

waterloo  
**bar + kitchen**



**Christmas Brochure 2011**

[www.barandkitchen.co.uk](http://www.barandkitchen.co.uk)

# waterloo bar + kitchen

Bar and Kitchen is a relaxed environment with beautiful food and combine to create the perfect setting for your Christmas Party. The restaurant prides itself on producing fantastic food and delivering a first-class level of front of house service, whilst maintaining a welcoming and vibrant atmosphere at a reasonable price.

Located two minutes walk from Waterloo Station; it would be difficult to find a venue with an easier or more convenient route home for your guests. Bar and Kitchen can cater for bookings from one to one hundred and we are totally assured in our ability to cater for formal sit down meals; whatever your party's needs. However alternative, they can be fulfilled by our team.

Take a look at this brochure and get in touch with our booking team. If you have any questions or requests then do not hesitate in contacting us as we would be delighted to explain all of the options and procedures.

## The Restaurant

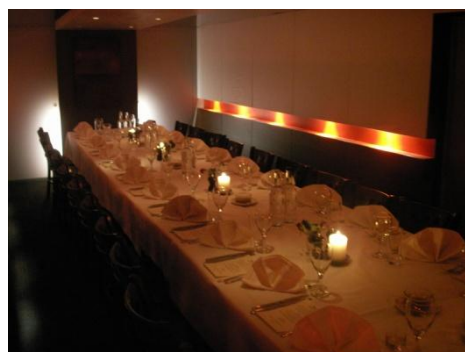
The main restaurant can cater for bookings of one hundred for formal sit down meals so please contact our booking team if you have any questions.



## The Private Room

The private function room is independent of the main restaurant. It contains its own bar in the lobby area that is adjacent to the room.

There is a separate music system and waiting staff will be specifically allocated to any private party. The private room can cater for up to 30 people for a full sit down meal.



## Christmas Menu One

### Starters

Roasted Pumpkin and Sweet Potato Soup  
With Crusty Herb Croutons

Duck Liver & Orange Pate  
With Toasted Brioche and Cumberland Sauce

Scottish Smoked Salmon  
With Buttered Whole Meal Bread and Horseradish Sour Cream

### Main Courses

Roast Free Range Turkey Breast  
With Apricot and Chestnut Stuffing, Roasted Root Vegetables, Bacon  
Wrapped Chipolatas, Roasted Potatoes and Homemade Gravy

Pan Cooked Scottish Salmon Fillet  
With Spring Onion & Chive Mash and White Wine Cream Sauce

Spinach and Ricotta Tortellini  
with Sage Cream Sauce and Toasted Pine Nuts (v)

### Desserts

Cognac Flamed Christmas Pudding  
With Brandy Butter and Sweet White Sauce

Warm Double Chocolate Chip Brownie  
With Vanilla Ice Cream and Hot Chocolate Sauce

Lemon Drizzle Cake  
With Crème Fraiche and Lemon Coulis

**Three Courses £27.50**

Coffee and Mince Pies £2.95 Supplement

**All Party Booking Tables Will Be Dressed With Crackers, Streamers and Balloons**

All bills will be subject to a 12.5% Service Charge

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## **Christmas Menu Two**

### **Starters**

*Roasted Pumpkin and Sweet Potato Soup  
with Crusty Herb Croutons*

*Peppered Fillet of Beef Carpaccio  
with Rocket Leaves, Rochfort*

*Rustic Farmhouse Pork Terrine  
with Toasted Brioche and Apple Compote*

*Baked Goats Cheese, Red Onion and Fig Tart  
with Wild Rocket (v)*

*Prawn and Salmon Roularde  
with Basil Mayonnaise and Melba Toast*

### **Main Courses**

*Roast Free Range Turkey Breast  
with Apricot and Chestnut Stuffing, Roasted Root Vegetables, Bacon  
Wrapped Chipolatas, Roasted Potatoes and Homemade Gravy*

*Grilled Thai Spiced Sea Bass  
with Fondant Potato and Saffron Creamed Leeks*

*Char Grilled Rib Eye Steak  
with French Fries and Garlic Butter*

*Slow Roasted Confit of Duck Leg  
with Creamed Mash, Braised Red Cabbage and Red Wine Jus*

*Pan Fried Haloumi with Sautéed Spinach  
Portobello Mushroom and Tomato Chilli Relish (v)*

### **Desserts**

*Cognac Flamed Christmas Pudding  
with Brandy Butter and Sweet White Sauce*

*Pear and Frangipane Tart  
with Honey and Vanilla Ice Cream*

*Warm Double Chocolate Chip Brownie  
with Vanilla Ice Cream and Hot Chocolate Sauce*

*Classic New York Cheesecake  
with Red Berry Compote*

*Cheese Plate with Chutney, Grapes & Water Biscuits  
(Colston Basset Stilton, Brie, Mature English Cheddar)*

**Three Courses £33.50**

Coffee and Mince Pies £2.95 Supplement

**All Party Booking Tables Will Be Dressed With Crackers, Streamers and Balloons**

# White Wines

**Bottle**

**Il Sogno Trebbiano Rubicone, Casa Vinicola Botter 2010/11 Italy**

**£15.45**

This is a crisp, medium bodied, dry and clean wine. This wine displays fresh aromas of pear, apple and almond.

**Chenin Blanc The Journeyman 2010/11 South Africa**

**£16.95**

Packed with tropical fruit, an abundance of guava and gooseberries. Balanced by a crisp acidity to ensure a fresh style of wine.

**Santa Puerta Sauvignon Blanc, Central Valley 2010 Chile**

**£17.95**

On the nose it displays intense fruit including fresh mango and passion fruit, typical of Sauvignon Blanc. On the palate dry and crisp.

**Chardonnay - Viognier Benchmark Unoaked Grant Burge 2009/10 Australia**

**£18.45**

An excellent example of a modern style Chardonnay, it has a fresh and vibrant feel with a pleasant creamy finish.

**Pinot Grigio Ca Lunghezza, Veneto 2010 Italy**

**£18.75**

An easy drinking wine with elegant fruit. Dry on the palate, medium weight with citrus fruit and pear drop and a refreshing finish.

**Touraine Sauvignon, Caves de la Tourangelle 2010 France**

**£19.95**

Aromatic nose, lovely gooseberry fruit, minerals and the herbaceous characteristics of good Sancerre. Fantastic quality and price.

**Rioja Vega Blanco, Bodegas Muerza 2010 Spain**

**£20.95**

New style cool fermented white Rioja, dry and refreshing with a great finish.

**Gavi DOCG, Piercarlo Bergaglio 2010 Italy**

**£24.95**

Flowery and herbal aromas with hints of minerals. Crisp & dry in the mouth with great intensity and finesse, with a fresh, long finish.

**Koenig Riesling, Alsace 2008 France**

**£25.45**

An expressive, refined wine with citrus aromas and hints of minerality. A classic dry Riesling from Alsace.

**Sauvignon Blanc, Redwood Pass, Marlborough 2010 New Zealand**

**£26.95**

The bouquet shows ripe passion fruit, guava and fragrant citrus notes balanced by a great mineral backbone.

**Viognier, Lagarde – Lujan de Cuyo 2010 Argentina**

**£26.95**

A consistent award winning wine, certainly amongst one of the best examples of Viognier from the New World. Golden colour, dry with persistent flavours of apricot, melon and wild flowers.

**Chablis, Brocard E Petit, Burgundy 2010 France**

**£29.95**

A highly respected grower in Chablis. This wine has all the hallmarks of a quality Chablis, fine minerality, citrus fruit, firm structure and a dry finish.

**Sancerre Leredde Blanc, Loire Valley 2010 France**

**£32.95**

Demonstrates the elegance and finesse of a classic Sancerre. Dry, light and refreshing with wonderful gooseberry and floral aromas.

**Pinot Gris Herrenweg de Turckheim, Domaine Zind Humbrecht 2007 Alsace**

**£39.95**

This wine is rich and powerful with a creamy texture and complex notes of ripe stone fruits, brioche and citrus fruits.

**St.Aubin, Chateau Phillippe-Le-Hardi 2007**

**£40.95**

A nice balance of flavours including green apples and light citrus fruits. The initial taste is simply fantastic with a mild yet clean finish. This is the 'Dark Horse' of the Wine List. Some argue that this wine can measure up to some of the most respected White Burgundy's.

**Pouilly Fuissé, Domaine J.A. Ferre 2009**

**£43.95**

This wine is made by the highly acclaimed winemaker Jean Marc Brocard and comes from one of the most sought after premier cru vineyards. The wine is firmly structured with concentrated citrus fruit, notes of brioche and a fine mineral character.

**Puligny-Montrachet 1er Cru "Les Champs Gains 2008 Domaine Philippe Bouzereau**

**£54.95**

Classic Burgundy from one of the most famous white winemaking villages in the Cotes d'Or. Dry, full body with intense and concentrated fruit flavours combined with elegant mineral and sweet vanilla resulting from long barrel ageing.

# Red Wines

Bottle

<b>Pleno Tinto, Bodegas Brana Vieja, Navarra 2010 Spain</b>	<b>£15.45</b>
A smooth wine, glossy deep red in colour with a young fruity aroma.	
<b>Nero d'Avola IGT, Caleo 2010 Italy</b>	<b>£16.95</b>
The bouquet combines ripe fruit & spicy notes. The wine is dry, full bodied with firm tannins & pleasant blackberry flavour	
<b>Santa Puerta Merlot, Maule Valley 2010 Chile</b>	<b>£17.95</b>
Deep ruby colour with hints of purple. The nose suggests ripe plums, intense berry fruit and delicate spicy aromas. The palate is rich and sophisticated with a good concentration of fruit, a touch of spice, round tannins and a pleasant silky finish.	
<b>Cabernet Sauvignon, Caliterra, Central Valley 2010 Chile</b>	<b>£17.95</b>
Displays intense aromas of cassis, dark chocolate and spicy peppers. It is dry, fruit forward, wonderfully structured with soft tannins.	
<b>Shiraz 'Benchmark' Grant Burge 2009/10 Australia</b>	<b>£18.45</b>
Aromas are complex, yet refined and include blackberries, raspberries & pepper as well as a subtle hint of eucalyptus. Despite its intensity and power the wine also displays restraint and elegance.	
<b>Valpolicella Botter 2009 Italy</b>	<b>£19.95</b>
Produced near Verona, an attractive light red with a delicate nutty scent.	
<b>Château L'Orangerie, Bordeaux 2009 France</b>	<b>£21.95</b>
An archetypal example of a well made and pocket-friendly claret made in a property that dates back to 1790. The wine is subtle and elegant with notes of red berries and blueberries, underpinned by soft tannins and a refreshing finish. Highly Recommended	
<b>Cotes du Rhone 'Les Genets' 2007 France</b>	<b>£26.95</b>
An amazing red wine with intense blueberries, cassis and wild spices. This wine is a true classic.	
<b>Rioja Crianza, Tobia Seleccion, Bodegas 2007 Spain</b>	<b>£28.45</b>
A well structured, award-winning wine. Pronounced blackberry fruit with a vanilla hint. Excellent texture, round tannins and a long finish.	
<b>Malbec, Lagarde, Lujan de Cuyo 2010 Argentina</b>	<b>£28.95</b>
A well structured with complex generous fruit including blackberries, blueberries and spice. A big wine with a sense of elegance.	
<b>Bordeaux, L'Esprit de Bellevue, St Emilion 2007 France</b>	<b>£28.95</b>
Aromas of blackcurrant, liquorice and vanilla follow through to a rich palate. A full-bodied wine with a pleasant and refreshing finish.	
<b>Pinot Noir, Vavasour, Marlborough 2009 New Zealand</b>	<b>£29.95</b>
On the nose and palate this Pinot shows amazing purity of forest fruits, cherries and plums. Silver Medal- Decanter Wine Awards 2009	
<b>Pinotage, Eikendal Vineyards, Stellenbosch 2009 South Africa</b>	<b>£29.95</b>
Potent and highly concentrated sweet, silky and smooth mouth-filling tannins blend nicely with a balanced acidity that contributes freshness, vivacity and a long persistent finish.	
<b>Petit Verdot, Trentham Estate 2008 Australia</b>	<b>£29.95</b>
Deep colour and flavour. Pronounced blackberries, chocolate & spice. Full body, rich and creamy with well integrated oak characters.	
<b>Spiga O. Fournier Ribera del Duero 2004 Spain</b>	<b>£39.95</b>
One of the rising stars of the Ribeira del Duero. On the nose this wine combines intense blackberries, mocha and elegant spiciness. On the palate it displays excellent purity of fruit, wonderful complexity and harmonious oaky tones.	
<b>Gevrey Chambertin, Louis Chavgarnier, 1999, France</b>	<b>£43.45</b>
A mellow Pinot Noir from the Cote d'Or village, produced by the well-respected Maison Louis Chavy. Founded in 1938 by Louis Chavy, a famous grower in Puligny-Montrachet. A medium-bodied and delicate wine with enticing berry flavours and a good balance.	
<b>Barolo, Rocche Dell Annunziata, 2004, Italy</b>	<b>£48.95</b>
A classic wine from a serious producer. A firmly structured wine with assertive tannin structure, crisp acidity and restrained notes of tar and roses. The firm structure of this wine lends itself very well to accompany rich food.	
<b>Pontet Canet 1997 Grande Cru Classe en 1855 – Pauillac, France</b>	<b>Bottle £54.95    Magnum £104.95</b>
At present this wine is better than its classification; it was listed as a top fifth growth but currently sells like a top second growth. A deep ruby-coloured wine with abundant qualities of mature fruit in a medium-bodied format. It has good depth, low acidity and little tannin.	

# Champagnes

Bottle

## Charles Vercy Cuvée de Réserve Brut

£34.95

Intense aromas and an excellence that combines power with elegance. Rich flavours are underpinned by a refreshing finish.

## Fluteau Rose Brut NV

£39.95

Attractive pale salmon-pink with a strawberry nose, a touch of brioche and vanilla. A rose from an extremely respected winemaker.

## Taittinger Brut Réserve

£59.95

Renowned for its pale straw colour. The nose is light with hints of brioche and has depth and elegance with a long fresh finish.

## Veuve Cliquot Ponsardin Brut

£59.45

Full-bodied Champagne makes an excellent aperitif because of its finesse and length.

## Bollinger NV

£65.00

A full bodied and masculine Champagne with high proportions of Pinot Noir giving real depth and dimension. Silver Medal IWC 2009

## Prosecco Extra Dry Ca Stella Anselmi

£26.95

Straw yellow colour with a lightly aromatic nose, hints of apple, soft on the palate underpinned by zesty acidity, a very easy drinking wine.

# Rose Wine

Bottle

## Rive Haute Tannat-Cabernet Sauvignon Rosé 2010 France

£17.95

A modern style rosé from the South West of France. It displays a rich salmon pink colour. On the nose it is intense and elegant with notes of raspberries and red Cherries. Best Rose- 100 Vins de Pays competition 2009

## Domaine Fontanyl Rosé, Provence 2010 France

£21.95

A serious rose. Dry, crisp with aromas of red berries and delicate floral hints combine with fresh fruit flavours on the palate.

## Alma de Tobia Rosado 2009 Spain

£27.95

Very intense bright red raspberry colour. The aromas are complex and harmonious with prominent raspberries, strawberries and cherries notes on the palate.

## Sancerre Rose 'La Croix' Sylvain Bailly 2010 France

£34.95

Pale salmon colour. The bouquet is sophisticated and elegant. On the palate the wine is dry refreshing, with an intense berry fruit and complex mineral notes.

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## Christmas Booking Terms and Conditions

Each party must choose either Menu one or Menu two, it is not possible to offer both menus to one group

Please do not pre order we will present the menu on the day

Bookings in the Restaurant will only be confirmed upon receipt of a £10 per head non-refundable deposit

Bookings in the Private Room will only be confirmed upon receipt of a £300 deposit  
and there is a minimum spend requirement of £750 in the private room

Deposits will be redeemed against your final bill on the night based on the number of people attending

Tables will be kept open for one hour after your due time

Lunch parties will be asked to vacate their tables by 5.00pm.

One bill will be produced per group to the party organiser; no separate bills will be available on the night

A separate food and drinks bill may be provided if specified in advance

Please pre-order your wine and water prior to the event

All bills will be subject to a 12.5% Service Charge

By paying my deposit I understand and accept the above terms and conditions

Name \_\_\_\_\_

Signature \_\_\_\_\_

Company \_\_\_\_\_

Contact Number \_\_\_\_\_

Date of booking \_\_\_\_\_

Time of Booking \_\_\_\_\_

Date Paid \_\_\_\_\_

Amount Paid \_\_\_\_\_

Location

Restaurant

Private Room

Menu Required

Menu 1 @ £27.50

Menu 2 @ £33.50

Arrival Drinks \_\_\_\_\_

White Wine \_\_\_\_\_

Red Wine \_\_\_\_\_

Coffee and Mince Pies @ £2.95

Yes

No