AVERY MERRY

Festive Sharing Platter & Bottomless Drinks
Included in a 90-Minute Session

£36.50 per person Minimum 2 people

BOTTOMESS LUNCH

4-20 December: Thursdays, Fridays & Saturdays, 11am-2pm. Additional dates: 22-24 December

DRINKS

The Classics

Prosecco Peach Bellini Mimosa



Santa's Spritz's

Ho Ho Hugo

Elderflower gin spritz - light, floral and refreshing

Rudolph

Sarti bitters spritz - bright, citrusy and lightly bitter

Sugar Plum

Hive cassis spritz - sweet, dark berry and smooth

Secret Santa

Aperol spritz - classic, zesty and bittersweet

Jingle Bell Fizz

Limoncello spritz - sweet, lemony and vibrant

The Gingerbread

Ginger wine spritz - warming, spiced and cosy

Beer & Cider

Birra Moretti or Sandford Orchards (draughts)

Soft Drinks

A selection of soft drinks available, please ask your server

Bottomless drinks are available for 90 minutes and served one drink per person at a time. Management may stop service early if guests appear intoxicated, unsafe or behave inappropriately. This offer is for guests aged 18 and over. Please drink responsibly and respect our staff.

FOOD

Festive Sharing Platter

"Gobble Gobble" Pizza

A thin, crispy wood-fired base topped with tender shredded turkey, roasted sprouts, sage & onion stuffing and finished with a warm, festive cranberry drizzle. All the flavours of Christmas... on our signature pizza base

Turkey & Bacon Sliders

Juicy mini turkey burgers tucked into soft brioche buns, covered with melted cheese and topped with smoked streaky bacon. A seriously moreish mouthful

Festive Loaded Fries

Golden fries layered with silky cheese sauce, smoky chipotle mayo, a sweet BBQ glaze and a generous sprinkle of crispy onions. The perfect mix of crunch, spice and comfort

Mini Pigs in Blankets

Plump, succulent pork sausages wrapped in crisp smoky bacon. The essential Christmas bite, done properly

Yorkshire Pudding Bites

Fluffy mini Yorkshire puddings filled with melting brie and a sweet cranberry centre. Soft, gooey, warm and outrageously festive

Watch House

We take care to minimise cross-contamination, but cannot guarantee any dish is free from allergens and accept no liability. Customers with allergies should assess their own level of risk before eating. Please speak to the chef on duty if you need further information.