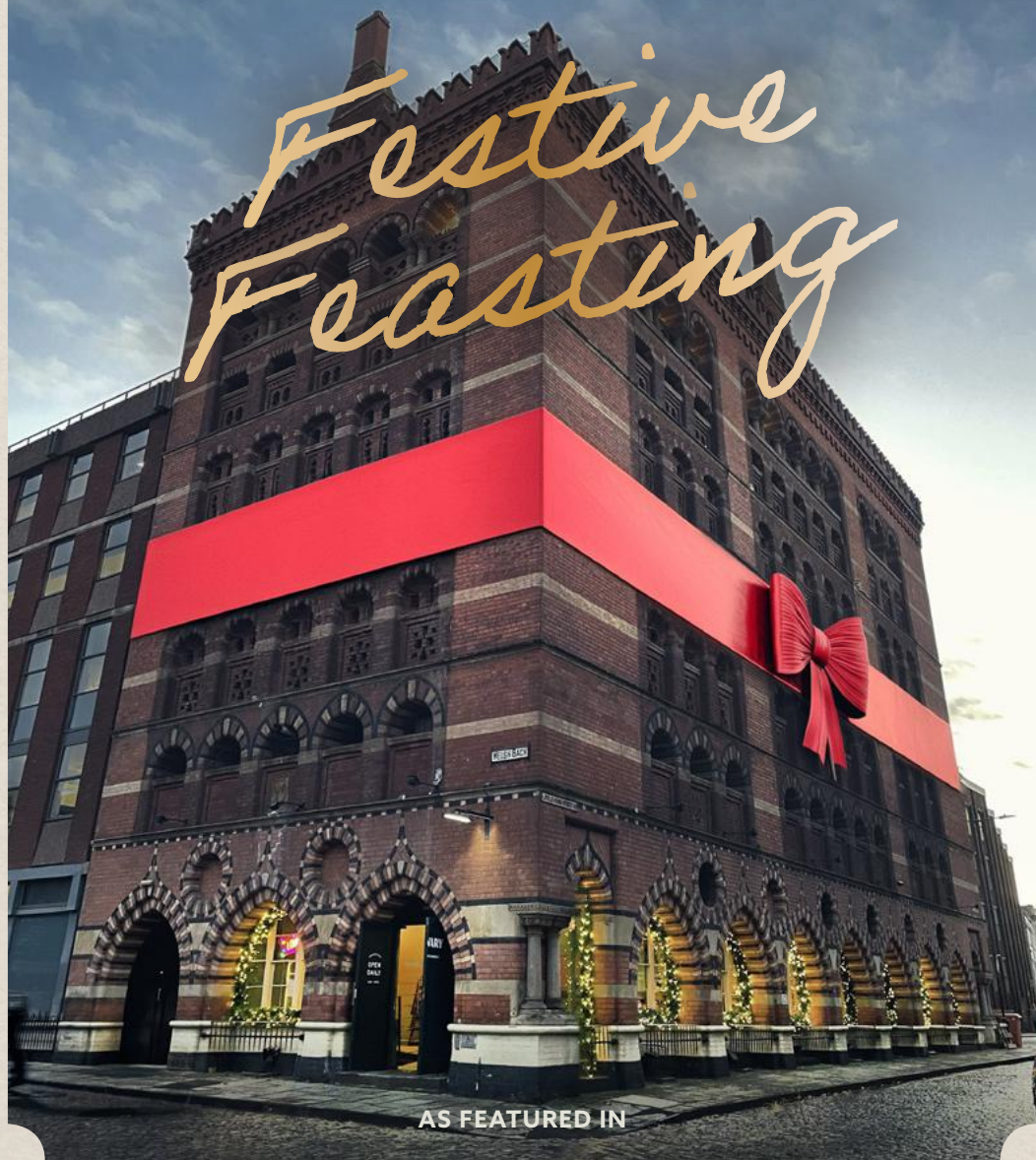


The GRANARY

Festive Feasting



AS FEATURED IN

THE  TIMES

Condé Nast
Traveler

The Telegraph

CHRISTMAS AT THE GRANARY

The only venue in Bristol that lets you have your Christmas party all wrapped up across our restaurant & club. Share the love this festive period with our warm welcome and delicious festive food.

The **GRANARY**

Enjoy your festivities in our beautiful spaces where we can't wait to make your celebrations memorable. Our chefs and front of house team will work alongside you to make sure every detail of your event is extra special.

AN EXCLUSIVE CHRISTMAS AT BRISTOL'S BEST KEPT SECRET

Step foot inside The Granary Club, our exclusive late-night music & cocktail bar where over 1,500 bands played including Dire Straits, Thin Lizzie & Eric Clapton.



Whilst our mixologists handcraft classic, contemporary & lo/no cocktails with the best locally sourced spirits and foraged syrups from fields, fruits, and flowers, pose along our bar where Del Boy famously fell through in "Only Fools & Horses". It promises to be a night to remember.



**RESTAURANT
EXCLUSIVE HIRE**

Seated, up to 95 guests
Drinks & canapés,
up to 120 guests



CHEF'S TABLE

Seated, up to 10 guests
Drinks & canapés,
up to 20 guests



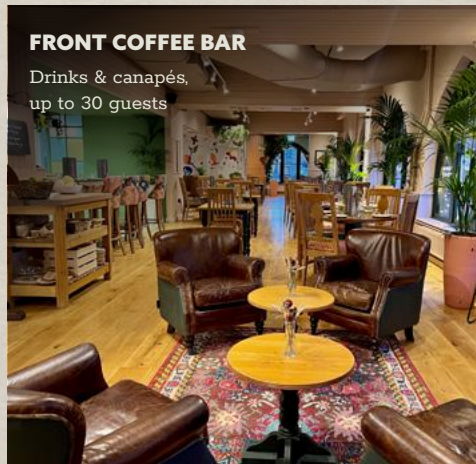
MURAL BOOTH

Up to 9 guests



BACK DINING ROOM

Seated, up to 30 guests
Drinks & canapés, up to
50 guests



FRONT COFFEE BAR

Drinks & canapés,
up to 30 guests

THE GRANARY FESTIVE MENU

We are a seasonal & sustainable produce led restaurant with dishes cooked over an open crackling fire and stone ovens inspired by the Byzantine trade routes.

3 COURSES FOR £39

TO START

- Parsnip & hazelnut soup**, parsnip crisps, massaman curry oil, smoked salt (VE/GF)
- Cider brined boneless fried Chicken**, brown sugar buffalo sauce, blue cheese (GF)
- Cured Boscastle sea trout**, beetroot, dill panacotta, candied walnuts (GF)
- Shipton Mill Sourdough flat bread** butternut squash, chestnut, watercress (VE)

MAIN COURSES

All served with crispy old bay potatoes for the table

- Slow Roasted Lamb Shoulder**, minted lamb glaze, cracked wheat & cumin pilaf, blackened cabbage, fennel seed butter
- Stone Bass**, aubergine chermoula, peanut dukkah (GF)
- Fire grilled chicken, oregano, garlic & chilli marinade** spiced stuffing, carrot puree, macerated kale, spiced fruit sauce (GF)
- Slow cooked Aubergine makhani dahl**, pickles, crispy buckwheat (VE/GF)
- Bath soft, Brussel sprout & confit leek gratin**, sprouts-a-verde, chestnut crumble (V)

DESSERTS

- Poached pear**, pear sorbet, miso caramel, shiso (VE/GF)
- Chocolate and granary espresso mousse**, espresso jelly (GF)
- Sticky toffee & parsnip pudding**, butterscotch sauce, parsnip ice cream (V)
- Three local cheeses** – Bath Blue, Wookey Hole Cave Aged Cheddar, Somerset Brie
+ £5 supplement

GLASS OF FIZZ ON ARRIVAL

- Di Maria, Prosecco Spumante +£6
- Cotswold Classic English Sparkling,
Woodchester Valley +£9

WINE

- House White / Red / Rose
Half bottle £12 / Bottle £24
Please ask to see our full wine list

Optional Service Charge 12.5% is added to your bill, all tips are distributed 100% to the team

THE GRANARY CLUB EXCLUSIVE HIRE

While the hire fee and menu prices cover everything needed to host an extraordinary celebration, there are times when a little extra is required. Please ask for our recommended suppliers from florists, DJ's, live musicians, comedy, burlesque or tarot readers.

Seated, up to 65 guests

Drinks & canapés, up to 100 guests



PARTIAL HIRE

Seated, up to 16-30 guests

Drinks & canapés, up to 50 guests



THE GRANARY CLUB FESTIVE MENU

THE CLUB BUFFET

£12 PER PERSON

Shipton Mill Sourdough flat bread, butternut squash, chestnut, watercress (VE)

Chorizo Sourdough flatbread, ricotta, hot honey

Hummus fava beans dip, rapeseed oil, sunflower seed tahini (VE/GF)

Smokey courgette dip peas, mint, lemon (VE/GF)

Served with fresh raw vegetables

Cider brined boneless fried Chicken, brown sugar buffalo sauce, blue cheese (GF)
+£5 per person

White fish tempura, sriracha mayo (GF)
+£5 per person

Old Bay Fries +£2.50 per person

CLUB CANAPÉ

£3 PER ITEM

MEAT

Lamb Slider, mint & coriander yoghurt

Fried chicken, buffalo sauce (GF)

Pigs in blankets

FISH

Fish tempura (GF)

Smoked trout canapé

Grilled fish in a lettuce wrap (GF)

VEGETABLES

Courgette bites with chermoula (VE/GF)

Aubergine tapenade (VE/GF)

Bang bang cauliflower (V)

Subject to seasonal changes

THE CHEFS BUFFET

1 COURSE £20 PER PERSON

2 COURSE £28 PER PERSON

3 COURSE £36 PER PERSON

STARTERS

Shipton Mill Sourdough flat bread, butternut squash, chestnut, watercress (VE)

Hummus fava beans dip, rapeseed oil, sunflower seed tahini (VE/GF)

Smokey courgette dip peas, mint, lemon (VE/GF)

Served with fresh raw vegetables

MAINS

Slow Roasted Lamb Shoulder, minted lamb glaze

Fire grilled chicken, oregano, garlic & chilli marinade (GF)

Roasted cauliflower, romesco sauce, pomegranate, capers, almonds (VE)

Served with: Crispy old bay potatoes, Blackened cabbage, fennel seed butter

DESSERTS

Chocolate and granary espresso mousse, espresso jelly (VE/GF)

Add:

Three local cheese board £7 per person
Bath Blue, Wookey Hole Cave Aged Cheddar, Somerset Brie

BOARDS

CHARCUTERIE

Selection of artisan cured meats £8 per person

CHEESE

A selection of three local cheeses
Bath Blue, Wookey Hole Cave Aged Cheddar, Somerset Brie £7 per person

FRUIT

Seasonal & sustainable fruit selection (VE/GF)
£5 per person

Optional Service Charge 12.5% is added to your bill, all tips are distributed 100% to the team

The **GRANARY**

events@granarybristol.com

01174 680 032

www.granarybristol.com

32 Welshback, Bristol, BS1 4SB

£10 per person deposit required to secure your reservation.
Food to be pre-ordered 7 days in advance of your reservation date.
All tables allocated for 2 hours unless pre-arranged with management.

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CLUB

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51 Queen Charlotte St,
Bristol, BS1 4HQ