



GREENWICH

TAVERN

*Christmas Collection*





# CANAPÉS

## CANAPÉS

### Meat

Duck Spring Rolls w/ Plum Sauce  
Chicken Skewers w/ Sriracha Mayo (GF)  
Turkey Bon Bon w/ Chestnut Stuffing, Cranberry Sauce  
Chicken Liver Pate w/ Crusty Bread, Red Onion Marmalade, Olive  
Pigs in Blanket (GF)

### Sea

Tempura King Prawn w/ Sweet Chilli Sauce (DF)  
Sushi Rice Ball w/ Smoked Salmon, Sesame Seeds (GF)  
Fish & Chips w/ Tartar Sauce  
Crab & Avocado Tartlet

### Garden

Mixed Vegetable Samosa w/ Sweet Chilli Sauce (Vegan)  
Christmas Tart w/ Garlic & Herb Cream Cheese, Cranberry Sauce  
Falafel w/ Green Pea Hummus (GF, Vegan)  
Truffle Arancini w/ Truffle Mayo

### Sweet

Macaroons (GF)  
Victoria Sponge Cake  
Chocolate Profiteroles  
Apple Crumble Tartlets

**3.2 per canapé**

Minimum 10 canapés per variant

We recommend ordering four / six canapés per person



## BOWL FOOD

### Meat

Sausage & Mash w/ Crispy Fried Onions, Gravy, Pea Shoots

Chicken Curry w/ Basmati Rice, Coriander (GF)

Teriyaki Beef Stir Fry w/ Egg Noodles, Roasted Peppers, Spring Onions, Sesame

Chicken Burger w/ Brie & Cranberry Topping, Fries

Lamb Skewers w/ Jollof Rice (GF)

### Sea

Fish & Chips w/ Tartar Sauce Mint Pea Puree

Roasted Salmon w/ Smashed Herbed Potato Rosti, Creamy Watercress & Garlic Sauce (GF)

King Prawn Cocktail w/ Baby Shrimp, Crayfish, Lettuce, Marie Rose Sauce (GF)

Thai Spiced Salmon & Haddock Fishcake w/ Ponzu Hollandaise, Spring Onions,  
Micro Corriander

### Garden

Risotto w/ Goats Cheese, Green Pea (GF, Vegan\*)

Creamy Tagliatelle w/ Truffled Mushroom & Cheese Sauce, Micro Herbs

Bang Bang Cauliflower w/ Sriracha & Maple Dressing, Sesame, Spring Onions, Pea-shoot  
(GF, Vegan)

Nachos Grande w/ Salsa Sauce, Runny Cheese Sauce, Guacamole, Picco De Gallo (GF)

Chickpea Curry (Chana Nu Shaak) w/ Steamed Basmati Rice, Pickled Red Onion,  
Coriander, Flat Bread (Vegan, DF)

### Sweet

Profiteroles w/ Chocolate Glaze

Churro Delight w/ Cinnamon Sugar, Dulce De Leche

Christmas Pudding w/ Brown Butter Sauce, Cranberry Jam

Apple Crumble w/ Roasted Rolled Oats, Cardamon Custard  
Sorbet (GF, Vegan)

**6.50 per bowl**

Minimum 10 canapés per variant

We recommend ordering two / three bowls per person



# BOWL FOOD





# A FESTIVE FEAST

## A FESTIVE FEAST

### Starter

#### **King Prawn Cocktail (GF)**

Baby Shrimp, Avocado, Marie Rose Sauce, Shredded Lettuce

#### **Beef Croquette**

Smokey Wood Sauce, Micro Herbs

#### **Roasted Cauliflower Soup (GF, DF, Vegan)**

Charred Garlic & Herbed Cauliflower, Truffle Oil, Spring Onions

#### **Panko Breaded Brie (V)**

Cranberry Compote, Crackers, Pea shoots

### Main

#### **Roast Turkey (GF)**

Sage & Chestnut Stuffing, Roast Potatoes, Honey Glazed Carrots, Roasted Parsnips, Brussel Sprouts & Gravy

#### **Slow Roast Lamb Shank (GF)**

Green Pea & Mint Mash, Carrot Puree, Sautéed Carrots, Pea Shoot & Gravy

#### **Pan Roasted Salmon (GF)**

Baby Shrimp, Potato Fondant, Lobster Sauce, Micro Cress

#### **Risotto (GF, Vegan\*)**

Goats Cheese\*, Green Pea, Edible Flowers

### Dessert

#### **Sticky Toffee Pudding**

Salted Caramel Sauce, Vanilla Ice Cream

#### **It's a Christmas Mess (GF)**

Crème de Cassis Whipped Cream, Merruine, Blackberries, Toasted Almonds, Ferrero Raffaello, Desiccated Coconut

#### **Mulled Wine Poached Pear (GF)**

Cinnamon & Orange Infused, Clotted Cream

#### **Sorbet (GF, Vegan)**

Fruits

**Two Course 37.5 | Three Course 42.5**



## DRINKS

### Arrival Drinks

125ml Prosecco 8 | 175ml Prosecco 11

Kir Spritz 13

Winter Aperol Spritz 13

### Beer Buckets

10\* Madri 62.5

10\* Corona 62.5

### Wine Packages

4x House 120

4x Classic 130

4x Premium 170

### Prosecco Packages

4x Prosecco Magnifico 160

4x Rose Magnifico, *Italy* 170

Veuve Clicquot Yellow Label 100

Laurent Perrier Rose 150

Cocktail Kilner (5ltr) 150

Winter Pimm's | Cosmopolitan | Long Island Iced Tea | Dark & Stormy

Mocktail Kilner (5ltr) 85

Sweet Passion | Ginger Dreams | Cranberry Fizz



# DRINKS





# PACKAGES

## PACKAGES

*Designed to take the planning out of your party...*

### Santa Baby

4 Bottles Madri Beer *or* 1 Bottle House Wine  
4 Canapés

35 per person

### Under The Mistletoe

Glass Prosecco Welcome Drink  
5 Bottles Madri Beer *or* 1 Bottle Sauvignon Blanc /  
Pinot Noir  
5 Canapés

40 per person

### All I Want For Christmas

Kir Spritz On Arrival  
6 Bottles Madri Beer *or* 1 Bottle Sauvignon Blanc /  
Pinot Noir  
5 Canapés

50 per person

Minimum 10 canapés per variant



# Terms & Conditions

When making a booking at The Greenwich Tavern you are subjected to the terms & conditions listed below.

- Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.
- All area bookings require a security deposit. Your booking is not confirmed until the agreed deposit has been received. The Greenwich Tavern reserves the right to release any bookings not so confirmed within 48 hours of the original enquiry.
- If your booking is cancelled within 21 working days of your booking date then your deposit is non-refundable.
- In the event of strike action there will be no refund provided, however change of booking date is possible. Please note, we can only move the booking based on our availability, the new booking date must be within the 2 months of the original booking date.
- All prices include VAT at the current rate of 20%. This rate may be subject to change in accordance to UK regulations. All group bookings are subject to a 12.5% service charge which will be added to your bill.
- All menus and packages featured in this brochure are pre-order exclusive options and will not be available to order on the day of your booking. Confirmation of all pre-orders and full payment for orders is required a minimum of 14 working days prior to your booking date. Any orders submitted after this time will be strictly subject to availability.
- All pre-orders shall be charged at the number confirmed 14 working days prior to the booking. If your group decides after this point that all pre-ordered food & drinks is no longer required the difference is non-refundable and non-transferable.
- It is client's responsibility to insure orderly conduct by all members of their party. Any costs incurred as a result of the actions of any member of the party will be the liability of the individual or company who made the booking. This includes any loss or damages caused to The Greenwich Tavern and its property, members of staff and other guests of the property.
- The Greenwich Tavern cannot accept responsibility for the loss or damage of property on the premises. Any goods remaining at the premises are left at the owner's own risk.
- The Greenwich Tavern shall not be held accountable for any failure or delay in performance of its obligations to the client as a result of causes beyond reasonable control. This includes but is not limited to weather conditions, fires, terrorist activities, health epidemics / global pandemics, or industrial disputes.
- If a minimum spend is agreed prior to your booking you are responsible for the actual spend meeting the agreed amount. The full minimum spend must be paid 14 working days in advance of your booking date at the absolute latest. In the event of the agreed minimum spend not being met with sales the difference is non-refundable.
- To ensure compliance with licensing regulations and to maintain a peaceful environment for all residents and neighbours, the beer garden and all the windows will be closed at 10pm.
- Private entertainment, decorations, and catering are not permitted unless prior agreement has been issued in writing by the management team.







# GREENWICH TAVERN

*"You put the merry in our Christmas"*

02088588791 | [events@greenwichtavern.co.uk](mailto:events@greenwichtavern.co.uk) | 1 King William Walk, SE10 9JH

