

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.



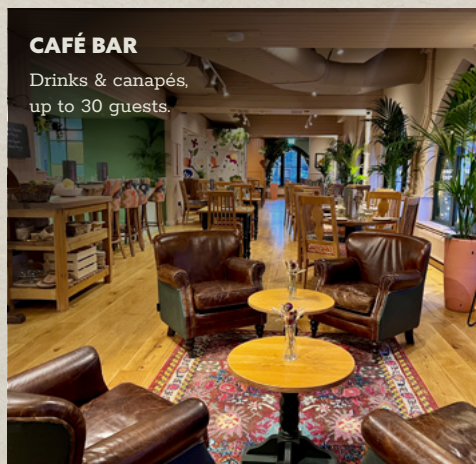
CHEF'S TABLE

Seated, up to 12 guests.



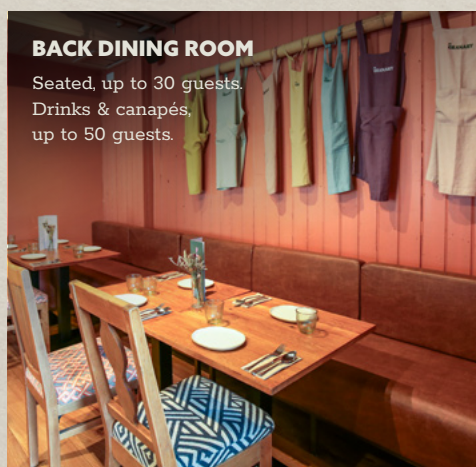
MURAL BOOTH

Up to 10 guests.



CAFÉ BAR

Drinks & canapés,
up to 30 guests.



BACK DINING ROOM

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

THE GRANARY FESTIVE MENU

Two Courses £36 per person | Three Courses £45 per person

Designed for groups of 10 guests or more

TO START

Roasted Parsnip Soup, Macadamia, curry leaf oil *(V, GF)*

Beetroot-cured Sea Trout, Rye crisp, dill crème fraîche *(GF)*

Feta & Spinach Spanakopita, Chilli thyme honey *(V)*

Crispy Fried Chicken, Quince hot sauce *(GF)*

MAIN COURSES

All main courses are served with Granary spiced roast potatoes.

Chicken Supreme, Roasted red pepper sauce, seasonal greens *(GF)*

Slow-braised Lamb Shank, Cardamom and cinnamon jus, seasonal greens

Oven-baked Market Fish, Roasted leeks, sprout tops, Persian herb salsa verde *(GF)*

Vegetable Tagine, Celeriac, chickpeas, preserved lemon and fragrant spices *(VE)*

DESSERTS

Medjool Date Sticky Toffee Pudding, Vanilla pod ice cream *(V, GF)*

Chocolate Delice Torte, Mulled cherries *(V, GF)*

Devon Blue, Apricot chutney, oat cracker *(GF)*

Clementine & Orange Blossom Sorbet *(VE, GF)*

PARTY ADDITIONS

Granary Crispbread & Seasonal Dip **£5 bowl**

Pigs in Blankets *(GF)* **£7 bowl**

Roasted Sprouts & Leek Tops *(GF)* **£5 bowl**

British Cheese Board *(GF)* **£16 board**

Granary Spiced Roast Potatoes *(GF)* **£5 bowl**

Wookey Hole Cheddar, Somerset Brie, Bath Blue,
apricot chutney and Granary crackers

Merguez Sausages **£7 bowl**

Filter Coffee & Black or Green Tea **£4 pp**

Vegan: VE, Vegetarian: V

A 12.5% service charge will be added to your bill. All gratuities are distributed in full to our team.

Please inform us of any allergies or dietary requirements when confirming your booking.

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 BUFFET MENU

Create your own buffet menu from our selection of sharing dishes, inspired by the bold flavors of the Mediterranean, Persia & Levant.

SHARING BOARDS

Mezze Board

Nocellara olives,
Valencian almonds,
selection of dips,
seasonal crudités and
stone-baked flatbreads.
£8 per person (GF*)

Cheese Board

Wookey Hole Cheddar,
Somerset Brie, Bath
Blue, quince jelly and
artisan crackers.
£8 per person (GF*)

Charcuterie Board

Prosciutto, salami,
chorizo, house pickles
and toasted crostini.
£8 per person (GF*)

BOWLS & BITES

Crispy Fried Chicken

Quince hot sauce, lemon.
£5 per portion (GF)

Crispy Cauliflower (VE)

Harissa aioli, pomegranate
and fresh herbs.
£5 per portion (GF)

Granary Fries (VE)

Finished with our
signature spice blend.
£5 per portion (GF)

FROM THE FIRE

Served with your choice
of quinoa tabbouleh or
couscous, alongside seasonal
leaf salad, house pickles and
stone-baked flatbreads.

Marinated Chicken Thigh

Persian spices, preserved lemon.
£12

Slow-roasted

Lamb Shoulder

Warm spices, garlic and herbs.
£13

Celeriac & Chickpea Tagine

Apricot, chickpeas
and fragrant spices.
£11 (VE)

SLIDERS

Lamb Kofta Slider

Mint yoghurt, pickled red onion
and baby gem.
£5 per portion (GF*)

Halloumi Slider (V)

Chilli jam, rocket.
£5 per portion (GF*)

Crispy Cauliflower Slider

(VE) Harissa aioli
and pickled slaw.
£5 per portion (GF*)

CANAPÉS

Del Boy's Cheese & Pineapple Bite

A playful nod to one of
The Granary Club's most
memorable moments.
£5 per portion (V, GF)

Beetroot-cured Trout

Rye crisp, dill crème fraîche.
£5 per portion (GF)

Spanakopita

Crisp filo pastry filled
with spinach and feta.
£5 per portion (V)

Greek-style Lamb Meatballs

Herb yoghurt and pomegranate.
£5 per portion (GF)

Mini Cocktail Sausages

Honey mustard glaze.
£5 per portion (GF)

Seasonal Special:

Pigs in Blankets

Honey-glazed pigs in blankets
with cranberry ketchup.
£7 per portion (GF)

SOMETHING SWEET

Tahini Chocolate Brownie

£5 per portion (GF)

Coconut & Lime Cake

£5 per portion

Vegan: VE, Vegetarian: V, Gluten Free: GF, Can be made gluten free upon request: GF*

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The **GRANARY**

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Contact us at
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The
GRANARY
CLUB

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