



CELEBRATE CHRISTMAS

At **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 drinks parties with your besties, an EPIC works do, festive family gathering, to private dining 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**



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 Friday 29th November to Thursday 30th January

CELEBRATE LIKE SANTA'S WATCHING | £35

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

CELEBRATE LIKE SANTA ISN'T WATCHING | £45

Includes: Room Hire, 3 Course Christmas Menu, Glass of Fizz, Half a Bottle of House Wine and Christmas Crackers.

Party sizes of 20+



CHRISTMAS MENU

Served Monday to Saturday 29th November– 24th December 2024
For Prior Bookings Only

STARTERS

Homemade Chestnut Soup (V) (VE) garlic croutons & warm ciabatta.

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

Beetroot Cured Salmon Gravlax (GF*) with a lemon caper chive dressing & duo of beetroot.

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

MAINS

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 brie cheese, red onion marmalade in a seeded bun, with skinny 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 Salmon (GF*) on a bed of new potatoes, caper and white wine sauce.

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

DESSERTS

Traditional Christmas Pudding with Brandy sauce.

Homemade White Chocolate and Baileys Cheesecake.

Vanilla Crème Brûlée Salted Caramel Walnut Brittle (GF).

Chocolate Trillionaires Tart with Berry Coulis (V) (VE).

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

Two Courses £27.00

Three Courses £33.00



FESTIVE BUFFET

Available Monday to Saturday in the Bar or in the Private Function Room
29th November to 21st December 2024.

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.

£14.95 per person

BAR DRINKS PARTY

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!

Glass of Prosecco, Glass of Mulled Wine, Bottle of Heineken, Corona or Budweiser.

£18.00 per person

FESTIVE SUNDAY LUNCH

Available Sunday 1st, 8th, 15th & 22nd December 2024

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.

STARTERS

Homemade Chestnut Soup (V) (VE) garlic croutons & warm ciabatta.

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

Beetroot Cured Salmon Gravlax (GF*) with a lemon caper chive dressing & duo of beetroot.

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

MAINS

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

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

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 Parsnip & 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 Salmon (GF*) on a bed of new potatoes, caper and white wine sauce.

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

Side Order of 4 Pigs in Blankets £5.00

DESSERTS

Traditional Christmas Pudding with Brandy sauce.

Homemade White Chocolate and Baileys Cheesecake.

Vanilla Crème Brûlée Salted Caramel Walnut Brittle (GF).

Chocolate Trillionaires Tart with Berry Coulis (V) (VE).

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

Main Course Only £19.00 Two Courses £23.00 Three Courses £29.00

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.

Live Music with Fabulous Hair of the Dog

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 2025**

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

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

£12.95 BUFFET

Party sizes of 20+

T&C's

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.

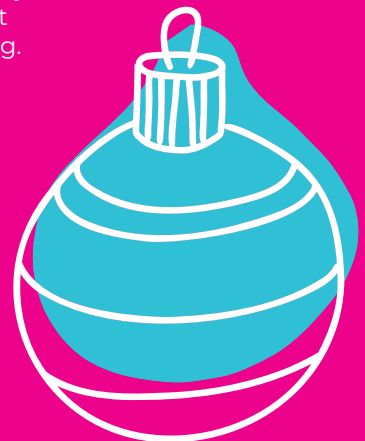
CANCELLATION POLICY

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 ordered, 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.


GF - Gluten Free
GF* - Adaptable to Gluten Free
V - Vegetarian
VE - Vegan
VE* - Vegan Adaptable





 Festive Sunday Lunch Allergens



 SCAN TO BOOK A TABLE



 Festive Christmas Lunch Allergens

Tailors

4 Cambray Place, Cheltenham, GL50 1JS

01242 255453

info@tailorscheltenham.co.uk

www.tailorscheltenham.co.uk