

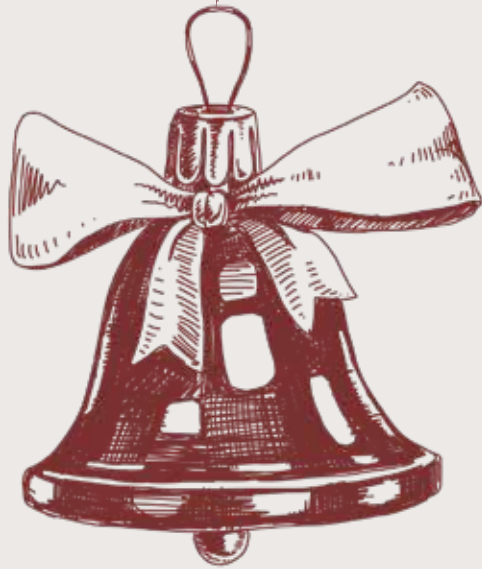


CHRISTMAS AT

BREW STONE

2024





AN EVER POPULAR SPOT FOR CASUAL DINING, DRINKS AND ENJOYMENT.

A spacious industrial style bar and restaurant, BrewStone is serving a range of festive food and drink packages for the Christmas season.

Celebrate your Christmas with BrewStone in one of the many spaces, extremely versatile and suitable for groups of all sizes!

OUR SPACES



SPACE	CAPACITY	PRIVATE
The Loft	100	Private
Games Room	80	Semi Private
Front Restaurant	30	Not Private
Back Restaurant	48	Semi Private
Mezzanine	15	Private*

ALLERGEN GUIDE:

Alternative items can be made available for guests with gluten intolerances. We cannot guarantee cross contamination in our kitchens therefore unable to cater for guests with significant allergies.

Bookings of over 80 people can be arranged with our bookings coordinator.
Upon request/availability*



3 COURSE CHRISTMAS FEAST

£34.50 PER PERSON - MINIMUM 4 PEOPLE

Our Christmas feast ensures nobody leaves hungry. Enjoy a selection of starters, mains and desserts served buffet style on your table.



STARTERS

GARLIC & ROSEMARY STUDDED CAMEMBERT (V)

Perfectly melted camembert, accompanied with toasted sourdough & red onion chutney.

ARTISANAL CHARCUTERIE

A selection of cured meats, cheese & sourdough paired with delectable chutneys.

VEGETARIAN BOARD (V)

A rich vegetarian charcuterie board featuring olives, hummus, marinated artichokes, gherkins, confit soused tomatoes, assorted cheeses & and toasted bread.

MAINS

Accompanied by golden goose-fat roast potatoes and a medley of traditional vegetables (VE) maple glazed roasted carrots (V) buttered mash & a Yorkshire pudding. (V)

TURKEY BALLOTINE WRAPPED IN PANCETTA

Succulent turkey breast stuffed with Cumberland sausage, apricot & rosemary stuffing, wrapped in pancetta.



MUSHROOM & CHESTNUT WELLINGTON (VE)

A puff pastry wellington with wild mushrooms, chestnuts, cranberries, sweet potato, caramelised onion marmalade & sage.

HERB-CRUSTED ROASTED LAMB

Succulent lamb seasoned with fragrant herbs.

ROASTED PORK IN AN APPLE CIDER GLAZE

Succulent pork shoulder, slow-roasted to perfection & glazed with sweet apple cider.

VEGETARIAN & VEGAN OPTIONS AVAILABLE AND SERVED SEPARATELY UPON REQUEST.



DESSERTS



CHOCOLATE BROWNIE (V)

Warm chocolate brownie with chocolate sauce & vanilla ice cream.
VE UPON REQUEST

VANILLA CHEESECAKE (V)

Biscuit base vanilla cheesecake drizzled with spiced winter berry compote.

STICKY TOFFEE PUDDING (V)

Sweet sticky toffee pudding with a brandy toffee sauce & salted caramel ice cream.



GOLD CHRISTMAS BUFFET

£17.50 PER PERSON

CHRISTMAS OLIVE MEDLEY VE

Green & kalamata olives with an oil-based Sicilian dressing, garnished with festive herbs.

PATATAS BRAVAS VE

Crispy garlic smashed potatoes in a spicy smoked paprika sauce, drizzled with aioli.

MARINATED CHICKEN SKEWERS

Frango marinated chicken skewers, served with a peri peri mayo dip.

FESTIVE TRIO OF BREAD, BUTTER & PATE

Artisan, focaccia & flatbread with a selection of truffle, salted, garlic & herb butters, and tequila & lime, vodka & cranberry pates.

HERB-CRUSTED BAKED HALLOUMI V

Cypriot baked halloumi served with grilled herb vegetables & a drizzle of balsamic reduction.

CRANBERRY-GLAZED LAMB SHOULDER FETTUCCHINE

Shredded lamb served over fettuccine pasta with a cranberry, toasted almond & lemon cream sauce.

FESTIVE CAPRINO & CHORIZO PIZZA

Thin-crust pizza topped with soft goat's cheese, braised peppers, caramelised onions, Iberian chorizo & mixed herbs.

CHRISTMAS CALZONE BITES SEASONED NUTS

Mini calzones with pulled pork, feta cheese & olives, drizzled with a honey & rioja red wine jus.

GRILLED POLENTA WITH BASIL PESTO V

Grilled polenta & mild cheddar pieces topped with basil & rocket pesto.

CRANBERRY & ROSEMARY ROASTED POTATOES VE

Roasted potatoes in a lightly spicy tomato sauce drizzled with aioli and parsley.

TRIPLE TREAT HOLIDAY SWEETS V

Chocolate brownie bites, vanilla cheesecake cubes and sticky toffee pudding cups with a hint of holiday spice.

VE BROWNIE AVAILABLE UPON REQUEST





PLATINUM CHRISTMAS BUFFET

£24.50 PER PERSON

STARTERS & TAPAS STATION

RED WINE & HONEY CHORIZO SKEWERS

Wood-fired Iberian chorizo glazed with red wine and honey.

PROSCIUTTO & CARAMELIZED ONION PIZZETTE

Mini pizzettes topped with prosciutto, caramelised onions, and a sprinkle of parmesan.

CHICKEN SATAY CROSTINI

Grilled skewered chicken breast on crostini, drizzled with peanut sauce and topped with cucumber salad.

CRANBERRY & GOAT'S CHEESE STUFFED MUSHROOMS V

Button mushrooms filled with a festive blend of cranberry and goat's cheese.

CRISPY ARANCINI BALLS

Breadcrumbs mozzarella & arborio rice balls served with sweet chilli mayonnaise.

MEDITERRANEAN TOMATO BRUSCHETTA V

Crispy bruschetta toast topped with chopped sun-ripened tomatoes, garlic-infused olive oil, a sprinkle of oregano and crumbled feta.

CHRISTMAS OLIVE MEDLEY VE

Green & kalamata olives in an oil-based Sicilian dressing.

CRISPY BRIE BITES V

Bite-sized brie pieces coated in a crispy breadcrumb crust, served with cranberry dipping sauce.

PROSCIUTTO-WRAPPED FIGS

Sweet figs wrapped in prosciutto.



MAINS

SLOW-COOKED BEEF HOT-POT

Slow-cooked beef, potatoes, carrots and scallions in a red wine sauce.

COQ-AU-VIN

Slow-cooked chicken on the bone with a red wine and tomato sauce.

HERB CRUSTED SALMON

Zesty, flaky fillet adorned with a vibrant lemon sauce.

BUTTERNUT SQUASH & CHICKPEA TAGINE VE

Slow-cooked butternut squash, chickpeas, spinach slowly cooked in a blend of spices and tomato sauce.



ADD ON

DESSERTS

ADD FOR
£3pp

INDULGENCE DESSERT STATION

CHOCOLATE BROWNIE V

Warm chocolate brownie with chocolate sauce & vanilla ice cream.
VE UPON REQUEST

VANILLA CHEESECAKE V

Biscuit base vanilla cheesecake drizzled with red berry compote.

STICKY TOFFEE PUDDING V

Sweet sticky toffee pudding, served with caramel ice cream.

ADD FOR
£5pp

FESTIVE EXTRAS

FESTIVE DRINKS STATION

MULLED WINE WITH SPICES

CHRISTMAS PUNCH WITH SEASONAL FRUITS

HOT CHOCOLATE BAR WITH VARIOUS TOPPINGS





DRINK VOUCHERS & PACKAGES

SILVER DRINKS VOUCHER

Any soft drink, single spirit & mixer, bottled beer or draught beer.

£6 EACH

GOLD DRINKS VOUCHER

250ml wine, double spirit & mixer or glass of Prosecco.

£8 EACH

ELITE DRINKS VOUCHER

Any drink or cocktail from the menu.

£12 EACH

SPARKLING RECEPTION

PROSECCO

1 per person £4

2 per person £7



BUCKETS

SPIRIT BUCKET **£120**

CRAFT BEER BUCKET **£60**

PERONI & CORONA MIXED BEER BUCKET **£48**



WINE (750ml Bottle)

Panuelo House / Pinot Grigio / Merlot / Pinot Rose / Zinfandel **£20**

Vinho Verde / Viogner / Pinot Noir / Valpolicella Classico / Malbec **£25**

Sauvignon Blanc / Riesling / Albarino / Cotes de Provence* / Malbec / Amarone* **£35**

Wines with * add **£10** increment.

CHAMPAGNE

GET 10% OFF LIST PRICE WHEN PRE-BOOKED AND PREPAID.

Moet Brut Imperial **£105**

Veuve Clicquot Yellow **£105**

Laurent Perrier Cuvee Brut Rosé **£140**

Dom Perignon Brut **£320**



ADDRESS

33 Uplands Crescent
Uplands
SA2 0NP

PARKING

Behind the venue on Gwydr Lane accessible
via Gwydr Crescent and Eaton Crescent.

CONTACT

01792 470480
www.brewstone.co.uk/book-now/

