

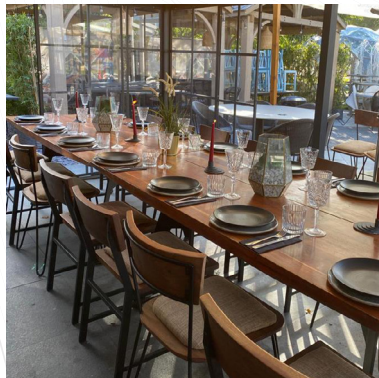


GLASS HOUSE

Spaces



PERGOLA



IGLOO DOME

PRIVATE SPACES
Can be available for private use



THE IGLOO DOME REQUIRES A MINIMUM BOOKING OF 10 PEOPLE FOR FOOD, THE BUFFET MENU CONSISTS OF A SELECTION OF 6, 8 OR 10 PLATES FROM £23.95 PER PERSON.

Included in the party is a station for music and a fire pit for heating when required. We also provide a member of the team to look after you for drinks and food. The igloo is available for hire up until 11.00pm, but we have to ensure that the music is off at 10.30pm and the igloo is cleared by midnight.

There is a hire charge of £50.00 Monday to Thursday and £100.00 Friday to Sunday that is required upfront to confirm your booking. Minimum spend of £100.00 per booking. Booking slots are available for 2 hours any extra is £25.00ph.

A pre order of any drinks can be arranged in advance through our reservations team. In case of the weather preventing you from using our igloo we will do our best to accommodate the booking inside the establishment.

WHAT WE NEED TO KNOW IS

- What is the occasion?
- How many people will be coming?
- Catering requirements?
- Arrival time?
- Payment options for drinks inc. Bar tabs/Drinks tokens/Prepaid
- Do you want any arrival drinks?
- Allergies and dietary requirements for your party?

If you have any other questions, then please don't hesitate to ask.

T&C'S

Deposit will be redeemed from the final bill on the day.

Please give 72 hours notice to cancel or amend your booking.

No shows and failing to cancel the table within the 72 hours will mean loss of deposit.

Only drinks purchased from the establishment can be consumed on the premises.

No smoking in igloos.

Bespoke igloo experience packages are available, please send us an email on reservations@the-embankment.co.uk for further information.



DRINKS PACKAGE

Build your own drinks package to have ready on arrival.

BOTTLE OF PROSECCO **27.95**

BOTTLE OF PINK PROSECCO **29.95**

BOTTLE OF PINOT GRIGIO
/SAUVIGNON BLANC
/CHARDONNAY (CH) **18.95**

BOTTLE OF HOUSE
WHITE ZINFADEL
/PINOT ROSATA ROSÉ **21.95**

BOTTLE OF HOUSE
MERLOT/SHIRAZ **18.95**

BUY 6 BOTTLES GET A BOTTLE FREE*

BEER BOTTLE

6 for 24.95
12 for 44.95
20 for 69.95

Choose from Peroni or Corona or SALT IPA session cans.

*MIX & MATCH available.

NON ALCHOLIC & GLUTEN FREE BEERS
AVAILABLE ON REQUEST

CIDER BUCKET

39.95

A selection of 8 bottles of Cider choose from: REKORDERLIG Strawberry and Cider or Mango and Passionfruit.

COCKTAIL AND DRINKS TOKENS

Let's make it real party.

Speak to a member of our team as minimum numbers and T&C's apply.*

COCKTAIL FLIGHT

23.95

3 House Cocktails*

GIN FLIGHT

22.95

3 Gin Serves (50ml)*

Choose 3 Gins from our signature serves.

COCKTAIL TREE

49.95

9 Cocktails

Choose 2 of our House Cocktails.*

SOFTS PACKAGES

24.95

Choose from a selection of 10 Soft Drinks: Pepsi, Diet Pepsi, Energy Drink, Fever Tree Tonic and Eager Orange Juice.



THE EMBANKMENT

BUFFET MENU

TUCK INTO OUR
PICK 'N MIX SELECTION
CHOOSE ANY

6 FOR £18.95PP

8 FOR £23.95PP

10 FOR £28.95PP

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)

COCKTAIL
masterclass

**LEARN TO MIX,
MUDDLE & SHAKE!!**

The perfect party activity!!

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.





THE EMBANKMENT

MENU A

£27.95 PER PERSON

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.

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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THE EMBANKMENT

MENU B

£37.95 PER PERSON

NIBBLES

Enjoy a selection for the table.

NOCELLARA OLIVES (DF) (VE) (GF)

BAKED SOURDOUGH (V) (DFA)

With Butter, Olive Oil and Balsamic.

STARTERS

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

With freshly baked Bread.

ASIAN CRISPY BEEF SALAD (DF)

Sticky Cantonese sauce, White Radish, Carrot and toasted Sesame.

ROAST GARLIC MUSHROOMS (V)

On toast with Rocket leaves and Pesto oil.

HARISSA ROASTED CARROTS (DF) (GF) (VE)

Lemon and Garlic Hummus, crispy Chickpeas, toasted Dukkha and Watercress.

LAMB KOFTA (GF) (DF)

With Pickled Cucumber and Coriander Chutney.

MAINS

DRY AGED SIRLOIN STEAK [£5 SUPPLEMENT]

Confit Tomato, Chicken salt fries, Onion Rings and Peppercorn sauce.

PAN FRIED FILLETS OF SEA BREAM (GF)

Samphire and Sautéed Potatoes with Saffron Aioli.

SLOW BRAISED BLADE OF BEEF (GF)

Roasted Garlic mash and Bourguignon sauce.

ROASTED BUTTERNUT SQUASH AND SAN MARZANO TOMATO MEDITERRANEAN SALAD (VE) (GF)

With Basil Pesto.

OVEN ROASTED CHICKEN SUPREME (GF)

Potato Rosti, Truffled Spinach and a White Wine and Wild Mushroom sauce.

DESSERTS

SORBET (GF) (DF) (VE)

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

SALTED CARAMEL BROWNIE (V)

With Chantilly cream and Chocolate sauce.

LOTUS BISCOFF CHEESECAKE (V)

Baked Cheesecake served with Raspberry Sorbet and a fresh Mint Coulis.

SUMMER FRUIT ETON MESS (V)

Vanilla Chantilly cream, locally sourced Strawberries, crunchy Meringue and Macaroons and a Raspberry Coulis.

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