

The **GRANARY**

Festive Feasting



AS FEATURED IN

THE  TIMES

Condé Nast
Traveler

The Telegraph

CHRISTMAS AT THE GRANARY

The only venue in Bristol that lets you have your Christmas party all wrapped up across our restaurant & club. Share the love this festive period with our warm welcome and delicious festive food.

The GRANARY

Enjoy your festivities in our beautiful spaces where we can't wait to make your celebrations memorable. Our chefs and front of house team will work alongside you to make sure every detail of your event is extra special.

AN EXCLUSIVE CHRISTMAS AT BRISTOL'S BEST KEPT SECRET

Step foot inside The Granary Club, our exclusive late-night music & cocktail bar where over 1,500 bands played including Dire Straits, Thin Lizzy & Eric Clapton.



Sip on mixologist crafted cocktails - classic, contemporary, or low/no - made with the finest local spirits and syrups. Then strike a pose at the famous bar Del Boy toppled through in Only Fools & Horses. It promises to be a night to remember.



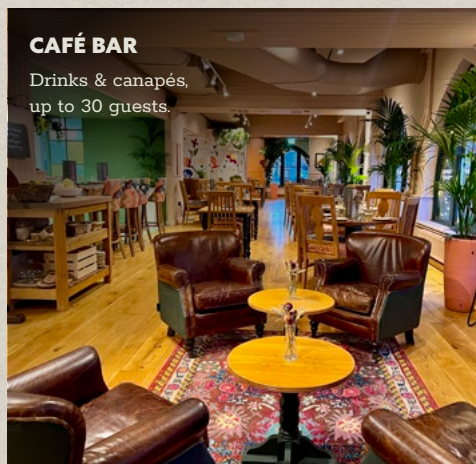
RESTAURANT EXCLUSIVE HIRE

Seated, up to 120 guests.
Drinks and canapes,
up to 150 guests.



MURAL BOOTH

Up to 10 guests.



CAFÉ BAR

Drinks & canapés,
up to 30 guests.



CHEF'S TABLE

Seated, up to 12 guests.



BACK DINING ROOM

Seated, up to 30 guests.
Drinks & canapés,
up to 50 guests.

THE GRANARY FESTIVE MENU

Enjoy the theatre of our open kitchen, where Mediterranean and Persian flavours come together with the finest sustainably sourced ingredients, cooked over fire and in a stone oven.

3 COURSES - £42 | 2 COURSES £34
(Menu subject to change)

TO START

Vadouvan Spiced Parsnip Soup, macadamia (VE)

Spiced Crispy Cauliflower, Pomegranate molasses, hung yoghurt and sumac

Cured Sea Trout, pickled kohlrabi, pink peppercorns, rye crisp

House Sourdough Flat Bread, winter squash, cranberries, date molasses, walnuts (VE)

MAIN COURSES

All served with triple cooked potatoes.

Rolled Lamb Belly, cranberry tabbouleh, Charleston peppers, coriander

Fillet of Stone Bass, Jerusalem artichoke purée, sprout tops

Breaded Chicken Breast, apricot and pecan stuffing, lentil and red wine sauce

Salt Baked Celeriac Shawarma, hummus and pistachio dukkah (VE)

DESSERTS

Saffron and Cardamom Bread and Butter Pudding

Dark Chocolate Mousse, caramelised clementines and toasted hazelnuts

Poached pear, metaxa, amaretti biscuit crumb (VE)

Bath Blue Cheese, with apricots, walnuts and blossom honey

DRINKS

Glass of fizz available on arrival from £9

House White / Red / Rose

Half bottle £15 / Bottle £30

Please ask to see our full wine list

Vegan: VE, Vegetarian: V

Service Charge 12.5% is added to your bill, all tips are distributed 100% to the team

***Allergens:** If you have any allergens or dietary requests, please let us know when placing your order in advance, and our team will advise on dish options.*

THE GRANARY CLUB EXCLUSIVE HIRE

While the hire fee and menu prices cover everything needed to host an extraordinary celebration, there are times when a little extra is required. Please ask for our recommended suppliers from florists, DJ's, live musicians, comedy, burlesque or tarot readers.

Seated, up to 65 guests.

Drinks & canapés, up to 100 guests.



PARTIAL HIRE

Seated, up to 30 guests



THE GRANARY CLUB FESTIVE MENU

Choose our buffet-style grazing dishes, perfect for a party in the decadent glamour of our basement cocktail bar.

£12 PER DISH

Each dish serves two people.

BOWLS

Fried Chicken

Brined Chicken Thigh, Apple Amba Sauce, Garlic Yoghurt, Pomegranate.

Fritto Misto

Crumbed hake, Whitebait, Sage, Squid, Potato, Black Garlic Aioli.

Crispy Winter Vegetables

Battered Squash, Parsnip, Cauliflower, Kale, Date Molasses, Wild Oregano.

BREADS

Grilled Aubergine Pide ^(VE)

San Marzano Tomato, Oregano, Parsley Salad, Pickled Shallot, Pomegranate.

Spiced Lamb Pide

San Marzano Tomato, Buffalo Mozzarella, Parsley Salad, Pickled Shallot, Pomegranate.

Olive & Anchovy Pide

San Marzano Tomato, Buffalo Mozzarella, Anchovy, Black Olive, Parsley Salad.

BOARDS

Mezze Selection ^(VE)

Nocellara Olives, Valencian Almonds, Mixed Dips, Crudit .

Cheese Board

Wookey Hole Cheddar, Somerset Brie, Bath Blue, Quince Jelly, Crackers.

Charcuterie Board

Salami, Chorizo, Prosciutto, Pickles, Crostini.

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The **GRANARY**

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CLUB

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