



Christmas Menu

From Thursday 27th November 2025

£10 per head deposit

A non-refundable deposit of £10 per head is required with your booking.
We are unable to take provisional bookings.

A sit-down time is to be agreed when making your reservation.
You are welcome to meet for drinks in our bar area.

Your menu choices are required by Monday 17th November 2025.
We will happily take your orders from you as soon as they are ready.

We can only accept orders on our booking forms.

Electronic order form submissions are welcome, but spreadsheets are not accepted.

Seating areas can be requested, however they cannot be guaranteed and we reserve the right to amend any table arrangements on the day to suit the business.




For the party planners




Keep a copy of who is eating what.

People often forget and this avoids confusion on the day.

Wines can be pre-ordered so that they are on the table when your party arrives.



Parties up to
60 people



Dietary requirements
can be catered for



T. 023 9281 1585

E. info@abarbistro.co.uk

W. www.abarbistro.co.uk



Starters

	PRICE	QUANTITY	TOTAL
Chestnut Mushroom Velouté, sherry & thyme, oaty crème fraiche (vegan)			
Smoked Salmon & Pink Peppercorn Terrine, pickled cucumber, quail eggs, sundried tomato bread			
Chicken Liver Parfait, Madeira wine jelly, watercress, pickles, black treacle soda bread			
Roasted & Pickled Beetroot Salad, chèvre cream, winter kale, rye crisps, toasted walnut vinaigrette			
		TOTAL	

Mains

	PRICE	QUANTITY	TOTAL
Roast Turkey Roulade, pork pistachio & cranberry stuffing, maple glazed carrots & parsnips, bacon & chestnut sprouts, roast potatoes, port jus			
Slow-Cooked Beef Short Rib, Jerusalem artichoke beignets, Roscoff onions, truffle pomme purée, red wine jus, crispy onions			
Pan Roast Bream Fillet, spiced white bean cassoulet, baba ganoush, chorizo crumb			
Butternut Squash, Nutmeg, Feta & Leek Pithivier, parmentier potatoes, chive velouté (vegan)			
		TOTAL	

Desserts

	PRICE	QUANTITY	TOTAL
Chestnut Mont Blanc, macerated prunes, chocolate sorbet, Pedro Ximenes reduction (vegan)			
Christmas Baked Alaska, fruit cake, Christmas pudding ice cream, eggnog custard			
Peanut & Chocolate Bar, peanut nougat, milk chocolate mousse, salted caramel glaze			
The A Bar Cheeseboard, Tunworth soft, Barber's cheddar, Isle of Wight blue, Millers crackers, festive chutney			
		TOTAL	



GRAND TOTAL

Contact name

Company

Date of party

Number of people

Time

Email

Address

Contact no

Dietary requirements

Deposit paid

Wine pre-order