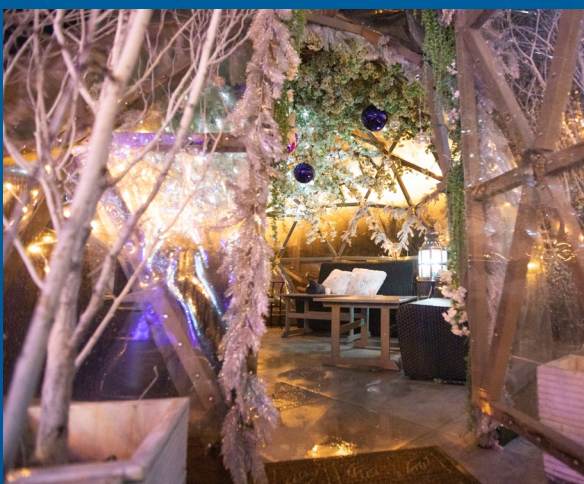




**GLASS HOUSE**



**PERGOLA**



**IGLOO DOME**



**PRIVATE SPACES IN**  
**Winter**  
**Wonderland**



  
**THE EMBANKMENT**  
BAR - RESTAURANT - CLUB  
**AVAILABLE NOV 21- DEC 30**





# STEP INTO A Winter Wonderland

Our magical winter **igloos** and **Alpine-style pergolas** have been transformed into festive hideaways, decked out with twinkling lights, cosy décor, and après-ski vibes for the ultimate Christmas celebration.

**Gather your group and indulge in seasonal delights.** Sip on steaming mugs of **mulled wine**, **hot spiced cider**, or **luxurious hot chocolate** and treat yourself to festive **cocktails**, **ski paddles** and a wide selection of **craft beers**. Enjoy **scrumptious alfresco eats** or opt for a **festive afternoon tea**, perfect for winter catch-ups and party vibes.

## All igloos & pergolas include:

- Heating to keep you toasty.
- Plush blankets and hot water bottles
- for added comfort.
- Bluetooth speaker, set the vibe, your way.

## 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 [christmas@the-embankment.co.uk](mailto:christmas@the-embankment.co.uk) for further information.

Including  
Santa hats  
& crackers.

# Festive Pizzas

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 <sup>V</sup>

Mulled wine tomato base, mozzarella & basil oil.

## Duck the Halls

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

## The Nutcracker <sup>V</sup>

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

## The Christmas Cracker <sup>VE</sup>

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

# Boards & Platters

## Mezze Board <sup>VEGAN, GF</sup> 23.95

Vegan superstraccia cheese, hummus, sweet potato falafel, sundried tomatoes, pickled kimchi, marinated beets & gluten-friendly flatbread.

## British Charcuterie Board 24.95

Suffolk chorizo, suffolk coppa, suffolk rosemary salami, quicke's mature cheddar, sourdough, apple & fig chutney.

## Grazing Board 21.95 / 32.95 / 45.95

Choose size: For 2, 4 or 6 people

Mini burgers, tandoori chicken skewers, onion rings, padron peppers & fries.

## Seafood Platter 21.95 / 32.95 / 45.95

Choose size: For 2, 4 or 6 people

Fish pakoras, British calamari, halloumi sticks, padron peppers & fries.

# Cocktails

## Espresso Martini 12.00

Tj vodka, coffee liqueur, monin vanilla syrup, fresh espresso.

## St.nicks' Spritz 12.00

Tj vodka, st germain elderflower liqueur, triple sec, blood orange syrup, lime juice, orange bitters, soda, prosecco.

## Gingerbread Martini 12.00

Tj vodka, coffee liqueur, baileys, monin gingerbread syrup, mascarpone.

## Mistletoe Margarita 12.00

Blanco tequila, Triple sec, winter spice syrup, lime juice, cranberry juice.

Please ask your host for extensive list of winter warmers & festive tipples.

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.

# Winter Wonderland

## Fondue Menu

Cosy up in your private igloo or pergolas and indulge in our festive fondue experiences perfect for sharing, celebrating, and staying toasty.

### Cheese Fondue

A rich blend of Alpine cheeses, white wine & garlic – served bubbling hot with a selection of seasonal dippers.

Classic Cheese Fondue for Two	26.00
Sharing Pot for Four	48.00

#### Served with

Artisan bread cubes, paprika baby potatoes, Roasted root veg, pickle, pearl onions, apple slices & grapes.

#### Add-ons per person

Charcuterie board (salami, prosciutto, chorizo).	6.00
Truffle oil or spicy chilli flakes.	2.50
Extra cheese pot.	10.00
Vegan cheese fondue available on request.	

### Hot Broth or Oil Meat Fondue

Cook-your-own feast with your choice of hot oil or aromatic herb broth. A show-stopping centrepiece for any party.

For Two	38.00
For Four	75.00

#### Includes:

Tender beef, marinated chicken, pork belly, king prawns, crisp salad & seasoned mini hasselback potatoes.

#### Selection of Sauces (choose two)

Garlic alioli, mustard dip, hot honey & chimmi churri.

### Chocolate Fondue

Indulgent Belgian chocolate, perfect for dipping, dunking & delighting.

For Two	18.00
For Four	34.00

#### Choose your Flavour Milk or dark chocolate.

Salted caramel & baileys.	+ 3.00pp
White chocolate & orange zest.	+ 3.00pp
Spiced rum.	+ 4.00pp

#### Dippers

Marshmallows & gingerbread bites.  
Mini brownies & biscotti.  
Strawberries, bananas & winter berries.

### The Ultimate Igloo Fondue Experience

#### Three-Course Fondue Feast 160.00

For Four to Six guests

#### Includes:

Welcome mulled wine or spiced cider.  
Cheese fondue starter.  
Meat fondue main.  
Chocolate fondue dessert.  
Heated igloo or pergola.  
Plush blankets.  
Bluetooth speaker.  
2-Hour exclusive hire.

Add prosecco, party hats & festive extras just ask your host.

**Pre-booking required for fondue experiences. Please inform us of any dietary requirements. Vegan, gluten-free and children's options available.**

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