



CANAPÉS

Meat

Duck Spring Rolls w/ Plum Sauce
Chicken Skewers w/ Sriracha Mayo (GF)
Beef Brisket Croquette w/ Horseradish Dressing
Chicken Liver Pate w/ Crusty Bread, Red Onion Marmalade, Olive
Pigs in Blanket (GF)

<u>Sea</u>

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, Lettuce, Marie Rose Sauce (GF)

Thai Spiced Salmon & Haddock Fishcake w/ Ponzu Hallandaise, 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 bowls per variant

We recommend ordering two / three bowls per person





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

<u>Main</u>

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 Wipped 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**

Wines BUY 5 GET 1 FREE

White

Cortevista, Pinot Grigio 36
El Dueto Sauvignon Blanc 35
Pecking Order Chenin Blanc 32
Les Roches Saintes Picpoul De Pinet 40
Janelas Antigas Vinho Verde 40
Turtle Bay Marlborough Sauvignon Blanc 52

Red

Writers Block Shiraz 36
El Dueto Pinot Noir 35
Pecking Order Merlot 32
Emotivo Montepulciano D'Abruzzo 36
Blue Horn Malbec 42
Vina Cerrada Rioja Crianza 47

Rose

Kamina Rose 29 La Baume Languedoc Rose 45 Boulevard Cotes De Provence Rose 55 Ultimate Cotes De Provence Rose 60

Bubbles

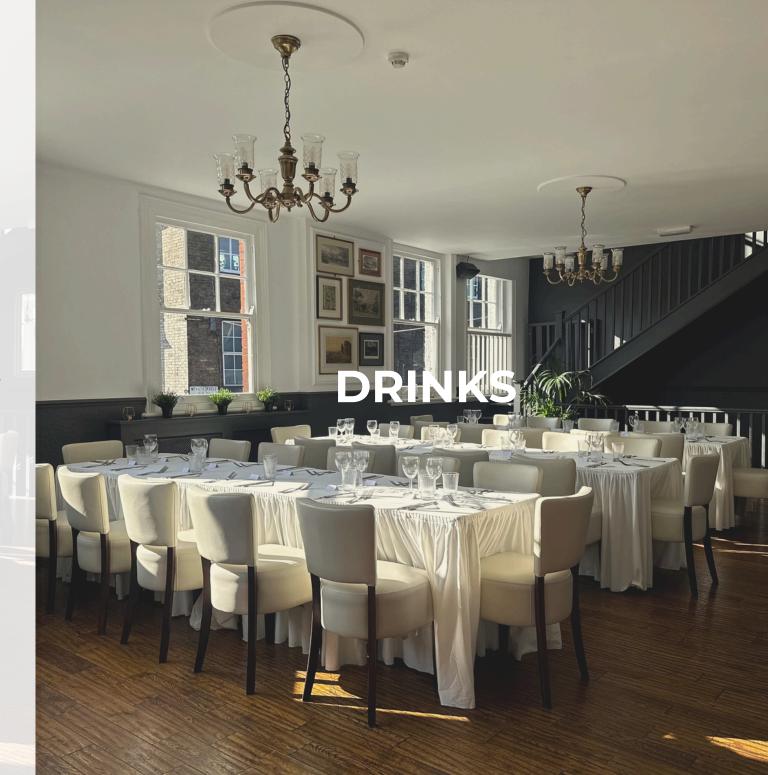
Prosecco, Italy 39
Magnifico Prosecco, Italy 44

Veuve Clicquot Yellow Label 95 Laurent Perrier Rose 130

Cocktail Kilner (5ltr) 150

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

Mocktail Kilner (5ltr) 85 Sweet Passion | Ginger Dreams | Cranberry Fizz





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 people

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.



