

Christmas 2023
Function
Information



PRIVATE DINING

Max Guests	Min Spend	Exclusive Use (no time restriction)
8-10	£1300	£1300

Set Menus

The Meat & Wine Co has created a selection of delicious coursed menus for group bookings of more than 8 people

Set Menu 1	£79 per person
Set Menu 2	£110 per person
Set Menu 3	£150 per person

Lunch Menu

Available Monday - Thursday 12.00 - 4.00pm
Includes a glass of house selected wine, beer or soft drink

2 Courses	£28 per person
3 Courses	£33 per person

Beverage Packages

Standard	£47/2h	£65/3hr
Premium	£65/2hr	£89/3hr

All menu and beverage items are subject to availability and prices may change

An discretionary 15% service charge will be added to all bookings

Personalised Menus

If you would like to personalise your set menu with a company logo, image or message we can create this for you complimentary.

Please enquire for more information.

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG)

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

Calamari

Lightly fried calamari, cucumber, onion, lemon and nam jim sauce

Short Rib Croquette

Slow cooked beef, Parmesan, jus, gremolata and black garlic aioli

MAIN

(Choose one per person)

Striploin 250g

Black Angus, USDA Prime - Grain Fed - Creekstone, USA.

Grilled to perfection with our signature basting.

Served with crunchy chips or gem salad and your choice of sauce*

Rib-Eye 300g

Finnish Ayrshire - Grass Fed - Prussian Black, Europe.

Grilled to perfection with our signature basting.

Served with crunchy chips or gem salad and your choice of sauce*

*Sauce Selection

African Chilli / Peppercorn / Creamy Mushroom

/ Bone Marrow Butter / Chimichurri

Mushroom Risotto (V)

Truffle, porcini mushrooms, herb crumb, egg yolk, Parmesan

Spicy Salmon Skewer

Served with crunchy chips, mash or gem salad

DESSERT

(Choose one per person)

Malva Pudding (V)

Apricot coulis, vanilla ice-cream and freeze-dried raspberries

Crème Brûlée (V)

Ginger snap biscuit, whipped mascarpone and lemon balm

ON ARRIVAL

(To Share)

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan and garlic crisps

ENTRÉE

(Choose one per person)

Seared Scallops

Cauliflower purée, chilli tuile and herring caviar

Beef Carpaccio

USDA Choice fillet, horseradish cream, rocket & cracked black pepper

Bruschetta

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

Seared Tuna

Sesame crusted tuna, caramelised onion, chilli yoghurt, Japanese dressing & red shiso

MAIN

(Choose one per person)

Fillet 250g*

Wagyu MB3-5 - Grain Fed - Jack's Creek, Australia

Rib-Eye 300g*

Wagyu MB3-5 - Grain Fed - Jack's Creek, Australia

Grilled to perfection with our signature basting.
Served with crunchy chips or gem salad and your choice of sauce*

*Sauce Selection

African Chilli / Peppercorn / Creamy Mushroom / Bone Marrow Butter / Chimichurri

Mushroom Risotto

Truffle, porcini mushrooms, herb crumb, egg yolk, Parmesan

Pan Fried Cod

Lobster bisque, cherry tomatoes, steamed mussels, clams

Beef Ribs

Slow-cooked and finished on a char-grill, with our signature basting.
Served with crunchy chips or gem salad.

SIDES

(To share)

Truffle Mac & Cheese (V)

Parmesan, Gruyère, Cheddar & mozzarella, truffle with chives

Wedge Salad

Iceberg lettuce, tomatoes, fried shallots, blue cheese and ranch dressing

Mash

Creamy potatoes, burnt butter & chives

DESSERT

(Choose one per person)

Chocolate & Hazelnut Fondant (V)

Classic in-house baked fondant with a melted white chocolate centre and hazelnut praline gelato

Sticky Date Pudding (V)

Date sauce, candied walnuts & fior di latte ice-cream

ON ARRIVAL

(To Share)

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan and garlic crisps

ENTRÉE

(Choose one per person)

Wagyu Dry-Aged Tartare

Jack's Creek Wagyu rump and dry-aged rib-eye, confit egg yolk, condiments, bone marrow & Parmesan crostini

Scallop Crudo

Smashed pea salsa, pickled shallots, coconut dressing, mint oil

King Prawns

XO butter, African chilli sauce and coriander

Bruschetta (V) (VG)

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

MAIN

(Choose one per person)

Fillet 250g*

Wagyu MB3-5 - Grain Fed - Jack's Creek, Australia

Rib-Eye 300g*

Wagyu MB3-5 - Grain Fed - Jack's Creek, Australia

Grilled to perfection with our signature basting.
Served with crunchy chips or gem salad and your choice of sauce*

*Sauce Selection

African Chilli / Peppercorn / Creamy Mushroom / Bone Marrow Butter / Chimichurri

Mushroom Risotto

Truffle, porcini mushrooms, herb crumb, egg yolk, Parmesan

Pan Fried Cod

Lobster bisque, cherry tomatoes, steamed mussels, clams

Beef Ribs

Slow-cooked and finished on a char-grill, with our signature basting.
Served with crunchy chips or gem salad.

SIDES

(To share)

Truffle Mac & Cheese (V)

Parmesan, Gruyère, Cheddar & mozzarella, truffle with chives

Wedge Salad

Iceberg lettuce, tomatoes, fried shallots, blue cheese and ranch dressing

DESSERT

(Choose one per person)

Chocolate & Hazelnut Fondant (V)

Classic in-house baked fondant with a melted white chocolate centre and hazelnut praline gelato

Sticky Date Pudding (V)

Date sauce, candied walnuts & fior di latte ice-cream

LUNCH MENU

Two Courses £28 Three Courses £33 (Available 12pm - 4pm)

ENTRÉE

Bruschetta (V) (VG)

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

Calamari

Lightly fried calamari, cucumber, onion, lemon and nam jim sauce

Short Rib Croquette

Slow cooked beef, Parmesan, jus, gremolata and black garlic aioli

MAIN

Steak Tagliata

Char-grilled steak, slow-roasted tomatoes, shaved Parmesan, rocket and chimichurri

Beef Burger

Chuck, brisket & bone marrow patty, Cheddar, tomato, onion rings and burger sauce. Served with crunchy chips or gem salad

Chicken Skewer

Mozambique peri-peri & lemon basting. Served with crunchy chips or gem salad

Rump Heart

300g Angus x Hereford - Grass Fed - Argentina.
Grilled to perfection with our signature basting and served with crunchy chips or gem salad

Mushroom Risotto (V)

Truffle, Porcini mushrooms, herb crumb, egg yolk, Parmesan

DESSERT

Crème Brûlée (V)

Ginger snap biscuit, whipped mascarpone and lemon balm

Malva Pudding (V)

Apricot coulis, vanilla ice-cream and freeze-dried raspberries

All beverage packages commence at the confirmed reservation time
Cocktails and spirits are available and will be charged on a consumption basis only

	2 Hours	3 Hours
Standard	£47 pp	£65pp
Premium	£65 pp	£89 pp

SAMPLE STANDARD BEVERAGE PACK

White Wine

Pinot Grigio Delle Venezie DOC Arco dei Giovi
Altitudes White, Ixsir

Rosé Wine

Tomaresca Calafuria Negramaro

Red Wine

Toscana Rosso Organic, Tenuta Santa Lucia
BenMarco Malbec, Susana Balbo

Beer

Peroni, Empress IPA

SAMPLE PREMIUM BEVERAGE PACK

Sparkling Wine

Charles Heidsieck Brut NV

White Wine

Fiano IGT Terre Siciliane, Molino a Vento
Beurrot Pinot Gris, Kooyong

Rosé Wine

Whispering Angel

Red Wine

MOMO Pinot Noir Organic, Seresin Estate
Swan Valley Tempranillo Blend, Corymbia

Beer

Corona, Toast IPA

SOFT DRINKS AND JUICES (available with all packs)

Coca-Cola, Coke Zero, Diet Coke, Fever-Tree Tonic Water, Lemonade, Ginger Ale, Ginger Beer, Soda, Three Cents Grapefruit Soda, Orange, Apple, Pineapple, Cranberry, Tomato, Pink Grapefruit

DEPOSITS & CANCELLATIONS

In order to secure the date of your private event, we require a deposit of £500. Deposits can be made by credit card via pay link (incurring a non-refundable, non-redeemable 2.6% transaction fee), cash, or bank transfer. Please note that we cannot accept credit card payments over the phone. Once the terms and conditions of the event have been finalized, the guest is required to make payment of 50% of the final quoted amount. Full payment must be taken on the day of the event either prior to or at the conclusion of all activities; of which must be agreed upon beforehand. A full refund can be issued, up to (and including) 7 days before the agreed event, after which point deposits will be non-refundable. If any changes occur within this 7-day period, it is at the discretion of the venue as to how they proceed with any pre-payments – this may be determined as credit, transferrable to a new date, partial refund, or an alternative solution.

TAX & SERVICE CHARGE

All food and beverage quotes are VAT inclusive (20%). A discretionary service charge of 15% will be added to your bill which is passed directly to the kitchen and wait staff as a gratuity.

ADDITIONAL COSTS

Any additional costs are to be agreed upon by both parties in writing before the charges are incurred.

ALTERATIONS TO BOOKINGS

One week prior to the event the customer is required to confirm the number of guests that will be in attendance. If there is a reduction to this number within 72 hours of the event, the venue reserves the right to charge as per the previous number of guests confirmed. If attendance exceeds the confirmed amount, the customer must pay the excess amount at the event's conclusion or be billed the following day.

ARRIVAL & SEATING TIMES

We ask that you kindly emphasise to your guests the importance of arriving at The Meat & Wine Co slightly ahead of your agreed time so that you can enjoy your meal within the confirmed time period. We recommend you arrive 15 minutes prior to your seating time. Food and drink service will begin as previously discussed unless communicated otherwise with the venue team.

FOOD & BEVERAGE

The Meat and Wine Co's menus are subject to change according to seasonality and availability. If a certain item becomes unavailable, then this will be suitably substituted and the customer made aware as soon as possible.

CORKAGE

We are fully licensed and offer an extensive wine and beverage list. A corkage fee of £30 or 15% of the bottle RRP (whichever is higher) per bottle applies if you opt to bring your own bottle.

CAKEAGE

A cakeage fee of £10 per person applies, at the discretion of the venue if you bring your own cake.

SECURITY & ALCOHOL CONSUMPTION

The management, security, and bar team reserve the right to stop alcohol service entirely or upon specific guests who are recognised by staff as intoxicated.

DECLARATION

Upon taking deposit to confirm an event, the guest/client must complete and sign the collectively agreed-upon terms and conditions. In so doing the customer is entering into an agreement to abide by the above T&Cs.

FUNCTION ENQUIRIES

To make a booking & secure your function,
please click the button below to be
redirected to our convenient online booking form

[CLICK HERE](#)