



*Christmas*  
2017

*eighteen twelve*

**1812**

lounge bar & restaurant

bar **So.**

PARTY PACKAGES

# BESPOKE CHRISTMAS PARTY PACKAGES

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**1812**  
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Our mouth watering 3 course Christmas menu is suitable for 4 - 80 guests and is listed on the adjacent page. Larger bookings are available from Sunday - Friday with Buffet or Canapé options for up to 350 people.

1812 features live party music every Wednesday, Thursday and Friday night throughout the Christmas Period. Please note Christmas party bookings are available on Saturday lunchtimes but not in the evenings.

Downstairs in Bar So, The Dome is ideal for larger parties for up to 650 guests. Buffet and Canapé options are available and the bar can be sectioned off for your privacy. The area boasts a large bar, dance floor and state of the art lighting & sound. (Not available on Saturdays).

Our 'So Private' Bar is also ideal for a smaller party, or after-party following a meal in 1812 Restaurant. (Available all week for up to 100 guests).

## BUFFET MENU

Traditional Pigs in Blankets  
Poppy Seed & Rosemary Glazed Drumsticks  
Haddock Goujons & Sweet Chilli Sauce  
Sage & Cranberry Stuffing Balls  
Pork & Thyme Sausage Rolls  
Sticky Pork Ribs  
Tomato & Goats Cheese Quiche  
Ginger & Garden Chilli Vegetable Parcels

**£12.50 PER PERSON**

## CANAPÉ MENU

Chicken Liver Parfait  
& Red Onion Jam  
Rosary Goats Cheese & Grape  
Truffle Arrancini  
Smoked Salmon Mousse  
Blue Cheese and Apricot Crostini  
Parma Ham Crostini's Smoked  
Mackerel Pate

Minimum order of 40 canapés  
**PRICED AT £1 PER CANAPÉ**

## 3 COURSE CHRISTMAS MENU

### TO START

Roasted celeriac veloute, truffle oil, pine nuts

Salmon and herb rillette, smoked salmon mousse, soy cured salmon, pea shoots, pickled vegetables, aioli

Chicken liver parfait, quince jelly  
toasted brioche, dressed leaves

Carpaccio of beetroot, heritage tomatoes  
goats cheese, rocket

### TO FOLLOW

Traditional roast turkey breast and leg, sage and chestnut stuffing, pigs in blankets, roast potatoes  
seasonal vegetables and a roast jus

Cider and rosemary braised pork belly, crispy crackling, red pepper and chorizo mash, swede puree,  
buttered kale, mustard jus, pancetta crisp

Pan fried fillet of hake, wild mushrooms,  
new potatoes, mange tout, chive butter sauce

Carrot and coriander risotto, carrot crisps  
coriander pesto, red watercress

### TO FINISH

Traditional Christmas pudding, brandy and vanilla anglaise

Dark chocolate brownie, pistachio ice cream  
tuille biscuit, raspberries

Vanilla and rum poached winter fruits, puff pastry  
vanilla pastry cream, pear sorbet

Selection of cheeses, frozen grapes, onion marmalade  
homemade crackers (£4 Supplement)

Or

Christmas spiced martini cocktail with 1812 truffles

**3 Courses for £32.<sup>95</sup> per person**

Please inform a member of staff if you have any food allergies or special dietary requirements as some of our dishes may not be suitable.  
For tables of 6 or more, a voluntary 10% service charge will be added.

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