

From only **£53.95** PP+VAT

WINTER WONDERLAND

Parties at Bristol Museum and Art Gallery

Christmas 2023

MAVE A WONDERFUL CHRISTMAS AT THE BRISTOL MUSEUM AND ART GALLERY A NARNIAN WINTER WONDERLAND

For a Christmas party with the real WOW factor join us at the stunning Bristol Museum Art Gallery in our Narnia themed winter wonderland. Enter our mythical, enchanted forest and prepare to be amazed with snow topped Christmas trees, silver twinkling lights, dramatic coloured snowflake illuminations, lanterns, icicles and of course the iconic Lion, Witch and Wardrobe!





With a choice of arrival drinks, delicious food options, a stunning venue, magical theming and a wonderful entertainment options, celebrate your party, your way with us this year.

A GUIDE TO MAKING YOUR FESTIVE PARTY MAGICAL

Timings

We recommend the following timings: 19.00 Guests arrival & drinks 20.00 Dinner or bowl food served 22.00 Entertainment & dancing 00.30 Bar closes 01.00 Departure



Arrival drinks

Choose your arrival drink

(please select one alcoholic and one non-alcoholic)

- Prosecco / Bellini / Kir Royal
 Bottled beers & ciders
- Elderflower Pressé (non-alcoholic)
- Cranberry Mocktail (non-alcoholic)
- Apple & Ginger Fizz (non-alcoholic)

Upgrades

- Cocktail £4/person - Hattingley English sparkling wine £4.50/person - Champagne £5.50/person

Or let your guests choose their own second drink from the bar with a drink token.

The Finer Details

We kindly request that final details are submitted at least 2 weeks before the event date. this includes returning a completed menu pre-order form along with confirmation of any other items we may need to know and extras or upgrades you would like to order. Due to the popularity of items during the festive season, we would strongly advise booking any additional items as soon as possible to secure their availability (especially non-food/drinks items).

THE MENU



Meat

Butter basted turkey, onion and sage stuffing, pig in blanket, roast potato, gravy Pan seared pork belly, blue cheese and ham croquette, spiced poach pear, carrot and orange puree

Confit duck, orange and cranberry salad

Fish

Smoked salmon and horseradish croquette, salsa vierge, dauphinoise Bloody Mary King prawn cocktail NGCI Fregola in a lobster bisque sauce, pan seared seabass, lemon

Vegan

Maple and orange glazed hassle back butternut squash, smokey carrot in blanket, roast potatoes, balsamic brussel sprouts NGCI

Apple, lentil, and swede stuffed savoy cabbage, smoked pepper and tomato sauce, lemon and coriander couscous NGCI

Vegan 'scallop' and garlic linguine with cherry tomatoes, chili flakes and lemon

Dessert

Steamed spiced orange cake, lemon and basil ice ceam Mince Pie, mulled fruit, Chantilly cream can be made VE and NGCI Eggnog crème brulee, brandy snaps and ginger biscuit Gingerbread trifle VE, NGCI You will be able to select 4 options from Meat, Fish and Vegan and 2 from Dessert. We request that at least one of your selections from the mains and one from dessert be vegan.

VE - VEGAN NGCI - No Gluten Containing Ingredients





THE MENU

Christmas plated menu

Starters

Blue cheese and ham croquette with Plum puree, poached pear and micro herbs

Lemon and garlic vegan scallop with popcorn capers, purple cauliflower, purple cauliflower puree, pea puree, radish, viola flower, peashoot VE, NGCI

Brûlée goats cheese mousse with beetroot, mulled poached pear, honeycomb, elderflower honey and thyme dressing VG, NGCI

Pate en croute with radish and gherkin salad, piccalilli sauce

Mains

Butter basted Turkey with pigs in blankets, Yorkshire pudding, sage and onion stuffing

Cherry and bourbon glazed Pork belly with Yorkshire pudding, apple and elderflower puree, crackling

Lemon and garlic pan fried Seabass* with buttery samphire, celeriac puree, braised shallot

All served with goose fat roast potatoes, balsamic brussel sprouts, thyme and honey roasted carrots, broccoli, gravy

* Supplement of $\pounds 3 + VAT$ per person for this dish

Vegan Wellington

with roasted red pepper, beetroot and kale with an apple, lentil, and swede stuffing NGCI, VE

Vegan Hasselback butternut squash with maple and orange glaze, crispy sage and pomegranate NGCI, VE

Both served with garlic and herb roast potatoes, balsamic brussel sprouts, broccoli, smokey carrots in blankets, sage and onion stuffing and gravy

Dessert sharing platters

A selection of the below served to each table)

Cherry Buché de noel on a bed of white chocolate snow

Steamed spiced orange cake with orange curd filling, lemon and basil ice cream

Eggnog crème brûlée with brandy snaps and ginger biscuit

Gingerbread trifle NGCI, VE

Apple and fig tart with butterscotch and custard NGCI, VE

You will be able to select 2 starters and a vegetarian option, 2 mains and a vegetarian option, and will receive 1 sharing dessert platter for the table.



VE - VEGAN NGCI - No Gluten Containing Ingredients

Festivity Bowl Foods

Perfect option for larger groups, let us circulate our food to your guests so the party never has to stop! Enjoy a selection of smaller bowls of festive favourites and peruse the stations to see what delights are on offer!

- Exclusive use of the Winterstoke and Wills Halls (7pm- 1am)
- Your choice of arrival drinks from fizz to cocktails and mocktails and more
- Bowl food and food stations served through the venue
- Festive enchanted Christmas décor with table centres, incredible lighting and theming
- Private bar facility and all staffing and security included
- DJ and Disco to play all your party classics

Prices start at £53.95 + VAT



Enchanted Traditional Christmas

After years of experience we would like to invite you to join us for a Christmas spectacle, a night of dancing and fantastic food.

> Exclusive use of the Winterstoke and Wills Halls (7pm-1am)

- Your choice of arrival drinks from fizz to cocktails and mocktails and more

3 course seated dinner with a choice of 3 starters, 3 mains and 2 desserts each from our seasonal menu

 Festive enchanted Christmas décor with table centres, incredible lighting and theming
 DJ and Disco to play all your party classics
 Private bar facility and all staffing and security included DJ and Disco

From £53.95 + VAT per person

DRINKS PACKAGES

Drinks

The White Witches Package 2 bottles of prosecco and a jug of elderflower pressé

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£80.00

£105.00

£135.00

£150.00

Tumnus's Package 2 Bottles of house red, 2 bottles of house white and a jug of elderflower pressé

The Turkish Delight Package 2 Bottles of house red, 2 bottles house white, 12 x Beer selection and a jug of elderflower pressé

Aslan's Package

2 Bottles of house red, 2 bottles of house white, 2 bottle of Prosecco & a jug of elderflower pressé

DRINKS TOKENS

Purchase drinks tokens for your guests to redeem behind the bar to offer them a drink on you!

Tokens are handed out to guests upon arrival and can be exchanged at the bar for a selection of spirits and mixers, medium glasses of house wine or bottles of cider, ale, and lager.

Buy 100 tokens - receive **5 tokens for free** Buy 200 tokens - receive **20 tokens for free** Buy 300 tokens - receive **30 tokens for free** Buy 400 tokens - receive **40 tokens for free** Buy 500 tokens - receive **55 tokens for free**

Only £5.95 per token



Festive Treats

Winter Canapés 11.95 +VAT p/p

Hand crafted by our chefs, tempt your guests with our delicious seasonal canapés on arrival (3 per person). Served on arrival.

Chocolate Fountain from £400.00 +VAT

A firm favourite and sure to keep all your guests coming back for more! Choose up to 10 dipping items from fresh fruit to sinfully indulgent sweets to pair with the finest flowing chocolate in our four-tier fountain displayed on a large LED colour changing base. Serves up to 200 guests, catering for higher guest numbers available for a supplement. Available from 10pm - midnight.

Casino tables £550 +VAT

A fun addition to any party, with a selection of Roulette, Blackjack and more with private dealers provided. Recommended as a perfect way to bring some extra excitement to your event!

Photobooth from £450 +VAT

An inflatable photobooth with double prints, album and props

We have curated a list of trusted suppliers that we work with. Whether you are after bespoke decoration, upgrade your furniture, a flower arch, a plant wall, a silent disco, dancers, magicians... we have you covered. Let us know what you want and we will make it happen.

Secure your date, call 0117 922 2127 or email events.bmag@compass-group.co.uk

bristol museum & art gallery HOSPITALITY