

EVERYMAN THEATRE CHRISTMAS DINING

This festive season, step into the warmth of the Everyman Theatre and **celebrate in style**. Whether it's friends, family, or colleagues, we've created a range of delicious options to make your gathering truly memorable.

For groups of six or more, our three-course à la carte Christmas menu is the star of the show.
£28-32 per person.

If you're planning something bigger, we offer a tempting **buffet** for 12 guests or more at only **£15 per person**.

With space for up to 40 guests, seasonal flavours, and the magic of the theatre as your backdrop, it's the **perfect recipe for a Christmas to remember**.

To reserve, or to request a menu, please email catering@everymantheatre.org.uk or speak to a member of the hospitality team.

Making your Christmas debut with us? Take a bow — and 10% off.

Discount available for groups/parties that have not had their Christmas function with us before. Please quote NEW10 upon booking. £5 per person (non-refundable) deposit is required prior to November 20th.

EVERYMAN THEATRE CHRISTMAS MENU

STARTER

Pork & apricot terrine
winter fruit chutney

Pumpkin & ginger soup
sourdough bread

Smoked salmon gravadlax
horseradish cream, fried capers

MAINS

All served with soused red cabbage, maple roasted carrot & parsnip, broccoli & herby roast potatoes

Turkey breast, stuffing, pigs in blankets

Herb roasted pork loin, apple jam & crackling

Cod loin, orange & dill butter, charred fennel

Seeded root vegetable wellington, chestnuts & cranberries

DESSERTS

Traditional Christmas pudding
brandy custard

Dark chocolate torte
orange sorbet

Spiced clementine posset
ginger shortbread

Followed by complimentary tea, coffee & mince pies

2 COURSES £28 3 COURSES £32

BUFFET/GRAZING MENU AVAILABLE FOR PARTIES OF 10 OR MORE

TO BOOK, PLEASE EMAIL [CATERING@EVERYMANTHEATRE.ORG.UK](mailto:catering@everymantheatre.org.uk), OR SPEAK TO A MEMBER OF THE
HOSPITALITY TEAM

EVERYMAN THEATRE FESTIVE BUFFET

MINIMUM BOOKING 10 PEOPLE

HOT

Seasonal soup, artisan rolls

Sausage rolls

Vegetable wellington rolls

Honey roast ham & cheddar quiche

Sun dried tomato & feta quiche

COLD

Cold meats platter - honey roasted ham, turkey & roast beef

Red cabbage & apple slaw

Sweet potato and pomegranate cous cous

Beetroot, goat's cheese & walnut rocket salad

SWEET TREATS

Mini mince pies or Christmas cake bites

OPTIONAL ADD-ONS

Bottomless tea & coffee £3 per person

Fruit platter £2 per person

Dessert station £5 per person

Mulled wine flask £25

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EVERYMAN THEATRE CANAPE MENU

**INCLUDES PRIVATE USE OF DIRECTOR'S LOUNGE
MINIMUM 10 PEOPLE**

Smoked salmon, cucumber, pickled onions

Roast beef & horseradish cream blini

Honey & mustard pig in blanket

Smoked harissa hummus, pita, feta

Whipped goat's cheese crostini, spiced honey walnut

Private cash bar plus:

£3.50 per canapé, per person/ all 5 canapés £15 per person

OR

Welcome glass of fizz, trio of canapés & interval ice-cream

£20 per person

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