

THE GEORGE & MONKEY 2025



PRIVATE HIRE AVAILABLE LARGE GROUPS WELCOME



Our three course set festive menu is available throughout November, December & January

For groups between 10 & 50 people

Booking & pre-ordering is required

Three courses £41 a head

STARTERS

Smoked salmon & watercress filo tart, lemon & dill cream cheese, fennel shavings

Fig & feta cheese salad, blackberries, pomegranate, balsamic & maple syrup dressing *v/GF(VG possible*)

Antipasti wreath of salami, prosciutto, olives, artichokes, tomatoes, parmesan, crostini

MAINS

Garlic & thyme roast Norfolk turkey, truffle salted roast potatoes, pigs in blankets, tenderstem broccoli, heritage carrot tops, charred brussels sprouts, stuffing

Beef bourguignon, buttered garlic mash, silverskin onions, chestnut mushrooms, roasted root vegetables *GF*Maple & herb roasted sweet potato, chili wilted spinach, roasted pecans *VG/GF*

DESSERTS

Pecan pie, Madagascan vanilla ice cream *v*Salted caramel chocolate tart, spiced orange chutney *vc/cr*

Cheese board of Colston Basset stilton, Keen's Farmhouse cheddar, camembert, spiced tomato & red onion chutney, grapes, a selection of artisanal crackers *v£5 supplement*

V - Vegetarian VG - Vegan GF - Gluten free



48hrs advance notice required for all sharing menu orders

Party Sharing Platters

SMALL BITES

Smoked salmon blinis, crème fraiche, dill £31 15 pieces

Breaded fried camembert mac & cheese balls £29 18 pieces v

Spiced soy & bean panko crumbed nuggets, bitter orange bbq sauce £27 27 pieces vc

Fried mozzarella sticks, spiced tomato dip £23 24 pieces v

Spinach & mozzarella arancini balls, green pesto dip £23 24 pieces v

Pigs in blankets - chipolata sausages, maple syrup glazed smoked bacon, Dijon mustard £27 25 pieces

CHARCUTERIE & CHEESE

Antipasti board of British glazed ham, prosciutto crudo, salami Milano, silverskin pickled onions, cornichons £25 serves 2 to 3 people

Cheese board of Colston Basset stilton, Keen's Farmhouse cheddar, camembert, spiced tomato & red onion chutney, grapes, a selection of artisanal crackers £25 serves 2 to 3 people V

DESSERTS

Mini mince pies, vanilla custard £25 30 pieces v

Whole pecan pie, brandy cream £36 serves 12 to 14 people v

Whole chocolate & orange tart, spiced orange chutney £36 serves 12 to 14 people vG/GF

V - Vegetarian VG - Vegan GF - Gluten free



Festive drinks deals

House beer pitchers - 4 pints £25 a pitcher



Only available on house lager & cider

Buy 5 shots... & get a 6^{th} free



Only available on selected shots

Buy any six bottles of the same wine, prosecco or champagne & get a 7th free



Beer buckets - 5 bottles £28 a bucket



SPARKLING WINE	78.7	125ml	175ml	Bottle
Fontessa Prosecco Spumante Brut, DOC -vegan	Italy	5.90	W. J	32.00
Champagne CH de L'Auche Brut Sélection - vegan	France	-	44	59 .50
Henners Brut, English Sparkling, East Sussex -vegan	UK	-	**	75.00
WHITE		125ml	175ml	Bottle
Alasia Cortese, Piemonte DOC - vegan	Italy	4.70	6.80	25.00
Il Badalisc Pinot Grigio, Delle Venezie DOC - vegan	Italy	5.00	7.20	29.00
Vila Nova Vinho Verde, DOC Vinho Verde -vegan	Portugal	-	-	34.00
Cave de l'Ormarine Carte Noire, AOP Picpoul de Pinet	France	5.20	7.50	35.00
Circumstance Chenin Blanc, WO Stellenbosch-vegan	South Africa	-	-	37.00
Shucker's Shack Sauvignon Blanc, Marlborough - vegan	New Zealand	6.50	9.30	39.00
Tentua Santa Seraffa Gavi di Gavi, DOCG -vegan	Italy	-	-	43.50
La Huida Albariño, DO Rias Baixas	Spain	-	-	45.50
Clay Shannon Chardonnay, California AVA - vegan	USA	-	-	48.00
RED		125ml	175ml	Bottle
Borgia by Borsao Garnacha, DO Campo de Borja .vegan	Spain	4.70	6.80	25.00
Peacock Wild Ferment Merlot, WO Stellenbosch - vegan	South Africa	4.80	6.90	30.00
Conviviale Montepulciano D'Abruzzo-vegan	Italy	-	-	30.00
La Ruchette Dorée Rouge, AOP Côtes du Rhône - vegan	France	-	-	31.00
DaVero Nero d'Avola, Sicilia DOC - organic - vegan	Italy	5.20	7.50	35.00
Sixty Clicks Shiraz Mataro - vegan	Australia	6.30	9.00	36.50
Ontañón Rioja Crianza, DOCa Rioja	Spain	-	-	42.00
Nieto Patrimonial Malbec, DOC Luján de Cuyo - vegan	Argentina	-	-	45.00
Domaine Boutinot Les Six, AOP Cairanne Cotes du Rhone -vegan	France	-	-	51.00
San Felice Il Grigio Reserva, Chianti Classico DOCG	Italy	-	-	54.00
ROSE		125ml	175ml	Bottle
Mirabello Pinot Grigio Rosé, Provincia di Pavia IGT . vegan	Italy	4.70	6.80	25.00
Maison Boutinot Cuvée Rosé, AOP Côtes de Provence .vegan	France	24	- M	39.00

Exclusive Hire

Standing capacity: 140

Seated capacity: 50 (split across tables & rooms)

£250 booking fee for exclusive hire of the entire venue

Please get in touch with our team via email for our minimum spends over the Christmas period: bookings@thegeorgeandmonkey.com

- All spends are inclusive of vat
- · All spends are inclusive of service charge
- Deposit of 25% of minimum spend required upfront to secure booking
- Further deposit of 75% of minimum spend required 14 days before booking
- Deposit can be used on the date or alternatively deposits can be refunded within 48hrs of the booking date
- Some card issuers can take up to a week to process refunds

Semi-Private Rooms

Bar room - Standing capacity: 50 people - Seated capacity: 20 people

Back room - Standing capacity: 80 people - Seated capacity: 30 people

No minimum spend required for the rooms

- Deposit of £10 a head required upfront to secure booking
- Deposit can be used on the date or alternatively deposits can be refunded within 48hrs of the booking date
- Some card issuers can take up to a week to process refunds

Large Group Bookings

No fee for larger bookings

No minimum spend required for larger bookings

- Deposit of £10 a head required upfront to secure booking
- Deposit can be used on the date or alternatively deposits can be refunded within 48hrs of the booking date
- · some card issuers can take up to a week to process refunds
- For 'large bookings' tables will be held for up to twenty-five minutes after the arranged booking time before being given away to any
 waiting guests
- If you are running late please inform the team & we will do our best to ensure tables are held

Cancellations

- Any cancellation of the event by the customer more than eight weeks before the event date will warrant the return of the deposit held in full
- Any cancellation of the event by the customer more than four weeks (but less than eight weeks) before the event date will warrant the return of 25% of the deposit
- · There will be no return of the deposit if the event is cancelled by the customer within four weeks of the event date
- Any cancellation at any time by the venue will result in the full return of the deposit held to the customer

Cancellations - Covid / Illness Specific

- Any government action that results in either enforced closure of the venue or prohibits such sized events will warrant the return of the
 deposit held in full to the customer
- Positive covid (or other illness) tests or isolation requirements for attendees will not warrant a return of the deposit (unless cancellation conditions above are met)
- General illness of booker or guests is not a valid reason to cancel a booking & receive a refund

