

# CHRISTMAS DINING

## WE'RE VERY EXCITED TO CELEBRATE WITH YOU THIS FESTIVE SEASON

We're offering our slap-up 3 course celebration menu daily from 12 noon-10.00pm.

Or enjoy any 2 courses of your choice daily from 12 noon-5.00pm.

For a full price list, please see the folder and if you'd like to make an enquiry head over to [cosyclub.co.uk](http://cosyclub.co.uk) or email [bookings@cosyclub.co.uk](mailto:bookings@cosyclub.co.uk)

## ✻ SHARING PLATTER TO START ✻ A SELECTION OF ALL OF THE BELOW

### Slow-Cooked Pulled Beef Brisket

gf option available

with melted blue cheese and warm toasted ciabatta

### Baked Camembert v

gf option available

with roasted garlic & rosemary, warm toasted ciabatta and spiced apple & date chutney

### Mini Hot Smoked Salmon Fishcakes

with tangy lemon & chive crème fraîche

### Creamy Mushrooms v

gf option available

in a decadent cream, brandy, garlic & mustard sauce, with warm crusty ciabatta

### Maple Glazed Ham Hock Terrine

with warm toasted ciabatta and Cosy Club piccalilli

### Mulled Spiced Beetroot ve

gf option available

with creamy hummus, tamari toasted seeds and zingy green herb dressing

Turn  
over for  
mains and  
puddings

# CHRISTMAS DINING

## ✱ MAINS ✱

### Roast Turkey & Smoked Bacon Pie

with chestnut & herb sausage stuffing, pig in blanket, creamy mash, roasted carrots, parsnips and sprouts in a sage & chestnut butter with red wine gravy

### Slow-Roasted Pork Belly

gf option available

with sage & chestnut stuffing, rich and creamy dauphinoise potatoes and spiced braised red cabbage with red wine gravy

### Confit Duck Leg <sup>gf</sup>

with rich and creamy dauphinoise potatoes, spiced braised red cabbage and roasted plum with red wine gravy

### Pan-Fried Salmon Fillet <sup>gf</sup>

with creamy mash, buttered spinach, garlic sauté French beans and a luxurious lobster & prosecco sauce

### Vintage Cheddar & Leek pie <sup>v</sup>

with creamy mash, roasted carrots, parsnips and sprouts in a sage & chestnut butter with red wine gravy

### Balsamic Roasted Beetroot, Butternut Squash & Thyme Tarte Tatin <sup>ve</sup>

with creamy mash, roasted carrots, parsnips and sprouts in a sage & chestnut butter with red wine gravy

## ✱ PUDDINGS ✱

### Traditional Christmas Pudding <sup>v n</sup>

with a boozy brandy sauce

### British Cheese Selection

gf option available

Vintage Cheddar, creamy Stilton and West Country Brie with oatcakes and spiced apple & date chutney

### Chocolate & Cinder Toffee Cheesecake

with indulgent salted caramel

### Creamy Lemon Posset <sup>v</sup>

gf option available

with fresh raspberries and crumbly shortbread

### Vegan Baked Vanilla Cheesecake <sup>ve gf</sup>

with fresh strawberries and strawberry sauce

If you have an allergy or intolerance please check our website to view our detailed allergen information.

# NEW YEAR'S EVE SHINDIG

## A ROARING NIGHT OF OPULENT CELEBRATION

Bar tickets:  
£15 – from 8pm

Includes  
Welcome Cocktail  
Prosecco toast  
at midnight  
Your table for  
the evening

Cocktail and canapé reception

4 course dinner

Prosecco toast at midnight

Live vintage band

A vintage polaroid memento

Fancy dress

£54.95 per person

## DINNER MENU

### A LITTLE TREAT FROM THE KITCHEN

## STARTERS

### Pan Seared Scallops <sup>gf</sup>

with crispy chorizo and creamy pea purée

### Cosy Scotch Egg

Soft boiled and wrapped in black pudding with wild rocket, pickled shallots and bacon mayo

### Smoked Salmon

<sup>gf</sup> option available

with buttered brown bread, black pepper and lemon

### Whipped Feta <sup>v</sup>

<sup>gf</sup> option available

with roast beetroot, creamy hummus, wild rocket, confit cherry tomatoes and toasted sourdough soldiers

### Spiced Roast Cauliflower <sup>ve gf</sup>

with cauliflower puree, toasted tamari seeds, pomegranate jewels, harissa and zesty green herb dressing

Turn  
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# NEW YEAR'S EVE MENU

## ✻ MAINS ✻

### Surf & Turf <sup>gf</sup>

8oz Black Angus sirloin steak and grilled garlic tiger prawns, with truffle fries and a wild rocket & parmesan salad with béarnaise **or** lobster & prosecco sauce (£5.50 supplement)

### Cosy Chicken Kiev

in a parmesan crumb, filled with melted garlic and parsley butter, creamy leek mash and buttered winter greens

### Pork Belly <sup>gf</sup>

with creamed savoy cabbage & crispy bacon, caramelised apple, creamy mash and cider & mustard gravy

### Mushroom, Leek & Vintage Cheddar Galette <sup>v</sup>

with herbed soft cheese and a warm potato salad

### Pan-Roasted Seabass <sup>gf</sup>

with decadent lobster & prosecco risotto, king prawns, samphire and lemon butter

### Butternut Squash & Sage Risotto <sup>ve gf</sup>

with tamari seed crumb

## ✻ PUDDINGS ✻

### Tia Maria Crème Brûlée <sup>gf v</sup>

### Caramelised Apple Tart <sup>v</sup>

with toffee sauce, crushed honeycomb and vanilla ice cream

### British Cheese Selection

<sup>gf</sup> option available

Vintage Cheddar, creamy Stilton and West Country Brie with oatcakes and spiced apple & date chutney

### Billionaire's Chocolate Pot <sup>v</sup>

Salted caramel, chocolate ganache, honeycomb and a shortbread biscuit

### Vegan Baked Vanilla Cheesecake <sup>ve gf</sup>

with fresh strawberries and strawberry sauce

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v vegetarian ve vegan gf gluten free

# FESTIVE TIPPLES

## PRE-ORDER SOME FESTIVE TIPPLES FOR YOUR DO

### ON ARRIVAL

#### **Bubbles** £5.00

Kick things off with some bubbly – a glass per guest.

#### **Something Mulled** £3.95

Warming and festive – a glass of mulled wine  
or mulled cider per guest.



### AT THE TABLE

#### **Choose 2 drinks for £8 per guest**

½ bottle of house wine • 2 bottles of lager • 2 bottles of cider

#### **Choose 2 drinks and a glass of bubbles for £12 per guest**

½ bottle of house wine • 2 bottles of lager • 2 bottles of cider

### **Wine**

Pre-order 4 or more bottles for your party and receive 15% off your wine bill  
Available on all wine and bubbles



#### **Tipple Tokens** £5.50

Tipple tokens can be given out to your guests to ensure everyone always has a full glass.

At £5.50 per token, guests can choose from one of the following options

House Spirit & Mixer • 175ml House Wine (red/white/rosé) • 125ml Prosecco • Can of Craft Ale  
Bottle of Lager/Cider • Any pint of draught Lager/Ale/Cider • Any soft drink or mocktail

These prices  
are available on  
pre-ordered tipples  
only and won't  
be available on  
the day of your  
celebration!

# FESTIVE FROLICS

SOMETHING BRUNCHY  
THIS FABULOUSLY FESTIVE SEASON

## \* FESTIVE BRUNCH \*

1 NOVEMBER – 31 DECEMBER

10.00am – 11.30am

Any hot drink

A glass of bubbles

Cosy Club breakfast

(gf, v, ve options available)

£13.95 per person

## BOXING DAY & NEW YEAR'S DAY \* RECOVERY BRUNCH \*

26TH DECEMBER 2020 & 1ST JANUARY 2021 ONLY

10.30am – 5.00pm

Bloody Mary / Virgin Mary

Cosy Club Breakfast

(gf, v, ve options available)

£13.95 per person

# BUFFET MENU

## FANCY A NIBBLE THIS FESTIVE SEASON?

**Enjoy mini versions of your  
favourite dishes served individually  
for each of your guests.**

We recommend one per person  
as a snack and up to 3 per person  
to enjoy as a main course.

**Prices listed overleaf are per individual portion.**



# BUFFET MENU

## Thai Green Chicken Curry £4.50

v, ve & gf options available

with coconut & coriander rice and  
vegetable spring rolls

## Macaroni Cheese £4.00

topped with panko crumbs and  
served with garlic bread

- With crispy bacon

Or

- Garlic spinach and kale v

## Buttermilk Chicken £4.50

lightly spiced & panko-crumbed chicken breast  
with thick-cut chips and house slaw

## Chicken, Bacon & Avocado Salad gf £4.00

herb-marinated chicken, smoked streaky bacon and  
avocado with red onion, mixed leaves and balsamic tomatoes,  
topped with toasted seeds and parmesan

## Fish & Chips gf £4.00

with tartare sauce and lemon