

Celebrate in...

The Pergola



At The Botanist Gas Street Basin

THE Botanist
GET FESTIVE WITH US

Celebrate Good Times at The Pergola

Welcome to The Pergola at The Botanist!

This winter, our stunning canal side terrace is transformed into a winter wonderland - The Pergola at The Botanist Gas Street Basin allows guests fantastic flexibility for their events and parties.

From a full buy out, to sectioned off private hire, The Pergola is the perfect location to host your Party, Wedding, Christmas event or a night out to remember with friends and colleagues.

The Pergola is open from October to March, making it the perfect spot for any occasion or party this winter.

The Pergola allows us to cater for group bookings of up to 150! We'll work with you to build your perfect event from live music, to festive dining to cocktail masterclasses.



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with us ♪

AT THE PERGOLA

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Find out more at
thebotanist.uk.com



Christmas Menu

Available 20th November - 24th December

Two courses (starter and main) available 11am to 4:45pm.

Three courses available 11am to 10pm.

Pricing varies by date, please see next page.

Starter

A Christmas Platter
served family style for everyone to share, a selection of all of the below:

Pigs in Blankets in Cranberry Glaze

Korean Fried Chicken with Sriracha Mayo gf

Baked Camembert with Spiced Red Onion Marmalade & Toasted Sourdough

Houmous with Spiced, Roasted Chickpeas & Warm Pitta Bread vg

vg & gf option available, please ask for details

Mains

Our Famous Turkey Hanging Kebab
with roasted turkey, ham, stuffing, pigs in blankets and an orange cranberry glaze, served with all the trimmings

Pan-Fried Seabass gf
on roasted basil & parmesan new potatoes and roasted cherry tomatoes with a creamy saffron sauce, cavolo nero and toasted pumpkin seeds

8oz Sirloin +£5
with mushroom stroganoff sauce, onion rings & seasoned chunky chips

Festive Pie vg gf
filled with mushroom bourguignon served with roast potatoes, maple roasted carrots & parsnips, baby sprouts and vegan gravy

Desserts

Espresso Martini Tiramisu v
with chocolate orange & Cointreau sauce and crushed honeycomb

Vegan Vanilla Cheesecake vg
with winter berry compote

Sticky Toffee Pudding v gf
with butterscotch sauce and vanilla ice-cream

A Little Something Extra

Cauliflower Cheese v +£4.50
with crispy shallots & chives

Pigs in Blankets +£5.95
in cranberry glaze

Garlic Fougasse Bread v +£7.95
served warm with melted garlic & parsley butter

If you have any allergies or intolerances, please speak to our team.

Our 2 course menu is only available until 4.45pm. A £10pp deposit may be required at the point of booking. Final food orders are required one week in advance of your booking. Whilst we try our best to avoid it, some details or products may be subject to change.

Our dishes are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free.


vg Vegan v Vegetarian gf Gluten-Free

A discretionary service charge will be added to your bill, please ask your server for more details.



Dates & Prices

Prices vary by date. Please note that for an area hire or a private buy out we introduce a minimum spend that depends on the date, time and number of guests. Please get in touch with the team for a quote.

	Mon	Tue	Wed	Thu	Fri	Sat	Sun
2 Courses	18th Nov	19th Nov	20th Nov	21st Nov	22nd Nov	23rd Nov	24th Nov
3 Courses			£26.95	£26.95	£26.95	£26.95	£26.95
			£31.95	£31.95	£31.95	£31.95	£31.95
2 Courses	25th Nov	26th Nov	27th Nov	28th Nov	29th Nov	30th Nov	1st Dec
3 Courses	£26.95	£26.95	£26.95	£29.95	£29.95	£29.95	£26.95
	£31.95	£31.95	£31.95	£37.95	£37.95	£37.95	£31.95
2 Courses	2nd Dec	3rd Dec	4th Dec	5th Dec	6th Dec	7th Dec	8th Dec
3 Courses	£26.95	£26.95	£29.95	£32.95	£32.95	£32.95	£29.95
	£31.95	£31.95	£37.95	£39.95	£39.95	£39.95	£37.95
2 Courses	9th Dec	10th Dec	11th Dec	12th Dec	13th Dec	14th Dec	15th Dec
3 Courses	£29.95	£29.95	£29.95	£32.95	£32.95	£32.95	£29.95
	£37.95	£37.95	£37.95	£39.95	£39.95	£39.95	£37.95
2 Courses	16th Dec	17th Dec	18th Dec	19th Dec	20th Dec	21st Dec	22nd Dec
3 Courses	£29.95	£29.95	£29.95	£32.95	£32.95	£32.95	£26.95
	£37.95	£37.95	£37.95	£39.95	£39.95	£39.95	£31.95
2 Courses	23rd Dec	24th Dec	Merry Christmas	Normality Resumes!	27th Dec	28th Dec	29th Dec
3 Courses	£26.95	£26.95					
	£31.95	£31.95					
	30th Dec	 New Year's Eve Party					

Two courses (starter and main) available 11am to 4.45pm.
Three courses available 11am to 10pm.



Festive Finger Food

Delicious finger food to keep your Christmas party merry and hassle-free.
Please note that for an area hire or a private buy out we introduce a minimum spend that depends on the date, time and number of guests. Please get in touch with the team for a quote.

Pigs in Blankets 16 pieces in cranberry glaze	£27.50 per portion	Mezze vg serves 3-4 warm pitta bread and green chickpea falafel, served with tzatziki and houmous with spiced roasted chickpeas	£25 per portion
Salt and Pepper Calamari gf serves 3-4 with sweet chilli	£27.50 per portion	Arancini v gf 9 pieces tomato & mozzarella arancini, marinara and basil sauce	£25 per portion
Korean Fried Chicken gf 9 pieces Korean fried chicken in a punchy BBQ sauce with sriracha mayo and red chilli	£27.50 per portion	Cumberland Scotch Egg gf 6 pieces in a crispy crumb served with English mustard	£25 per portion
Mini Kebabs 8 pieces Choose from: Original Chicken gf , Lamb Kofta, Vegan Kofta vg , or Halloumi v gf	£27.50 per portion	Halloumi Fries v gf 18 pieces with sweet chilli	£25 per portion
Bowl of Seasoned Fries vg gf serves 3-4	£15 per portion		

If you have any allergies or intolerances, please speak to our team.

Final food orders and full payment is required two weeks in advance of your booking. A deposit may be required at the point of booking.

Our dishes are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free.

Items cooked in our fryers cannot be separated from allergenic ingredients and cross contamination may occur, including the Soya Bean Oil used in the cooking process.

vg Vegan **v** Vegetarian **gf** Gluten-Free

Plan Your Perfect Gathering at The Botanist Gas Street Basin!

In addition to our stunning Pergola, we offer a beautiful main restaurant with three exclusive private dining rooms, ideal for intimate celebrations of 6 to 15 guests.

Enjoy a private, stylish setting for your special occasion. Our dedicated team will be happy to check availability and answer any questions you may have. A small deposit is required to secure your private dining room.



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Drinks Packages

Welcome Drinks

Welcome Fizz (glass) £7

Welcome Cocktail £9

choose from: The Botanist Pornstar Martini, The Botanist Espresso Martini or Strawberry & Elderflower Mojito

Christmas Cocktail Specials

Release the bauble's contents, stir gently, and savour the Christmas magic!



Blooming Bauble £10.50
Beefeater Pink Gin with St. Germain Elderflower Liqueur and crisp cranberry juice with a hint of lemon adorned with sugared cranberries and rosemary.

Order 6+ and enjoy your baubles served on your very own Christmas Tree!

S'mores Old Fashioned £11.50
Maker's Mark bourbon blended with orange curaçao and cold brew coffee accented with orange bitters and a creamy foam. Served over ice with a chocolate & Biscoff cookie rim and topped with toasted marshmallows

Wines & Fizz

Prosecco Bottle £30
Prosecco Package (3 Bottles) £90
House Wine Package (3 Bottles) £65
Speciality Wine Package (3 Bottles) £95

Beer Buckets

Asahi Super Dry (12 Bottles, 330ml) £60
Camden Pale (12 Cans, 330ml) £60
Thatchers Katy (12 Bottles, 500ml) £75

Drinks Vouchers £6

Take the hassle out of the bar tab, by pre-purchasing drinks vouchers for your group. A minimum of 40 vouchers must be purchased.

Redeem against:

House Wine (175ml)
Pint of House Draught
Pint of House Cider
Bottle of Free Damm

House Spirit & Mixer (25ml)

Any Soft Drink (Excluding Mocktails)



**So, what are
you waiting for?**

Contact us now at:
gasstreetbookings@thebotanist.uk.com
or give us a call on 01216 438 829

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