



Christmas

AT BIER & TWIST



2 COURSES - £32.00

3 COURSES - £37.00

£3.00 SUPPLEMENT FOR CHEESEBOARD

complimentary glass of fizz for every guest on arrival

AVAILABLE FROM

24TH NOVEMBER - 24TH DECEMBER

PRE ORDER AND DEPOSIT REQUIRED FOR ALL TABLES

ONLINE BOOKINGS ARE UNAVAILABLE FOR OUR FESTIVE MENU

TO BOOK, PLEASE CALL US ON **01524 544123** OR EMAIL
US AT **CONTACT@BIERANDTWIST.CO.UK**

BIER & TWIST

28 MARKET STREET, LANCASTER

01524 544123

Festive



MENU

Starter

Salmon Roulade (GF)

A dill soft cheese wrapped in smoked salmon, served with pickled shallots and a rocket salad

Apple & Parsnip Soup (VE, GFA)

Served with warm crusty bread and butter

Chestnut and Cranberry Arancini

Roast chestnut and cranberry arancini, served with parmesan shavings and chive crumb

Chicken Liver and Bacon Pate (GFA)

Homemade chicken liver and bacon pate, served with melba toast and chutney

Main Course

Traditional Christmas Dinner

choose from roast lancashire turkey (GFA) or roast joint of beef (GFA)

Served with seasoned roast and mashed potatoes, maple glazed carrots and parsnips, Brussel sprouts, tender stem broccoli, chestnut and sage stuffing, pig in blanket, Yorkshire pudding, finished with a traditional gravy

Pan Seared Salmon (GFA)

Pan seared salmon, crushed new potatoes, prawn velouté, tender stem broccoli, a split dill cream and crispy cabbage

Mushroom Wellington (VE)

Served with seasoned roast potatoes, vegan creamed mash, maple glazed carrots and parsnips, Brussel sprouts, tender stem broccoli, finished with red wine gravy

Dessert

Christmas Pudding (VE available)

Traditional Christmas pudding served with a Brandy sauce

White Chocolate and Orange Tart

Served with mulled wine sorbet

Festive Cheese Board (GFA)

A selection of local cheeses served with celery, grapes, chutney and a selection of savoury biscuits

Gingerbread Cheesecake (V)

Served with chocolate sauce and vanilla ice cream



Festive Menu

TERMS & CONDITIONS

CONFIRMATION AND DEPOSITS

- Provisional bookings will be kept for 7 days only, should we not hear from you, we will assume you no longer wish to proceed and will release the space.
- Bookings are only confirmed upon receipt of a full deposit payment.
- A £10.00 per person deposit will be required for all bookings – deposits can be paid in house via cash or card or via a secure payment link.

CANCELLATIONS

- Any cancellations made within 24 hours of the reservation, will result in the loss of the £10.00 deposit for that person/s.
- Any cancellations made on arrival will result in the dishes being paid for in full

PRE ORDERS

- We will provide a pre order spreadsheet for your booking, all pre orders must be submitted via this spreadsheet.
- We will require your pre order by the 10th of November, once you have submitted your pre order, we are unable to make any changes.
- You cannot mix menus, all of your group has to order from our Festive Menu.

SERVICE AND PAYMENTS

- Unfortunately, we are unable to split bills by items, this is too time consuming and can result in items not being paid for by those who have ordered them. We are more than happy to split the bill by equal amounts.
- If you wish to order drinks but pay individually for these, you will be asked to order at the bar. We are happy to do table service for drinks as long as you are happy for them to be added to the total bill.

TABLE TURN TIMES

- Tables are allocated a certain amount of time depending on the party size:
- 8 – 15 people = 2.5 hours
- 15 – 25 people = 3 hours
- 25 + people = 3.5 hours
- PLEASE NOTE: Your food will be served approximately 30 minutes after your booking time, so please allow plenty of time to arrive and get seated.
- If any members of your booking are running late, please let us know as soon as possible and we will do our best to accommodate this