

YOU'RE INVITED

SEASON'S GREETINGS PARTY ORGANISER

Join us for festive cheer and book your party this year at The Practitioner. If you want a sparkle to your Christmas gatherings with colleagues or loved ones, then look no further.

Ask for our Christmas Ambassador, as they are your go-to person and will be happy to help you make it a fun relaxed experience.

BOOKINGS NOW BEING TAKEN

- + HAND-CRAFTED COCKTAILS, BUBBLY AND DELICIOUS MULLED WINE
- + LOVINGLY MADE FESTIVE FOOD
- + TWO OR THREE COURSE DINING MENU
- + FESTIVE BUFFET MENUS INCLUDE 8 AND 11 CHOICES
- + PRIVATE HIRE AVAILABLE AND EXCLUSIVE AREAS FOR HIRE
- + DRINK PACKAGES AND DRINK PRE-ORDERS ARE WELCOME
- + NON-GLUTEN MENU AVAILABLE UPON REQUEST

A non-refundable deposit of £10 per person is required to secure your booking.

Our festive menus are available from 1st November 2018 – 31st January 2019.

For information about all upcoming events, available festive dates and to arrange your party, please contact us.

**MERRY CHRISTMAS
FROM THE TEAM AT THE PRACTITIONER**



FESTIVE TIPPLES

DRINK PACKAGES

FOR EASE AT THE TABLE, HERE ARE OUR DRINK OPTIONS!

SPARKLING

Bisol Jeio Prosecco Magnum £50

Serves 12



BOTTLED BEER

24 bottles of Peroni (330ml) £70

24 bottles of Heineken (330ml) £70

WINE

6 bottles of Acacia Tree Chenin Blanc or Pinotage £80

12 bottles of Acacia Tree Chenin Blanc or Pinotage £155

Feel free to mix and match wines.

JUICE

Cracker fruit juice (1L) £5

Choose from cranberry, apple or orange juice

IF YOUR PARTY WOULD PREFER ANY OTHER FESTIVE TIPPLES, OUR TEAM WILL BE DELIGHTED TO DISCUSS YOUR INDIVIDUAL REQUIREMENTS FURTHER.



**THE
PRACTITIONER**



FESTIVE BUFFETS

SILVER — £13

MARINATED OLIVES (V)
Boscaiola and Kalamata olives.

HUMMUS & PITTA (V)
Traditional and Roquito
pepper hummus with
wholemeal pitta.

**CHICKEN LIVER PÂTÉ
TOAST**
Tracklements onion marmalade.

SEAFOOD CANAPÉS
Tuna, tomato and caper blini.

Smoked salmon and
soft cheese on rye.

Prawn with lemon cream
on dark bread.

Trout caviar and
soft cheese on rye.

**HONEY GLAZED
SAUSAGES**

Grain mustard mayonnaise.

CHICKEN WINGS
Festive coating, cranberry dip.

ROAST POTATOES (V)
Sea salt and gravy.

DOUGH BALLS (V)
Garlic butter.

GOLD — £16

MARINATED OLIVES (V)
Boscaiola and Kalamata olives.

HUMMUS & PITTA (V)
Traditional and Roquito pepper
hummus with wholemeal pitta.

**CHICKEN LIVER PÂTÉ
TOAST**
Tracklements onion marmalade.

**HONEY GLAZED
SAUSAGES**
Grain mustard mayonnaise.

SEAFOOD CANAPÉS
Tuna, tomato and caper blini.

Smoked salmon and
soft cheese on rye.

Prawn with lemon cream
on dark bread.

Trout caviar and
soft cheese on rye.

CHICKEN WINGS
Festive coating, cranberry dip.

ROAST POTATOES (V)
Sea salt and gravy.

DOUGH BALLS (V)
Garlic butter.

**SPICED EDAMAME
FALAFELS (V)**
Tzatziki

**LENTIL & SPINACH
BON BONS (V)**
Onion marmalade.

SWEET TREATS

Bitesize chocolate brownies (v), mince pies and salted caramel profiteroles (v).

Available for a minimum of 6 people or more only.



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DINING MENU

STARTERS

SPICED PARSNIP & LENTIL SOUP (V)

bread & butter, toasted seeds, chilli oil.

DUCK & CANDIED ORANGE PÂTÉ

Tracklements onion marmalade, toast & butter.

CRISPY BREADED CAMEMBERT (V)

Toasted pumpkin seeds, rocket and cranberry relish.

LOBSTER & PRAWN COCKTAIL

Brown bread & butter, gem, tomato, cucumber, Sriracha cocktail sauce.

MAINS

All served with carrots, kale, butternut squash, Brussels sprouts and roast parsnips

ROAST TURKEY

Sweet onion & cranberry stuffing, pigs in blankets, roast potatoes and gravy.

BEEF & MUSHROOM BORDELAISE

Red wine sauce, button onions, grain mustard mashed potato.

BAKED SEABASS FILLETS

Parsley new potatoes, lemon & white wine cream sauce.

HERB CRUSTED CAULIFLOWER (V)

Gran Moravia cheese sauce, herb oil, roast potatoes.

DESSERTS

STRONGHART CHRISTMAS PUDDING*

A truly classic pudding recipe made with award-winning McMullen Stronghart ale and served with traditional brandy sauce, mint and strawberry.

CHOCOLATE & ALMOND CHEESECAKE (V)

Chocolate sauce and mint.

CHOCOLATE & CHERRY FONDANT (V)

Chocolate sauce and vanilla ice cream.

TIRAMISU* (V)

Mascarpone, whipped cream, Amaretto, sponge fingers, espresso, cocoa.

Add mini mince pie for £1.50 extra per person.

2 COURSE – £21.50 3 COURSE – £25.50 (FRIDAY – SUNDAY)

2 COURSE – £19.50 3 COURSE – £23.50 (MONDAY – THURSDAY)

£10 deposit per person

ADD A CHEESEBOARD COURSE FROM £6.95 – ask team for options



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* Contains alcohol.

BOOKING FORM

Please fill in this form complete with your **selection of menu choices** and hand into the management team. There is a non-refundable deposit of £10 per person.

Name: Tel No:

E-mail:

Address:

.....

..... Postcode:

Date of party: No. in party:

Preferred time of booking:

Total deposit @ £10 per person: £ (non-refundable)

MENU SELECTION

- SILVER BUFFET MENU** **GOLD BUFFET MENU**
- DINING MENU** (Please make your menu selections overleaf)
- DRINKS** (If you wish to pre-order drinks, please place an "X" in the box and we will contact you to go through in detail)



Tick box to sign up to our Priority Club

As a member of our Priority Club you will receive a bottle of Prosecco on your birthday*, updates on events and exclusive offers

Date of birth / / †For birthday Prosecco

By opting into our Priority Club, you consent to receive email and SMS communications and offers from McMullen and Son's Ltd venues that we feel you may be interested in. If you no longer wish to receive communications from us, you can simply Opt-out by visiting www.mcmullens.co.uk/keep-in-touch/optout †Terms & conditions apply. You must be 18 or over to join. For further details please visit www.mcmullens.co.uk/keep-in-touch/termsandconditions

Christmas Fayre is available from 1st November 2018 – 31st January 2019 (excluding 25th December)

A non-refundable deposit of £10 per person is required for Christmas Fayre within 2 weeks of a provisional booking having been made. Unfortunately, we are unable to guarantee your booking without a deposit. Please supply a completed booking form with your menu selection 2 weeks prior to your booking date unless otherwise agreed.

The 2 course option from the Christmas dining menu includes a choice of starter and main or a main and dessert.
All buffet bookings must include a minimum of 6 people.

Food Allergies & Intolerances. A non-gluten menu is available upon request. If you have any allergies or dietary requirements please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten or other allergens. A full list of allergens in each dish is available for your peace of mind.

Fish and poultry dishes may contain bones (v) = Suitable for vegetarians (ve) = Suitable for vegans *Contains alcohol

All items are subject to availability. All prices include VAT. Drink Packages are sold separately and are not included in the set Christmas menu pricing.

SERVICE IS NOT INCLUDED. ALL TIPS ARE RETAINED BY THE GRATEFUL TEAM

Party organiser is responsible for ensuring all dishes are served to the correct guests.

Cancellations may be made at any time, in writing, to the manager, however only monies over and above the deposit will be refunded. If you have any queries, comments or suggestions please do not hesitate to let the pub know or alternatively, contact head office.

McMullen & Sons LTD, The Hertford Brewery, 26 Old Cross, Hertford, Herts. SG14 1RD

