts.

CAESAR SALAD (V)

Baby Gem Lettuce, shaved Parmesan, toasted Croutons, classic dressing and soft boiled hen's egg.

TANDOORI CHICKEN SKEWERS (GF)

Bombay Potatoes and Coriander Chutney.

MAINS

ROAST CHICKEN SUPREME (DF) (GF)

Bubble and Squeak with Bordelaise sauce.

PULLED PORK BURGER (DF) (GFA)

BBQ pork shoulder, toasted Brioche bun, Pomegranate slaw and Chicken salt fries.

SOUTH INDIAN FISH CURRY (DF) (GFA)

Slow braised Indian Fish curry served with Pilau Rice, crispy Roti and Pickles.

ROASTED BUTTERNUT SQUASH RISOTTO (GF) (V) (DFA)

With Mascarpone and Watercress.

MEDITERRANEAN VEGETABLE SALAD (GF) (VE)

Chared Tuscan vegetables, vegan Basil Pesto, Rocket leaves and Tomato vinaigrette.

DESSERTS

LOTUS BISCOFF CHEESECAKE (V)

With Vanilla Ice Cream.

SORBET (GF) (DF) (VE)

A light tangy finish to any meal, our Sorbet comes in two flavours: Mango and Raspberry.

TARTE AU CITRON (DF)

With summer Fruit Compote.

COOKIES AND ICE CREAM SUNDAE

With Chocolate sauce and Hazelnut Praline.