

BAR DRINKS PARTY £15.00

Let's make sure this Christmas is a social bonanza, with festive gatherings with your friends and work besties.

Our Bar Drinks Party is perfect for raising a few glasses and getting into the party vibes.

Pick our Festive Buffet and your first drink from the options below will be included to help get the party started!

Available for group sizes of between 10 and 200.

Glass of Prosecco

Glass of Mulled Wine

Bottle of Heineken, Corona, or Budweiser.

IT AIN'T OVER... NEW YEARS DAY

Is a MUST at Tailors and not to be missed.

Our normal menu will be available, with all your favourite classics.

We will be showing all the Racing Live from Cheltenham, later.

LIVE MUSIC with the fabulous Luke Brougham.

DREAMING OF A LATE CHRISTMAS GATHERING?

For those who are unable to celebrate in December, worry not, as we'll be carrying on well into the New Year.

You can tuck into a dinner with all the trimmings from our Set Menu or Buffet Menu.

The Christmas season isn't over until we say it is!

**TALK TO US ABOUT BOOKING YOUR PARTY FROM
TUESDAY 2ND TO WEDNESDAY 31ST JANUARY 2024**

£25 Includes: Room Hire, 3 Course Set Menu and Christmas Crackers.

£35 Includes: Room Hire,
3 Course Set Menu,
Glass of Fizz,
½ Bottle House Wine
and Christmas Crackers.

£10 BUFFET

Party sizes of 20+



MAKING YOUR BOOKING:

To secure your spaces we will require a £10.00 per person deposit. Payment of the deposit is taken as acceptance of the terms and conditions listed. Provisional bookings can be held for up to 7 days when requested. If the deposit has not been received within 14 days, the booking may be released without prior notification. The total outstanding balance and full payments are required 21 days prior to the event date. If the balance has not been received by this date the booking will be automatically cancelled. All Prices within the brochure are inclusive of VAT at the prevailing rate. An optional 10% service charge will be applied to all bills.

CANCELLATION POLICY

Deposits, part payments and full payments are all non-refundable and non-transferable under any circumstances. We recommend that event insurance is taken out to cover you in the case of cancellations. In the event of a cancellation by Tailors, an alternative date will be offered, or a full refund will be given without liability to Tailors.

FOOD AND DRINK

Menus are correct at the time of print and may be subject to change. Some special diets can be catered for individually, providing we are aware of them in advance (7 days).

Larger parties may be seated on more than 1 table due to the restrictions on the size and shape of the dining area.

At this busy time of year, we are only able to issue one bill to your table

Account facilities are not available – we request payment of your food and drinks in full before leaving.

Please be aware that food items may contain nuts. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.

Menu choices and special dietary requirements must be supplied no later than 21 days prior to the event date to ensure efficient service of your chosen meal.

Tailors

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www.tailorscheltenham.co.uk

Christmas @ Tailors



With a reputation for outstanding Home-Cooked Food and Fabulous Service you will be guaranteed to experience all the Spirit and Sparkle of the perfect Christmas at Tailors.

From Bar Parties with your Besties, an EPIC works do, to Festive Family Gatherings, we've got you covered.

Nothing beats Christmas and New Year at Tailors.

So, let's get the reindeers in a row and get the sleigh in motion!

The party's on, the feeling's here, that only comes this time of year.

LIVE MUSIC ON SATURDAY NIGHTS THROUGHOUT DECEMBER!

~ CHRISTMAS MENU ~

Served Monday to Saturday 1st – 24th December 2023
For Prior Bookings Only

Homemade Roasted Red Pepper and Tomato Soup (V) (VE)
garlic croutons & warm ciabatta

Homemade Ham Hock Terrine (GF* ask re bread)
apple & ale chutney, crisp ciabatta

Smoked Salmon (GF*)
with a lemon caper chive dressing & crisp ciabatta

Griddled Haloumi (V) (GF)
on a bed of roasted medley of vegetables, drizzled with herb oil & balsamic glaze

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Traditional Roast Turkey (GF*)
fondant potato, pig in blanket, sage, onion & sausage meat stuffing, rich gravy & bread sauce

Pan Seared Crispy Confit Duck Leg (GF)
dauphinoise potato, red cabbage, mulled wine gravy

Festive 8oz Burger
topped with bacon & maple jam, camembert cheese, red onion marmalade in a seeded bun, with sweet potato fries

Beetroot and Butternut Squash Wellington (V) (VE)
chunky beetroot & butternut squash in a sweet and sharp balsamic chutney, wrapped in a golden baked puff pastry lattice with shortcrust pastry base

Pan Seared Fillet of Seabass (GF*)
on a bed of ratatouille and crispy parmentier potatoes

Mediterranean Vegetable Tart (VE) (V)
beetroot walnut salad & sweet potato fries

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Traditional Christmas Pudding with Brandy sauce
Homemade White Chocolate and Baileys Cheesecake
Cappuccino Crème Brûlée Salted Caramel Walnut Brittle (GF)

Chocolate Millionaires Tart with Clotted Cream (V) (VE)

Traditional Cheese Board, Grapes & Chutney
£5.00 per person supplement

Two Courses £26.00 Three Courses £32.00

With so many people to catch up with, why not enjoy a Festive Sunday Lunch with all the trimmings.

You may even want to book our Private Room for Parties from 20-40 guests seated.

~ FESTIVE SUNDAY LUNCH ~

Available Sunday 3rd, 10th, 17th & 31st December 2023

Homemade Roasted Red Pepper and Tomato Soup (V) (VE)
garlic croutons & warm ciabatta

Homemade Ham Hock Terrine (GF* ask re bread)
apple & ale chutney, crisp ciabatta

Smoked Salmon (GF*)
with a lemon caper chive dressing & crisp ciabatta

Griddled Haloumi (V) (GF)
on a bed of roasted medley of vegetables, drizzled with herb oil & balsamic glaze

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Traditional Roast Turkey (GF*)
Pig in Blanket, Sage, Onion & Sausage Meat Stuffing

Roast 28 Day Matured Topside of Beef (GF*)
& Yorkshire Pudding (GF*)

Slow 12 Hour Cooked Garlic & Rosemary Leg of Lamb (GF*)

Mixed Roast of Turkey, Beef & Lamb (GF*)
sage onion & sausage meat stuffing, pig in blanket & Yorkshire pudding (£3.00 Supplement)

All Served with Roast Potatoes, Seasonal Vegetables,
Cauliflower & Leek Cheese,
Honey Roasted Parsnips & Cabbage

Beetroot and Butternut Squash Wellington (V) (VE)
chunky beetroot & butternut squash in a sweet and sharp balsamic chutney, wrapped in a golden baked puff pastry lattice with shortcrust pastry base

Pan Seared Fillet of Seabass (GF*)
on a bed of ratatouille and crispy parmentier potatoes

Mediterranean Vegetable Tart (VE) (V)
beetroot walnut salad & sweet potato fries

Side Order of 4 Pigs in Blankets £5.00

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Traditional Christmas Pudding with Brandy sauce
Homemade White Chocolate and Baileys Cheesecake
Cappuccino Crème Brûlée Salted Caramel Walnut Brittle (GF)

Chocolate Millionaires Tart with Clotted Cream (V) (VE)

Traditional Cheese Board, Grapes & Chutney
£5.00 per person supplement

Main Course Only £18.00
Two Courses £22.00 Three Courses £28.00

CELEBRATIONS PRIVATE DINING

Our private room is perfect for family celebrations, intimate gatherings, big bashes, and anything else you'd rather keep behind closed doors...

It benefits from its own separate entrance and private bar.
40 Seated | 100 Informal

From Monday 20th November to Friday 29th December

CELEBRATE LIKE SANTA'S WATCHING | £40 Includes:
Room Hire, 3 Course Christmas Menu and Christmas Crackers.

CELEBRATE LIKE SANTA ISN'T WATCHING | £50 Includes:
Room Hire, 3 Course Christmas Menu, Glass of Fizz, ½ Bottle House Wine and Christmas Crackers.

FESTIVE BUFFET £12.95 our buffet menu has oodles of options to suit all tastes, with a festive twist. Oh, and did we mention if you want to add one of our desserts to die for an additional £4.00 per person.

If you like to do things a bit differently, this is the one for you.

Party sizes of 20+

~ FESTIVE BUFFET ~ £12.95

Available Monday to Saturday 1st-23rd December 2023

For prior bookings only & minimum of 10 people

Canapé on Arrival

Pigs in Blankets (GF)

Mini Yorkshire Puddings with Beef & Gravy

(can be vegetarian without meat)

Parmesan & Cranberry Puff Twists

Smoked Salmon, Cream Cheese
& Cucumber Bites (GF) (V)

Melon & Goats Cheese Kebabs (GF) (V)

Breaded Garlic Mushrooms

Duck Spring Rolls

Breaded King Prawns

GF: Gluten Free

GF*: Adaptable to Gluten Free

V: Vegetarian

VE: Vegan

VE*: Vegan Adaptable

