

CHRISTMAS DRINKS

Add the perfect finish to your celebrations by pre-ordering bottles of Champagne, wine or after dinner drinks for the table. Here are a few of our recommendations:

PROSECCO AND CHAMPAGNE

Prosecco Jeio Rosé, Italy, Valdobbiadene
De Castellane Brut, France, Champagne
Laurent-Perrier Cuvée Rosé, France, Champagne
Dom Perignon, France, Champagne

WHITE WINES

Bottle prices start from £14.50

Terra Alta Trebbiano/Chardonnay, Italy, Rubicone
Vanda Pinot Grigio, Australia, South East
Viognier de l'Hospitalet IGP d'Oc, France, Languedoc
Tilia Torrontes, Argentina
Mamaku Sauvignon Blanc, New Zealand

RED WINES

Bottle prices start from £14.50

Terra Alta Sangiovese, Italy, Rubicone
Tilia Malbec, Argentina
Huia Pinot Noir, New Zealand
d'Arenberg The Love Grass Shiraz, Australia, McLaren Vale
Duckhorn Decoy Cabernet Sauvignon, USA

ROSÉ WINES

Bottle prices start from £14.50

Terra Alta Sangiovese Rosé, Italy, Rubicone
Vanda Cabernet/Merlot Rosé, Australia, South East
Chateau d'Esclans Whispering Angel, France, Provence
Vin de Pays des Maures Rosé, Domaine d'Astros, South of France

AFTER DINNER LIQUEURS AVAILABLE INCLUDE:

La Gina Limoncello, Disaronno Amaretto, Patron Café, Agwa de Bolivia or Fonseca Bin 27 NV port

SPIRITS BY THE BOTTLE

Book a booth or table in our bar area for pre or post drinks.

*Served with a complimentary pitcher of mixer. We recommend the following:

*Grey Goose vodka 70cl
*Bacardi Gold rum 70cl
*Bombay Sapphire gin 70cl
*Jack Daniel's whiskey 70cl
Pierre Ferrand Ambre Cognac 70cl (VSOP)
Pierre Ferrand Reserve Cognac 70cl (XO)

Cocktails, illy coffee, Mighty Leaf teas and hot alcohol available – please see the Drinks and Cocktails list for full details

EARN POINTS ON YOUR CHRISTMAS PARTY

Terms and conditions apply. We're sorry that we cannot offer Privilege or Member discounts in December; you can still earn 2 points for every £1 you spend for parties of up to 10.

We've created a Christmas Lunch and Dinner menu that will fit perfectly with your festive celebrations.

Simply ask our Christmas coordinator if you'd like anything extra that's not included in our Christmas menu. We're pleased to offer the following:

Buffet parties from £10 per head
Canapé celebration from £8 per head
Cheese board for two to share for £8
Mini mince pies £1 each

TO MAKE YOUR BOOKING, IT'S AS SIMPLE AS:

FIRST: Choose your menu and anything additional that you might want to add

SECOND: Select Christmas drinks for your party. Choose from bottles of Champagne, wine, or after dinner drinks for the table

THIRD: Contact your nearest The Living Room venue or enquire online. For address details visit www.thelivingroom.co.uk

FOURTH: Confirm your booking with our Christmas Coordinators by paying a £5 deposit per head for Christmas lunch and dinner

FIFTH: Settle your full bill on the day and have a Merry Christmas!

Visit www.thelivingroom.co.uk/christmas and make your booking enquiry online through our simple booking enquiry tool

For exclusive Christmas offers, like our page
www.facebook.com/thelivingroom.home

To make it more appealing to book your Christmas party on quieter days, we've knocked 10% off the price. For more details, speak to our Christmas coordinator today.

(v) these dishes are suitable for ovo-lacto vegetarians; whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-product kitchen environment. Meat and poultry dishes may contain bone, fish and shellfish dishes may contain bone and shell. If you suffer from an allergy please make us aware as our menus may not list every individual ingredient. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Upon request, our staff will be happy to supply further information regarding the ingredients in our foods and cooking methods so you can make your own informed decision as to whether a specific dish is likely to be suitable for you. Although we try we cannot guarantee all products are GM free. All prices include VAT at the current applicable rate.

A discretionary 10% service charge will be added to your bill for parties of six or more.

*Terms and conditions apply as follows: Off-date discounts apply to selected dates only and dates may vary by location and over time. Please contact your nearest The Living Room for further information or visit our online booking enquiry tool, where 'off dates' are clearly highlighted. A deposit payment is required before a booking can be confirmed; a non-refundable amount of £5 per person is required for all Christmas lunch and dinner bookings. Deposits are required within 7 days of making your reservation, you can call in to pay your deposit or alternatively, you can settle your deposit over the telephone using a credit or debit card. Please be aware that bookings cannot be held without the deposit payment. Any Privilege card or Member discounts or dining discount cannot be used in conjunction with the Christmas menu. Points can be earned on Christmas parties of up to 10 people. Additional local terms and conditions relating to your booking may apply, please contact your chosen The Living Room for further details



Scan here with your smart phone to be taken to our online Christmas booking site



[/thelivingroom.home](https://www.facebook.com/thelivingroom.home)

[@thelivingroom_](https://twitter.com/thelivingroom_)

A FESTIVE
CHRISTMAS
AT
THE LIVING ROOM

Christmas Lunch £18.50
Christmas Dinner £28.50
per person

• THE LIVING ROOM •
RESTAURANT AND BAR

ENQUIRE ONLINE at
www.thelivingroom.co.uk/christmas

CHRISTMAS LUNCH

Three courses £18.50 per person

Available up to 5pm

STARTERS

- ✓ Cumin roasted pumpkin soup, topped with parsnip crisps
- Hot smoked salmon, new potato and tartare salad
- ✓ Baked ricotta tart with a tomato, red pepper and basil chutney
- Chicken liver parfait wrapped in Prosciutto with ciabatta croutes and a rhubarb and sherry chutney



MAINS

- Festive turkey, chestnut and sage stuffing, crisp smoked streaky bacon and Suffolk pork chipolata with a cranberry and port sauce
- Sea bass fillets with a tarragon and white wine cream sauce
- Gammon with port and Clementine sauce
- ✓ Aubergine, pine nut, rocket and halloumi strudel

All served with roast potatoes, sautéed Brussels sprouts, buttered carrots and honey roasted parsnips



DESSERTS

- ✓ Christmas bread and butter pudding served with brandy sauce
- ✓ Chocolate truffle torte with white chocolate sauce and raspberry compote
- ✓ Orange curd tart with chocolate ice-cream
- ✓ West Country Cheddar and Leicestershire Stilton with tomato chutney and biscuits

CHRISTMAS DINNER

Three courses £28.50 per person

Available all day

STARTERS

- ✓ Cumin roasted pumpkin soup, topped with an olive oil and cracked black pepper croute
- Salmon gravadlax, beetroot, cucumber and walnut salad with a sweet mustard and yoghurt dressing
- ✓ Baked ricotta tart with tomato, red pepper and basil chutney
- Smoked duck breast with a herb and endive salad and a pineapple and green peppercorn salsa



MAINS

- Festive turkey, chestnut and sage stuffing, crisp smoked streaky bacon and Suffolk pork chipolata with a cranberry and port sauce
- Salmon supreme with a chervil, clam and Chardonnay cream sauce
- Red wine braised feather blade beef with grolle and oyster mushrooms
- ✓ Aubergine, pine nut, rocket and halloumi strudel
- ✓ Butternut, sage and Stilton risotto

All served with roast potatoes, sautéed Brussels sprouts, buttered carrots and honey roasted parsnips



DESSERTS

- ✓ Christmas bread and butter pudding served with brandy sauce
- ✓ Chocolate truffle torte with blackberry and Chambord compote
- ✓ White chocolate and raspberry cheesecake
- ✓ Fruit salad
- ✓ West Country Cheddar and Leicestershire Stilton with tomato chutney and biscuits

• THE LIVING ROOM •
RESTAURANT AND BAR

NEW YEAR'S EVE DINNER

£50 per person

AMUSE BOUCHE

Haggis, potato cream and swede crisps



STARTERS

- ✓ Shallots braised in crème du mure tarte tatin, topped with goats cheese mousse and a beetroot and tarragon dressing
- Hot smoked salmon and crab Asian slaw with chilli and ginger dressing
- Confit of duck leg and duck liver parfait, wrapped in Prosciutto with gooseberry and ginger chutney
- ✓ Leek veloute with porcini mushrooms topped with Cheddar crisps



Lemon sorbet and Grey Goose vodka



MAINS

- Cornfed chicken breast stuffed with slow roast tomatoes and feta, with rocket and hazelnut pesto and rosemary crushed potatoes
- Peppered venison steak with port jus and goose fat roasted potatoes
- Stone bass with a herb and Parmesan crust and plum tomato compote on a butter bean purée
- ✓ Caramelised fig and red onion tatin, pumpkin purée and baked feta with chilli and oregano

All served with a selection of vegetables



DESSERT

- ✓ Chocolate truffle cake with blackberry and Chambord compote
- ✓ Warm bourbon and pecan tart
- ✓ **Trio of desserts:**
Mango and passion fruit crème brûlée, white chocolate pannacotta and pear and almond tart

Mull of Kintyre Cheddar, Blacksticks Blue and Rosary Ash goats cheese, served with caramelised onion chutney, celery, grapes and a selection of biscuits



Coffee and petit fours