

OUR GLORIOUS MENU

Drinks available to pre-order

ON ARRIVAL

MULLED

Mulled Wine Reception

£3.95 per person

Mulled Cider Reception

£3.95 per person

FIZZ

Durello Reception

£5.95 per person

WITH YOUR MEAL

WINE

Buy 6 bottles and get your 7th bottle free

Available on all wines by the glass

BEER

Ice Bucket of 10 Peroni

£39.00

Ice Bucket of 10 Budvar

£37.00

Ice Bucket of 10 Caple Road Cider

£36.00

COCKTAIL PITCHERS

Cherry Bakewell £22.95

English Garden £22.25

Pink Lemonade Mocktail £9.95

To book your table, please visit www.cosyclub.co.uk.

We kindly ask for a deposit of £10 per person. Once the booking is made, you then have 14 days to settle the deposit. Please note that we do not require a pre-order for your food. Full booking terms and conditions can be found on our website.

(V) Vegetarian (VE) Vegan (GF) Gluten Free (N) Contains Nuts

If you have an allergy, please speak to a member of staff. Further vegan and gluten free options are available.

SHARING PLATTERS TO START

A selection of all of the below

Smoked Salmon Blinis

with lemon & chive crème fraîche and baby rocket

Cumberland Pigs in Blankets

with a sticky mulled cider glaze

Halloumi & Sweetcorn Bites (V & GF)

with chipotle sweet chilli jam

Slow-cooked Pork Belly Bites (GF)

with sticky five-spice & honey

Baked Camembert (V, GF option available)

with olive oil toasted sourdough soldiers and fig & date chutney

Mushroom, Tarragon & Chestnut Pâté (VE, N, GF option available)

with olive oil toasted sourdough

MAINS

Norfolk Turkey & Smoked Bacon Pie (N)

with pigs in blankets, creamy mash, roasted maple-glazed carrots & parsnips, sprouts with a sage & chestnut butter and gravy

Beetroot, Carrot & Parsnip Pie (VE & GF)

topped with a sage & onion crust, with creamy mash, roasted maple-glazed carrots & parsnips, herb roasted sprouts and gravy

Slow-Roasted Outdoor Bred Pork Belly (GF & N)

with chestnut & herb sausage stuffing, dauphinoise potatoes, braised red cabbage, watercress and a red wine gravy

Confit Duck Leg (GF)

with dauphinoise potatoes, braised red cabbage, roasted plum, watercress and a red wine gravy

Pan-fried Fillet of Sea Bass (GF)

with crème fraîche & herb crushed new potatoes, peas, watercress and a lobster butter

Halloumi & Winter Vegetable Wellington (V & N)

with creamy mash, roasted maple-glazed carrots & parsnips, sprouts with a sage & chestnut butter and gravy

PUDDINGS

Chocolate Brownie & Cinder Toffee Trifle (V & GF)

with chocolate fudge sauce & salted caramel cream

Traditional Christmas Pudding (V & GF)

with brandy sauce

Limoncello Cheesecake (V)

with raspberry coulis and crushed meringue

Chocolate & Orange Torte (VE & GF)

with raspberry sauce

English Cheese Selection (GF option available)

Barbers Vintage Cheddar, Shropshire Blue and West Country English Brie with oatcakes and fig & date chutney