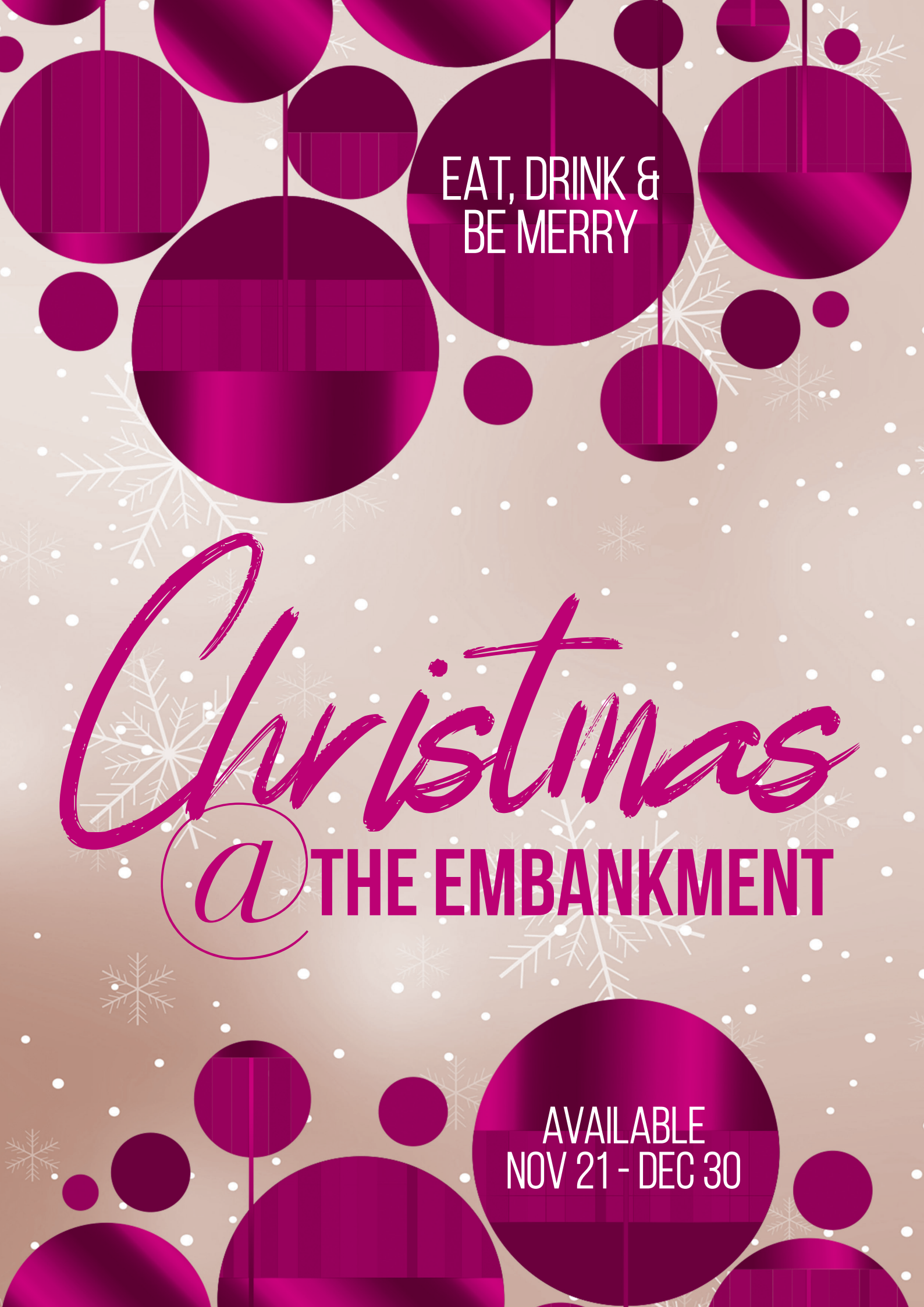




EAT, DRINK &
BE MERRY

Christmas
@ THE EMBANKMENT

AVAILABLE
NOV 21 - DEC 30

Festive Dinner

Three courses £39.95pp

Including
Santa hats
& crackers.

Starters

Rustic Chicken Liver Parfait

Toasted sourdough, caramelised apple & pear chutney.

Scottish Smoked Salmon GF

Roasted beetroot salad, honey & orange dressing.

Butternut Squash & Sage Soup VE, GF

Toasted pumpkin seeds & herb oil.

Winter Spiced Chickpea Salad VE

Roasted vegetable, giant couscous,
crumbled vegan feta & walnut crumb.

Mains

Slow Cooked Blade of Beef GF

Roasted garlic mash, winter cabbage, red wine & port jus.

Roasted Salmon Fillet GF

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

Roast Turkey Parcel

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

Beetroot & Butternut Squash Wellington VE

Roast potatoes, seasonal vegetables & vegan jus.

Sweets

Snowy Lemon Meringue Tart

Spiced berry compote, gingerbread crumb & candied orange.

Winter Berry Pots VE, GF

Coconut cream.

Sticky Toffee Pudding GFA

Butterscotch sauce, vanilla bean ice cream.

Cheese Platter GFA - £5 supplement

Northern blue, Barber's mature cheddar,
Clara goat's cheese, caramelised apple
& onion chutney & crackers.

Chocolate & Raspberry Tart VEA

Mulled berry coulis.

For that extra sparkle

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

Go all out!

A glass of Pink Prosecco on arrival & half a bottle
of NZ Sauvignon Blanc or 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 (GFA) and 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 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. Please note that not all ingredients are listed in our menu descriptions. We take all reasonable precautions when handling allergens; however, due to the risk of cross-contamination, we cannot guarantee the complete absence of any traces of allergens in all dishes. All weights are approximate and are taken before cooking. VAT is included at the current rate. A discretionary service charge of 13.5% will be added to all bills. The whole party must order from the same menu or package. A deposit is required to secure the booking. Full T&Cs apply, please speak to our lovely team.

Festive Bites

Pick any
combination
to share

(Premiums are marked.
Limits per set apply)

4 for £14.95
Max 2 Premium

6 for £19.95
Max 2 Premiums

8 for £26.95
Including fries or slaw -
Max 3 Premiums

Premium Picks

Turkey Sliders *GFA, DFA*

Served cold with cranberry jelly.

Buttermilk Chicken Tenders

Smoked chipotle aioli.

Lemon & Herb Scampi Bites

Tartare sauce.

Spiced Lamb Kofta

Mint yoghurt.

Panko Halloumi Sticks *V*

Pomegranate molasses.

Smoked Salmon Blinis

Smoked salmon crostinis.

Braised Beef Tartlets *GFA*

Onion gravy.

Tandoori Chicken Skewers *GF, DF*

Tamarind glaze.

Pigs 'N Blankets

With cranberry glaze.

Signature Dishes (each count as 1)

Sweet Potato Falafel *VE*

Harissa yoghurt.

Vegan Sausage Roll *VE*

Cranberry and wholegrain mustard relish.

Vegetable Spring Rolls *V*

Sweet chilli.

**Festive Veg & Basil Pesto
Flatbread** *V*

Mini Chorizo Sausage Roll

Vegetable Samosas *V, DF*

Cranberry ketchup.

Chicken Liver Parfait

With chutney.

Breaded Brie Wedges

With sweet chilli.

Crispy Tofu Bites *VE, GF*

Chilli-lime & ginger dressing.

Harissa Roasted Carrots *VE, GF*

Tahini & dukkah.

Salads (each counts as 1 pick)

Mediterranean Veg *VE, GF*

Sun-Dried tomato, herb salad
& lemon dressing.

Christmas Caesar Salad *V*

Croutons, pomegranate, parmesan
& caesar dressing.

Bloody Mary Prawn Cocktail

Baby gem, vodka-spiked tomato dressing,
celery & lemon.

**Festive Glazed Tofu &
Vietnamese Slaw** *VE, GF*

Pickled ginger & Vietnamese dressing.

Dip Duo (counts as 1 pick)

Choose any 2, served with toasted
flatbreads *VE* or crudité:

Beetroot Hummus *VE, GF*

Harissa Yoghurt *V, GF*

Chimichurri *VE, GF*

Cranberry Chilli Ketchup

Garlic Alioli

Mezze Hummus *VE, GF*

Chipotle BBQ Dip

Desserts (each counts as 1 pick)

Salted Caramel Brownie Bites

V 2 pieces

Lemon Meringue Tart *V, GFA*

Chocolate Mousse Cup *V, GF*

Fresh Fruit Skewers *VE, GF*

Mini Vanilla Milkshakes

Add-ons

Sides & Salads £3.50pp

Festive Couscous Salad *VE, GF*

Seasoned fries *VE, GF*

Tomato & herb salad *VE, GF*

Festive Winter Slaw *VE, GF*

Sweet Finisher Platter *A selection of mini desserts £3.95 per person*
Cake & Brownie bites, mini shakes, fruit skewers

All food cooked to order (GF) gluten-free; (GFA) gluten-free available; (V) vegetarian; (VE) vegan; (VEA) vegan option available; (DF) dairy-free; (DFA) dairy-free available. Wheat, nuts and shellfish are used daily in our kitchen. Please speak to the team about allergies before ordering. All weights are approximate and taken prior to cooking. VAT is included at the current rate. Swap in an extra Premium +£2.

SHARING DRINKS



Martini Sharing Tree

145.00

Twelve cocktails:

Available with any of our Martinis.



Winter Spritz Sharer

50.00

Serves four



Mulled Wine Sharing Jug

50.00

Serves four

Drinks Packages

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

Including
Santa hats
& crackers.

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 Zinfadel 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 *GF VE*
Bolney Bubbly Brut Rosé *GF 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 Christmas bookings, we'll need a deposit of £10 per person, please.
3. We never charge for reserving an area of our bar; however, depending on the date of your booking and the number of people, we may require a minimum spend, but we'll let you know when you make your booking with us.
4. 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.
5. 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.
6. We would be really grateful if you could arrive on time for your Christmas booking, as it will help make your booking go as smoothly as possible.

All guests attending your Christmas party must be over the age of 18. 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 throughout the day, although we will question sportswear, hats, and hoodies in the evenings. Any clothing containing offensive slogans or any other inappropriate clothing is 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 9:30 pm Friday & Saturday, and after 10:00 pm Sunday to Thursday. Under-16s 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, a driving license, or a 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.

Payment Deposit Changes & Cancellations

Cancellations made more than 4 weeks before the booking date will receive a 50% refund.

Cancellations, reductions in guest numbers or no-shows made within 14 days of the booking will be charged the full meal price per person, with no refund for any payments already made.