RAIL HOUSE CAFÉ



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@HOUSECAFES



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railhouse.cafe

THE POLAR EXPRESS

Arrive at destination Christmas on time this year by getting ahead of the crowds and booking in your Christmas jamborees early. Menus available from 25th November.

Feast Menu

Plates are served together, sharing style, for between 4 and 40 guests (full menu available for vegetarians & vegans)

Set Menu

A more traditional fare for up to 16 guests

Canapés

For a lighter yuletide celebration

Drinks Packages

Arrival drinks, or keep topped up throughout your event

Book the Feast or Set menu between Sunday and Wednesday to receive them at a discounted price. Amen.



THE CABIN

Up to 16 guests around the table for a festive feast



PUFFING DEVIL MEZZANINE

Up to 40 guests for a Christmas banquet



THE SNUG

Up to 24 for a seated meal or standing jingle mingle



PUFFING DEVIL

Up to 80 guests for an exclusive hire of our upstairs bar



SET MENU 2/3 course option

£35 / £40

sweet potato & quinoa cakes,
 blackberry salsa vg/gf

beetroot, pomegranate, walnuts,
 tarragon labneh vg/n/gf

hot-smoked salmon, braised red cabbage, dill crème fraîche qf

smoked ham hock terrine,
sprout tops, wild garlic, crackling



grilled aubergine, seitan keema, kachumber vg

barbecue cauliflower,
chimichurri, wilted greens vg/gf

lemon thyme-baked cod, pancetta, spinach, butter beans, herb butter gf

slow-roast sticky pork belly, sautéed slaw, chilli aioli gf

seasonal sides



followed by a choice
 from our chef's
festive selection of
 seasonal desserts

or seasonal cheeseboard +£5pp





FEAST MENU

plates are served together sharing style

vegan guests will be served the alternatives noted

£50

salt-baked celeriac, smoked tofu. candied chestnuts, burnt clementine, barberries vg/n/gf

> chargrilled cauliflower, lentils, harissa hummus, crushed cobnuts vg/n/qf

salt & sugar-cured salmon. smacked cucumber, chilli. golden beetroot ketchup gf or for vegan quests: blackberry salsa vg/gf

oak-smoked duck. maple-roast quince, tatsoi. puffed barley, umeboshi or for vegan guests: sweet potato & quinoa cakes, beetroot, pomegranate, walnuts, tarragon labneh vg/n/gf

> cardamom & coconut dhal, roast peppers vg

truffled sweet potato & spinach Wellington. crushed pecans, mushroom jus vg/n

chermoula-blackened bream. kohlrabi, watercress, sumac gf or for vegan guests: grilled aubergine,

roast turkey. "all the trimmings" or for vegan guests: barbecue cauliflower. seitan keema, kachumber vg chimichurri, wilted greens vg/gf

seasonal sides

followed by a generous selection of our chef's festive desserts, for everyone to share

seasonal cheeseboard for the table +£5pp





CANAPÉS minimum 4pp at £2.5 each minimum 20 guests

grilled aubergine, seitan keema, kachumber vg

sweet potato & quinoa cake,
 blackberry salsa vg/gf

beetroot, pomegranate, walnuts,
 tarragon labneh vg/n/gf

salt & sugar-cured salmon,
smacked cucumber, fermented chilli,
golden beetroot ketchup, crostini

smoked ham hock terrine,
wild garlic, crackling, crostini

oak-smoked duck, maple-roasted quince, puffed barley, umeboshi, crostini

> soy & honey pork belly, baby gem, tartare, sriracha



DRTNKS





ARRIVAL PROSECCO £7pp

glass of prosecco for each of your guests

ARRIVAL CHAMPAGNE £10pp

glass of Taittinger Brut Reserve
 for each of your guests

ARRIVAL MULLED WINE £6.5pp
glass of pumpkin-spiked mulled wine for each of your guests

GOLDEN BAUBLE BOWL

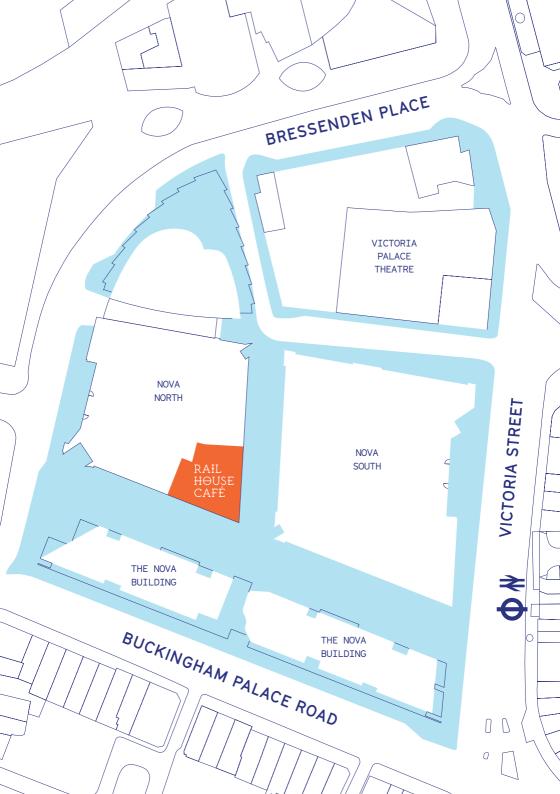
spiced rum, maple, lemon, cinnamon, Suffolk cider

Spiced rum, with its notes of clove, allspice and vanilla, is complemented by the comforting flavours of warm cinnamon, rich maple syrup and crisp cider.

Order a bowl of this merry punch to guarantee good tidings for you and your kin, colleagues or friends.









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