

FESTIVITIES
AT
THE
EMBANKMENT



CASTLE ROCK
BREWERY







GET IN TOUCH TO BOOK



embankment-events@castlerockbrewery.co.uk

0115 986 4502

OR MAKE AN ENQUIRY VIA OUR WEBSITE

www.castlerockbrewery.co.uk/pubs/embankment

The Embankment • 282-284 Arkwright Street • Nottingham • NG2 2GR





JOIN US THIS FESTIVE SEASON

Whether it's a small gathering with friends, a large corporate event or a family Christmas Day dinner, the Embankment can cater to your every need this festive season. With over 50 bookable tables, six private rooms available to hire and various menu styles, we're sure that we can tailor your perfect event.

— A GREENER CHRISTMAS —

We are committed to reducing our impact on the environment. All pre-ordering and payments can now be completed online. Paper copies of pre-order forms are available upon request, but please help us by staying paperless where possible.

— GOOD TO KNOW —

Please note, all of our Christmas packages must be pre-ordered and paid for at least one week before your event. All festive menus are available from 23rd November to 23rd December. For groups over 20, room hire charges may apply.

In the event of supply issues, some substitutions may be necessary. All allergen information is available at the time of booking. Most dietary requirements can be accommodated on request.

For the benefit of our customers, we have now introduced a parking system. Parking for patrons is free of charge; just enter your registration details into the terminals at the bar. If you have any queries, please ask.

WWW.CASTLEROCKBREWERY.CO.UK/CHRISTMAS



FESTIVE MENU

3 Course

£37.50 per head

2 Course

£32.50 per head

MAINS

BACON-WRAPPED TURKEY BREAST

sage & onion stuffing / roast potatoes / celeriac purée / glazed roots / spiced red cabbage / sprout crisps / roast onion & madeira gravy

ROAST SQUASH

mushroom duxelles / parmesan, sage & pumpkin seed crumb / sage & onion stuffing / roast potatoes / celeriac purée / glazed roots / spiced red cabbage / sprout crisps / roast onion & madeira gravy

ROAST SALMON FILLET

miso butter sauce / bubble & squeak / charred hispi cabbage / pickled red onion / crispy shallot

OAK-SMOKED & ALE-BRAISED BEEF CHEEK

potato terrine / grilled king oyster mushroom / roast garlic & green peppercorn sauce / pickled walnut

WILD MUSHROOM SEITAN STEAK

potato terrine / grilled king oyster mushroom / roast garlic & green peppercorn sauce / pickled walnut

STARTERS

ROAST JERUSALEM ARTICHOKE & CELERIAC VELOUTÉ

black garlic / sage crisp / hazelnut

CHICKEN LIVER PÂTÉ

red onion & port chutney / toasted malted bread

CHILLI & LIME PRAWNS

tomato & coriander dressing / habanero salsa / tortilla chips

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

brandy sauce

BLACK FOREST CRUMBLE

vanilla bean ice cream

WHISKY & WALNUT TART

whipped crème fraîche / blood orange gel

SELECTION OF BRITISH CHEESES

artisan crackers / castle rock ale chutney

FESTIVE FINGER BUFFET

*Please note, the following is served as a buffet to all guests.
No choices need to be made.*

FINGER SANDWICHES

turkey / stuffing / cranberry
brie / bacon / redcurrant
roast roots / hummus / dukkah

BITES

stilton pork pie
fennel sausage roll
vegan sausage roll
mini vegetarian quiche

SIDES

potato wedges
house salad

DESSERTS

mini mince pie
blackcurrant crumble slice

Minimum 15 people

£15 per head



FESTIVE HOT BUFFET TRADITIONAL

*Please note, the following is served as a buffet to all guests.
No choices need to be made.*

MAINS

sage & onion turkey breast
honey mustard gammon
winter vegetable wellington

TRIMMINGS

roast potatoes
maple & thyme roots
braised red cabbage
marmite sprouts
stuffing
pigs in blankets
gravy

DESSERT

christmas pudding / brandy sauce
profiteroles / cherry & chocolate sauce

Minimum 10 people

£27.50 per head



FESTIVE HOT BUFFET WORLD FLAVOURS

*Please note, the following is served as a buffet to all guests.
No choices need to be made.*

MAINS

tandoori butter turkey breast
bulgogi beef brisket
harissa cauliflower wellington

TRIMMINGS

kimchi roast potatoes
masala honey roots
gochujang red cabbage
furikake sprouts
sesame stuffing
soy & ginger pigs in blankets
katsu curry gravy

DESSERT

sticky toffee pudding / miso caramel
profiteroles / chai caramel

Minimum 10 people

£30 per head

CHRISTMAS DAY MENU

STARTERS

ROAST JERUSALEM ARTICHOKE & CELERIAC VELOUTÉ

black garlic / sage crisp /
hazelnut

CHICKEN LIVER PÂTÉ

red onion & port chutney /
toasted malted bread

CHILLI & LIME PRAWNS

tomato & coriander dressing /
habanero salsa / tortilla chips

GRILLED FIGS

whipped goat's cheese /
bacon jam / pickled mustard
seeds / hazelnut / rocket

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

brandy sauce

BLACK FOREST CRUMBLE

vanilla bean ice cream

WHISKY & WALNUT TART

whipped crème fraîche / blood
orange gel

BROWN BUTTER PANNA COTTA

pear, ginger & bay compote /
toasted oat crumble /
honeycomb

MAINS

BACON-WRAPPED TURKEY BREAST

sage & onion stuffing / roast potatoes /
celeriac purée / glazed roots / spiced red
cabbage / sprout crisps / roast onion &
madeira gravy

ROAST SQUASH

mushroom duxelles / parmesan, sage
& pumpkin seed crumb / sage & onion
stuffing / roast potatoes / celeriac
purée / glazed roots / spiced red cabbage /
sprout crisps / roast onion & madeira gravy

ROAST SALMON FILLET

miso butter sauce / bubble &
squeak / charred hispi cabbage / pickled red
onion / crispy shallot

OAK-SMOKED & ALE-BRAISED BEEF CHEEK

potato terrine / grilled king oyster
mushroom / roast garlic & green
peppercorn sauce / pickled walnut

WILD MUSHROOM SEITAN STEAK

potato terrine / grilled king oyster
mushroom / roast garlic & green
peppercorn sauce / pickled walnut

ROLLED PORK BELLY

fondant potato / apple & brandy
purée / black pudding crumb / roast shallot
& cider jus

TO FINISH

SELECTION OF BRITISH CHEESES

artisan crackers / castle rock ale
chutney

DARK CHOCOLATE & HONEYCOMB CRISP

CHRISTMAS DAY MENU

5 COURSES WITH PROSECCO ON ARRIVAL • £95

KIDS' 3 COURSE • £30

Please ask to see the Christmas Day Kids' Menu

CHRISTMAS DAY

Order of Service

Doors open at 11.30am • Prosecco on arrival

Please be seated • 11.45am

Starters • Midday

Last orders for drinks • 3.00pm

Time at the bar • 3.15pm

TERMS & CONDITIONS:

Patrons are welcome to join us from 11.30am for a drinks reception and a prompt 11.45am sit down.

Reservations will only be held for 15 minutes past the seating time of 11.45am.

Service will commence on a strict time scale; therefore, late arrivals will be asked to join us at whichever course is currently being served.

All diners will receive 30 minutes drinking up time from the time of their last drink order.

All bookings, payments and pre-orders for Christmas Day must be completed by 15th December.

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-  Embankment Pub & Kitchen or The Lord Trent & Jesse Boot
 -  @EmbankmentNottm
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