



EAT, DRINK &
BE MERRY

Christmas
@ THE EMBANKMENT

AVAILABLE
NOV 27 - DEC 21

Festive Dinner

Three courses £39.95pp

Including
Santa hats
& crackers.

Starters

Rustic Chicken Liver Parfait

Spiced pear chutney toasted croûte.

Curried Roasted Pumpkin Soup *VE*

Toasted rustic gluten friendly croutons.

Scottish Smoked Salmon *GF*

Roasted beetroot salad, honey & orange dressing.

Winter Spiced Chickpea Salad *VEA, GF*

Roasted vegetable, giant couscous, crumbled goats' cheese & walnut crumb.

Mains

Slow Cooked Blade of Beef *GF*

Truffle mash, winter cabbage, red wine & port jus.

Roast Turkey Parcel

Pigs in blankets, sage & onion stuffing, seasonal vegetables, roast potatoes & gravy.

Roasted Salmon Fillet *GF*

Truffle mash, charred broccoli, caper & lemon champagne butter.

Beetroot & Butternut Squash Wellington *VE*

Roast potatoes, festive seasonal vegetables & vegan jus.

Sweets

White Chocolate & Passionfruit Cheesecake

Berry coulis

Sticky Toffee Pudding *GFA*

Salted caramel, clotted cream.

Chocolate Truffle Torte *VE, GF*

Vegan whipped cream.

Winter Berry Pots *VE, GF*

Coconut cream.

Cheese platter *£4 supplement*

Northern blue, barbers mature cheddar, clara goats cheese, caramelised apple & onion chutney with biscuits & crackers.

For that extra sparkle

*A glass of Prosecco on arrival & half a bottle of Vioignier or Sothertons Shiraz.
+£15 per person*

Go all out!

*A glass of Pink Prosecco on arrival & half a bottle of NZ Sauvignon Blancor Pinot Noir.
+£22 per person*

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 and (VEA) have vegan options available, (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. Please note that not all ingredients are listed in our menu descriptions. We take all reasonable precautions when handling allergens, however, due to the possible risk of cross contamination, we are unable to guarantee the total absence of all traces of allergens in all dishes. All weights are approximate and are taken prior to cooking. VAT is included at the current rate, A discretionary service charge of 13.5% will be added to all bills. Whole party must order from the same menu or package. **Deposit required to secure booking. Full T&Cs apply, please speak to our lovely team.**

Festive Bites

Including
Santa hats
& crackers.

Perfect for drinks parties & large get togethers with bite-sized portions of our Christmas favourites. Choose any 6 for 18.95pp or 8 for 23.95pp.

Mains

Tandoori Chicken Skewers *GF, DF*

Chilli chutney.

Crayfish & Prawn Cocktail Cups *GF*

On baby gem lettuce.

Turkey Sliders

Sliced turkey & cranberry jelly.

Grilled Lamb Koftas *GF*

Spiced mint raita.

Pigs in Blankets

In soy, chilli & lime.

Vegetable Samosas *V*

Cranberry chilli ketchup.

Sweet Potato Falafel *VE*

Vegan yoghurt & harissa.

Panko Halloumi Sticks *V*

Pomegranate molasses.

Smoked Salmon Blinis

Dill & lemon crème fraîche.

Braised Beef Tartlets *GFA*

Onion gravy.

Beetroot & Rosemary Hummus *VE, GF*

Crudités.

Add a side or salad

For £3.95pp

Skinny Fries *VE, GF*

Properly seasoned.

Caesar Salad *V*

Croutons, parmesan & caesar dressing.

Toasted Festive Flatbreads *VE, GFA*

Extra virgin olive oil.

Sweet Bites

For £3.00pp

Mince Pies *V, GFA*

Mini Chocolate Brownie *V*

Choc sauce.

Mini Lemon Meringue Pie *V*

Christmas Pop Dots

Festive Fruit Salad *VE, GF*

Pomegranate, berry & mint pots.

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Festive Pizzas

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Stone-baked pizzas, hand-stretched dough, fresh toppings, big character.

3-Pizza option - £40 Feeds 6–8, includes fries.

5-Pizza option - £60 Feeds 10–12, includes fries & seasonal salad & padrón peppers.

Mulled Marg *V*

Mulled wine tomato base, mozzarella & basil oil.

Duck the Halls

Five-spice shredded duck, mozzarella, spring onions, & plum hoisin drizzle.

The Nutcracker *V*

San marzano tomato base, mozzarella, portobello, ricotta, spinach, tenderstem broccoli & toasted pine nuts.

The Christmas Cracker *VE*

San marzano tomato base, vegan nduja sausage, vegan mozzarella, confit tomatoes & oregano.

Santa's Sizzler

San marzano tomato base, mozzarella, pepperoni & hot honey.

Gluten free pizza bases
for an additional

3.50

Festive Bowls

Perfect for drinks parties, large get togethers, standing events. Bite-sized portions of our Christmas favourites. Each option is served in sets of 10, so for mixing & matching, simply order 10 of each you'd like.

Savoury Bowls

Roast Turkey

64.95

With all the trimmings, pigs in blankets, sage & onion stuffing.

Fish & Chips

58.95

Beer batter & mushy peas.

Potato Gnocchi *VE, GF*

61.95

Marinara, vegan nduja, aubergine, superstraccia, sundried tomatoes & olives.

Buttermilk Chicken & Chips

63.95

Chipotle mayo

12-Hour Braised Blade of Beef *GF*

63.95

Truffle mash & watercress

Salmon *GF*

65.45

Saffron sauce & Congolese potato

Steak & Chips *GF*

66.95

Sweet Bowls

Sticky Toffee Pudding *V, GFA*

39.95

Salted caramel & clotted cream.

Chocolate Truffle Torte *VE, GF*

39.95

Vegan whipped cream.

Christmas Pudding *V*

39.95

Custard & redcurrants.

Winter Berry Pots *VE, GF*

39.95

Coconut cream.

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Drinks Packages

Including
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Pre-order your favourite festive tipples & toast to the most wonderful time of the year.
Please speak to our lovely team for more details.

From the brewery

10 bottles	50.00
20 bottles	90.00

Choose from

Peroni Nastro Azzurro 5% ABV
Corona 5% ABV
Birra Morretti 0% ABV

From the vineyard

4 bottles	100.00
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Choose from

Picpoul de Pinet Or Sauvignon Blanc NZ
Reserva Malbec VE
Pinot Blush or White Zinfandel Rosé VE

Our favourite beers

10 bottles	60.00
20 bottles	126.00

Choose from

Macro Lager 4.5% ABV VE, GF
Tiny Rebel Clwb Tropica IPA 5.5% ABV VE
Lucky Saint 0.5% ABV

Life's full of sparkle

4 bottles	120.00
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Choose from

Alcohol Free Sparkling White
Prosecco DOC Extra Dry
Prosecco Rosé

From the orchard

10 bottles	65.00
20 bottles	130.00

Choose from

Aspall Apple Cyder 330ml 5.5% ABV
Old mout Berries & Cherries 500ml 4% ABV VE, GF
Rekordlig Strawberry & Lime Cider
500ml 3.4% ABV VE, GF

English Sparkling

4 bottles	255.00
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Choose from

Bolney Wine Estate Blanc de Blancs ⚡ VE
Bolney Bubbly Brut Rosé ⚡ VE

Warm Festive Tipples

Hot buttered rum - serves 25	200.00
Mulled wine - serves 25	200.00

Champagne

4 bottles of classic champagne	335.00
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Choose from

Bollinger Special Cuvée VE
Veuve Clicquot Yellow Label VE

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Terms & Conditions

Booking Terms & Deposits

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 £10 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 20 days before your Christmas party, unfortunately we can't invoice for payment after your event. BACS details available on request.
6. When you confirm your final numbers, we will also need your full menu choices including allergens at least 14 working days before your booking, this gives us plenty of time to prepare.
7. 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.
8. 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.

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 apologise for any inconvenience this may cause.

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.