



BOOK EARLY FOR A CHRISTMAS TIPPLE ON US

Book your Christmas meal with us before 1st October 2018 and we'll treat you and your party to a complimentary drink package.

See below for details of complimentary drink package. Deposit must be paid in full by 1st October 2018.

2 COURSES 23.50

Available Monday to Thursday 12pm-5pm

3 COURSES 29.95

Available all day, every day throughout December

STARTER

Sticky BBQ boneless ribs
marinated in maple and cinnamon, served with winter buttermilk coleslaw

Charred carrot, fennel and cauliflower salad
with fresh kale, Earl Grey soaked cranberries and clementines VG

Smoked salmon Vietnamese spring roll
with wasabi and stem ginger cream cheese, served with pickled cucumber, puffed spicy rice and soy jelly

MAIN

8oz sirloin steak
with tarragon butter and roasted shallots. Served with garlic and sage chips

Sweet potato, parsnip and sage en-croute
with kale, roasted parsnip, Tenderstem® broccoli and peppercorn sauce VG

Baked hake
topped with gremolata butter, served with sweet potato, smoked haddock and clam chowder with charred corn

Turkey Hanging Kebab™
with maple and cranberry glaze, pigs in blankets and stuffing balls. Served with roast potatoes, carrots, chestnuts and bacon Brussels sprouts

DESSERT

Walnut chocolate pot
topped with cranberry and orange jam, served with cinnamon and maple roasted pears VG

Millionaire's slice
salted caramel and bitter chocolate tart, honeycomb crème fraiche and crushed raspberries

Christmas trifle
cinnamon sponge croutons, cranberry jelly, brandy custard and vanilla ice cream

VG Vegan

If you have any special dietary requirements, please request our allergen information.

Fancy something a little more savoury to finish?

Festive cheese board
Wensleydale with cranberries, Long Clawson Stilton and Shorrocks Lancashire. Served with a selection of artisan crackers and smokey apple ketchup.

PERFECT WITH PORT!

Swap a dessert for 1.50 supplement

Or enjoy after your dessert for an additional 7.50

TIPPLE PACKAGES

The perfect drink packages to get you into the festive spirit...

PACKAGE 1 - 6.00pp

Enjoy a warming mug of homemade mulled wine, our secret spiced cider or a glass of Prosecco upon arrival.

Finish with a choice of tea or coffee.

With compliments from The Botanist team, when you book with us before 1st October.

PACKAGE 2 - 10.00pp

Enjoy a warming mug of homemade mulled wine, our secret spiced cider or a glass of Prosecco upon arrival.

During your meal; a glass of our expertly-selected wine, or bottle of Peroni, if you prefer.

Finish with a choice of tea or coffee.

PACKAGE 3 - 20.00pp

Enjoy a warming mug of homemade mulled wine, our secret spiced cider or a glass of Prosecco upon arrival.

During your meal; half a bottle of our expertly-selected wine, or two bottles of Peroni, if you prefer.

Finish with an espresso martini.

A discretionary 10% service will be charged to parties of 6 or more. All gratuities & service charges go to the team that prepare and serve your meal and drinks, excluding all management. All prices include VAT at the current rate. Cheese may not be made with vegetable rennet. Allergen information is available upon request. All weights stated are prior to cooking.

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