



MENU

LARGE PARTIES & TABLE BOOKINGS



RUDI'S CHRISTMAS MENU

2 COURSES £29.95 • 3 COURSES £32.95

INC FREE
GLASS OF
PROSECCO

MINIMUM 6 PEOPLE
PRICE INCLUDES GLASS OF PROSECCO OR SOFT DRINK

TO START

ROASTED TENDER-STEM BROCCOLI
WITH ZA'ATAR DRESSING ON A BED OF HARISSA HUMMUS

WARM JAPANESE STYLE PANKO BRIE WEDGES
ON A WARM BED OF ROCKET, CHERRY TOMATOES
AND BALSAMIC GLAZE

MUSHROOM & CRUMBLY BLUE ARANCINI (VG / GF)
WITH PICO DE GALLO

ROASTED RED PEPPER & TOMATO SOUP (V)
WITH CHIVE CREAM AND SOURDOUGH BREAD

BIG TOMS BLOODY MARY PRAWN COCKTAIL
SERVED WITH SOURDOUGH CROSTINI



MAIN EVENT

ROAST TURKEY PARCEL WITH STUFFING
PIG IN BLANKET, PORK & CRANBERRY STUFFING,
ROAST POTATOES AND PAN GRAVY

ROAST SIRLOIN OF BRITISH AGED BEEF
YORKSHIRE PUDDING, ROAST POTATOES,
HONEY ROASTED PARSNIPS, PAN GRAVY

PARMESAN HERB CRUSTED COD FILLET
CRUSHED NEW POTATOES WITH DILL SAUCE

CHRISTMAS CRACKER BURGER
A 6OZ BEEF PATTY IN A BRIOCHE BUN, CRANBERRY SAUSAGE STUFFING, TOPPED
WITH A CRANBERRY & ONION MARMALADE, AND FINISHED WITH A PIG IN A
BLANKET. SERVED WITH PARMESAN AND SAGE & ONION FRIES.

BEETROOT & BUTTERNUT SQUASH WELLINGTON (VG)
CHUNKY BEETROOT AND BUTTERNUT SQUASH IN A SWEAT
BALSAMIC CHUTNEY WRAPPED IN SHORTCRUST PASTRY,
WITH RED WINE & SWEET ONION PAN GRAVY

ALL SERVED WITH FESTIVE VEGETABLES



TO FINISH

TRADITIONAL CHRISTMAS PUDDING (GF)
SERVED WITH BRANDY SAUCE

BRITISH BLACKCURRANT & CHEESECAKE (VG)
SERVED WITH CREAM

VEGAN JAFFA CAKE (VG)
WITH VEGAN ORANGE CREAM

STICKY TOFFEE PUDDING
SPICED TOFFEE SPONGE WITH CANDIED PEEL AND RAISINS, DRAPED
IN A RICH, STICKY TOFFEE SAUCE. PERFECTLY INDULGENT!

GLUTEN FREE MENU ALSO AVAILABLE • MENU SUBJECT TO CHANGE

CHRISTMAS AT RUDI'S BUFFET MENU

MENU ONE £15.50PP

MINI PIGS IN BLANKETS

CRANBERRY & BRIE WANTONS

CHICKEN GOUJONS & CHIPOTLE DIP

PIZZAS

MARGHRITAS (V) DOUBLE PEPPERONI WITH CHILLI HONEY

SELECTION OF FESTIVE WRAPS

TURKEY, CRANBERRY & STUFFING

BEEF, HORSERADISH & ROCKET

FALAFEL, CARROT, PEA & VEGAN MAYO



MENU TWO £18.95 PP

JAPANESE TEMPURA TORPEDO PRAWNS

MINI YORKSHIRE PUDDING CANAPÉS

HOI SIN DUCK SPRING ROLLS

MINI PIGS IN BLANKETS

CRANBERRY & BRIE WANTONS

CHICKEN GOUJONS & CHIPOTLE DIP

PIZZAS

MARGHRITAS (V) DOUBLE PEPPERONI WITH CHILLI HONEY

SELECTION OF FESTIVE WRAPS

TURKEY, CRANBERRY & STUFFING

BEEF, HORSERADISH & ROCKET

FALAFEL, CARROT, PEA & VEGAN MAY



DRINKS PACKAGES

6 BOTTLES OF MERLOT, ROSE OR PINOT - £105

4 BOTTLES OF PROSECCO - £90

15 BOTTLES OF BUDWEISER – 65

PORNSTAR MARTINI TREE - £60 – ESPRESSO

MARTINI TREE £80 – MIXED TREE - £70

PRE-ORDER ONLY

ITEMS MAY BE SUBJECT TO CHANGE

THE
BLIND TIGER
BAR

THE BLIND TIGER “PROHIBITION BAR” IS THE IDEAL SPACE FOR A PRIVATE CHRISTMAS PARTY. WITH ITS OWN BAR, IT’S PERFECT FOR A GATHERING, KNEES-UP, OR SIT-DOWN MEAL.

THE SPACE ACCOMMODATES UP TO 60 PEOPLE STANDING OR 35-40 SEATED.

HIRE PRICES
£75 FOR DAYTIME OR £110 FOR EVENING.

CHRISTMAS BOTTOMLESS BRUNCH
EVERY SATURDAY AND SUNDAY
2 HOURS FOOD AND DRINK.
START BOOKINGS FROM 11AM – 3PM
PRICES FROM £30

HOW TO BOOK
CONTACT OUR CHRISTMAS
ORGANISER AT: INFO@RUDISBAR.COM

WHAT’S NEEDED
TO SECURE YOUR BOOKING WE NEED £5
P/P FOR TABLE BOOKINGS OR £100 IF
YOUR BOOKING TOTAL EXCEEDS £200

FOR ANY FOOD ALLERGENS OR INTOLERANCES
PLEASE SPEAK TO A MEMBER OF STAFF

PLEASE NOTE:
NO CHANGES CAN BE MADE TO THE MENU ITEMS UNLESS THERE ARE
DIETARY REQUIREMENTS. WE REGRET THAT BILLS CANNOT BE ISSUED TO
INDIVIDUALS. ONE BILL WILL BE GIVEN TO THE PARTY ORGANISER. OUR
STANDARD MENU IS UNAVAILABLE FOR CHRISTMAS BOOKINGS.