



SEAFOOD
KITCHEN
& BAR
MT EPHRAIM

CHRISTMAS PARTY MENU

Thank you for taking a look at our 2019 Christmas party pack for Sankey's

Set Menu Pricing & Discounts

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
25 th	26 th	27 th	28 th	29 th	30 th	1 st
2 nd	3 rd	4 th	5 th	6 th	7 th	8 th
9 th	10 th	11 th	12 th	13 th	14 th	15 th
16 th	17 th	18 th	19 th	20 th	21 st	22 nd
23 rd	24 th	25 th	26 th	27 th	28 th	29 th
30 th	31 st	1 st	2 nd	3 rd	4 th	5 th

£32.50 per head*

Discounted dates

0%	10%	15%
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The Bar/Restaurant area can accommodate parties on tables of 4 to 8

Our First Floor Function Room can seat up to 20

Our Basement Function Room can seat up to 50

Please contact Amy Sankey for more details: amy@sankeys.co.uk

Terms

- Bookings are confirmed with a £10 per head deposit for all guests or £100/£200 dependent on room. We charge whichever is greater. This deposit will not be removed from your bill but refunded via the method of payment after your event.
- Function room bookings are subject to our minimum spend policy.
- A reduction in numbers can be made up to 48 hours before your event; where the deposit for any cancelled guests will be fully refunded.
- Any reduction in numbers made within 48 hours of your event will not be refunded.
- Cancellations for entire groups require a months notice period. Any cancellations made within two weeks will not be refunded.
- * A 10% service charge will be applied to the final total of all bills. Our service charge is divided between all staff. Please be mindful of this when calculating your costs.



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CHRISTMAS SET MENU

Starters

Hot smoked salmon rouillard
Crème fraiche, chives, bruschetta

Fish Soup
Rouille, crouton

Game Terrine
Chefs toast, spiced tomato chutney

Stuffed field mushroom
Mixed vegetable cous-cous

Mains

Roast Free-Range Turkey
With all your favourite trimmings

Beef Bourguignon
Buttery mash, winter greens

Peterhead Hake
Pan roasted fillet of Peterhead hake, crushed new potatoes, leek, celery & onion velouté

Cauliflower steak
Braised lentils

Desserts

Christmas Pudding
Brandy custard

Crème Brûlée
Shortbread

Double Chocolate Brownie
Taywell vanilla ice cream

Cheese & Biscuits
Spiced chutney