CHRISTMAS

Parties

AT

Sip & Olive

CHRISTMAS

Parties



CELEBRATING THIS CHRISTMAS

Imagine the warm, cosy glow, the gentle clink of champagne glasses, the hum of happy conversation and the irresistible aroma of beautiful food arriving at the table... all nestled inside our charming 300-year-old thatched bistro!

Sip & Olive is a place to slow down, settle in and soak up the magic of Christmas!

BOOKING DETAILS

***Parties of 4-12**: We have tables that can seat up to 12 guests. Choose from either of our set menus or À la carte.*

***Parties of 12+**: Having a big festive celebration and want the place to yourselves? We've got you! We offer exclusive use of our venue!*

- ☑ *Groups of 4-40 guests*
- ☑ *Client Entertaining*
- ☑ *End of Year Celebrations*
- ☑ *Christmas Parties*

HOW TO BOOK

Drop us an email at sipandolive@outlook.com with the following:
Name:
Email:
Mobile Number:
Date of Booking:
Time of Booking:
Number of Guests:
Menu Choice: *The Festive Table | Sip & Discover | À la carte*
Allergens or Dietary Requirements:

Please note we require card details in order to secure your booking, however, nothing is charged upfront, unless otherwise stated. We kindly ask for 24 hours' notice if you need to cancel or reschedule. Late cancellations or no-shows shall incur a charge.

CHRISTMAS

Menu



The Festive Table (Set Menu- Pre book Only)
£45 per person

APERITIF

125ml Crémant de Bourgogne

Bailly-Lapierre Crémant de Bourgogne Réserve NV

NIBBLES

Focaccia & Olives

Sea Salt Focaccia served with Whipped Onion Butter & Garlic stuffed Olives **(G, So, Mi)**

PRIMI

Beef Shin Ragu Ravioli

Fresh Pasta filled with rich slow-cooked Beef and Pork, served in a Beef Shin Ragu **(G, Mi, E, Ce)**

OR

Truffle & Porcini Trofie

Trofie pasta served in a Creamy Truffle Sauce, Porcini Mushrooms, sprinkled with Parmesan **(G, Mi, E, Ce)**

SECONDI (TO SHARE)

Baked Camembert Fondue

Baked Camembert, Sourdough Bread, Potatoes, Gravy, Cornichons **(G, Sf, Mi, Mu, Ce)**

*Plus choose **one** from the following:*
Piggies in Blankets OR Sage & Onion Stuffing

DOLCETTI

Selection of Dolcetti

White Chocolate Cannoli, Salted Caramel Sigarette, Lemon Cannoncini, served with Coffee or Tea **(G, Mi, So, E)**

Please note there is a mandatory service charge of 10% added to the bill.

CHRISTMAS

Menu



Sip & Discover (Set Menu- Pre book Only)
£90 per person

APERITIF

125ml Crémant de Bourgogne

Bailly-Lapierre Crémant de Bourgogne Réserve NV

1 HOUR WINE TASTING MASTERCLASS

4 x 125ml Wine Tasting

A guided wine tasting of four wonderful wines from our limited edition christmas selection

NIBBLES

Focaccia & Olives

Sea Salt Focaccia served with Whipped Onion Butter & Garlic stuffed Olives **(G, So, Mi)**

PRIMI

Beef Shin Ragu Ravioli

Fresh Pasta filled with rich slow-cooked Beef and Pork, served in a Beef Shin Ragu **(G, Mi, E, Ce)**

OR

Truffle & Porcini Trofie

Trofie pasta served in a Creamy Truffle Sauce, Porcini Mushrooms, sprinkled with Parmesan **(G, Mi, E, Ce)**

SECONDI (TO SHARE)

Baked Camembert Fondue

Baked Camembert, Sourdough Bread, Potatoes, Gravy, Cornichons **(G, Sf, Mi, Mu, Ce)**
*Plus choose **one** from the following:*
Piggies in Blankets OR Sage & Onion Stuffing

DOLCETTI

Selection of Dolcetti

White Chocolate Cannoli, Salted Caramel Sigarette and Lemon Cannoncini, served with 50ml Port, Coffee or Tea **(G, Mi, So, E)**

Please note there is a mandatory service charge of 10% added to the bill.

CHRISTMAS

Menu



Sample - À la carte December Menu

NIBBLES

Mini Pickles 2.45 **(Mu)**
Fennel Taralli 2.95 **(G)**
House Garlic Olives 4.25
House Pimento Olives 4.25
Sea Salt Focaccia, Whipped Onion Butter 5.95 **(G, So, Mi)**

CICCHETTI (SMALL PLATES)

Beef & Pork Ravioli, Beef Shin Ragu, Parmesan 8.95 **(G, Mi, E, Ce)**
Trofie Pasta, Porcini Mushrooms, Creamy Truffle Sauce 8.25 **(G, Mi, E, Mu, Ce)**
Whipped Brie, Hot Honey, Cranberry, served with Crostini 7.95 **(G, Mi, Sf, E)**
Sea Salt Fries served with Vegan Garlic Mayo 4.95
Truffle & Parmesan Fries served with Vegan Garlic Mayo 5.95 **(Mi)**
Potatoes, Garlic & Herb Butter, Parmesan 5.25 **(Mi)**
Piggies in Blankets, Gravy 5.95 **(G, Sf)**
6 x Mini Sage & Onion Stuffing filled Yorkshire Puddings with Gravy 5.95

GRAZING (FOR 2)

Pinsa with Mozzarella, Rocket, Prosciutto & Balsamic Glaze 13.95 **(G, Sf, So, Mi)**
Pinsa with Brie, Prosciutto, Cranberry Sauce 13.95 **(G, Sf, So, Mi)**
Baked Camembert, Bread, Potatoes, Blackcurrant Honey, Cornichons 19.95 **(G, Sf, Mi, Mu)**
Four Specialty Cheeses, Miller's Toast, Bread, Chutney, Pickled Onions 21.95 **(G, Sf, Mi, Mu)**
Milano, Napoli & Strolghino Salame, Prosciutto, Olives, Mini Pickles, Bread 19.95 **(G, Mu)**

THE ULTIMATE GRAZING (FOR 4)

Four Specialty Cheeses, Miller's Toast, Peter's Yard Sourdough Crackers, Chutney, Milano, Napoli & Strolghino Salame, Prosciutto, Pimento Olives, Mini Pickles, Pickled Onions, Sea Salt Focaccia & Whipped Onion Butter 44.95 **(G, Sf, Mi, Mu, So)**

PLEASE LET US KNOW ABOUT ALLERGIES!

While we take precautions, we cannot guarantee that any of our dishes are 100% free of any allergens

Ce (Celery) • Cr (Crustaceans) • E (Eggs) • Fi (Fish) • G (Cereals containing Gluten) • Lu (Lupin) • Mi (Milk) • Mo (Molluscs) • Mu (Mustard) • P (Peanuts) • Se (Sesame) • So (Soybeans) • Sf (Sulphur dioxide and sulphites) • TN (Tree nuts)

Please note there is a mandatory service charge of 10% added to the bill.