



COSY CLUB

You are
cordially invited
to a season of

FESTIVE FABULOUSNESS

**Christmas celebrations from
£17.95 for lunch
£23.95 for dinner**

CHRISTMAS DINING

WE'RE VERY EXCITED TO CELEBRATE WITH YOU THIS FESTIVE SEASON

We're offering our slap-up 3 course celebration
menu daily from 12 noon-10.00pm.

Or enjoy any 2 courses of your choice daily
from 12 noon-5.00pm.

For a full price list, please see the folder and if you'd
like to make an enquiry head over to **cosyclub.co.uk**
or email **bookings@cosyclub.co.uk**



SHARING PLATTER TO START



A SELECTION OF ALL OF THE BELOW

Slow-Cooked Pulled Beef Brisket

gf option available

with melted blue cheese and warm toasted ciabatta

Baked Camembert v

gf option available

with roasted garlic & rosemary, warm toasted ciabatta
and spiced apple & date chutney

Mini Hot Smoked Salmon Fishcakes

with tangy lemon & chive crème fraîche

Creamy Mushrooms v

gf option available

in a decadent cream, brandy, garlic & mustard sauce,
with warm crusty ciabatta

Maple Glazed Ham Hock Terrine

with warm toasted ciabatta and Cosy Club piccalilli

Mulled Spiced Beetroot ve

gf option available

with creamy hummus, tamari toasted seeds
and zingy green herb dressing

Turn
over for
mains and
puddings

CHRISTMAS DINING

✱ MAINS ✱

Roast Turkey & Smoked Bacon Pie

with chestnut & herb sausage stuffing, pig in blanket, creamy mash, roasted carrots, parsnips and sprouts in a sage & chestnut butter with red wine gravy

Slow-Roasted Pork Belly

gf option available

with sage & chestnut stuffing, rich and creamy dauphinoise potatoes and spiced braised red cabbage with red wine gravy

Confit Duck Leg ^{gf}

with rich and creamy dauphinoise potatoes, spiced braised red cabbage and roasted plum with red wine gravy

Pan-Fried Salmon Fillet ^{gf}

with creamy mash, buttered spinach, garlic sauté French beans and a luxurious lobster & prosecco sauce

Vintage Cheddar & Leek pie ^v

with creamy mash, roasted carrots, parsnips and sprouts in a sage & chestnut butter with red wine gravy

Balsamic Roasted Beetroot, Butternut Squash & Thyme Tarte Tatin ^{ve}

with creamy mash, roasted carrots, parsnips and sprouts in a sage & chestnut butter with red wine gravy

✱ PUDDINGS ✱

Traditional Christmas Pudding ^{v n}

with a boozy brandy sauce

British Cheese Selection

gf option available

Vintage Cheddar, creamy Stilton and West Country Brie with oatcakes and spiced apple & date chutney

Chocolate & Cinder Toffee Cheesecake

with indulgent salted caramel

Creamy Lemon Posset ^v

gf option available

with fresh raspberries and crumbly shortbread

Vegan Baked Vanilla Cheesecake ^{ve gf}

with fresh strawberries and strawberry sauce

If you have an allergy or intolerance please check our website to view our detailed allergen information.

NEW YEAR'S EVE SHINDIG

A ROARING NIGHT OF OPULENT CELEBRATION

Bar tickets:
£15 – from 8pm

Includes
Welcome Cocktail
Prosecco toast
at midnight
Your table for
the evening

Cocktail and canapé reception

4 course dinner

Prosecco toast at midnight

Live vintage band

A vintage polaroid memento

Fancy dress

£54.95 per person

DINNER MENU

A LITTLE TREAT FROM THE KITCHEN

STARTERS

Pan Seared Scallops ^{gf}

with crispy chorizo and creamy pea purée

Cosy Scotch Egg

Soft boiled and wrapped in black pudding with
wild rocket, pickled shallots and bacon mayo

Smoked Salmon

^{gf} option available

with buttered brown bread, black pepper and lemon

Whipped Feta ^v

^{gf} option available

with roast beetroot, creamy hummus,
wild rocket, confit cherry tomatoes
and toasted sourdough soldiers

Spiced Roast Cauliflower ^{ve gf}

with cauliflower puree, toasted tamari seeds,
pomegranate jewels, harissa and
zesty green herb dressing

Turn
over for
mains and
puddings

NEW YEAR'S EVE MENU

✱ MAINS ✱

Surf & Turf ^{gf}

8oz Black Angus sirloin steak and grilled garlic tiger prawns, with truffle fries and a wild rocket & parmesan salad with béarnaise **or** lobster & prosecco sauce (£5.50 supplement)

Cosy Chicken Kiev

in a parmesan crumb, filled with melted garlic and parsley butter, creamy leek mash and buttered winter greens

Pork Belly ^{gf}

with creamed savoy cabbage & crispy bacon, caramelised apple, creamy mash and cider & mustard gravy

Mushroom, Leek & Vintage Cheddar Galette ^v

with herbed soft cheese and a warm potato salad

Pan-Roasted Seabass ^{gf}

with decadent lobster & prosecco risotto, king prawns, samphire and lemon butter

Butternut Squash & Sage Risotto ^{ve gf}

with tamari seed crumb

✱ PUDDINGS ✱

Tia Maria Crème Brûlée ^{gf v}

Caramelised Apple Tart ^v

with toffee sauce, crushed honeycomb and vanilla ice cream

British Cheese Selection

^{gf} option available

Vintage Cheddar, creamy Stilton and West Country Brie with oatcakes and spiced apple & date chutney

Billionaire's Chocolate Pot ^v

Salted caramel, chocolate ganache, honeycomb and a shortbread biscuit

Vegan Baked Vanilla Cheesecake ^{ve gf}

with fresh strawberries and strawberry sauce

If you have an allergy or intolerance please check our website to view our detailed allergen information.

v vegetarian ve vegan gf gluten free

FESTIVE TIPPLES

PRE-ORDER SOME FESTIVE TIPPLES FOR YOUR DO

ON ARRIVAL

Bubbles £5.00

Kick things off with some bubbly – a glass per guest.

Something Mulled £3.95

Warming and festive – a glass of mulled wine
or mulled cider per guest.



AT THE TABLE

Choose 2 drinks for £8 per guest

½ bottle of house wine • 2 bottles of lager • 2 bottles of cider

Choose 2 drinks and a glass of bubbles for £12 per guest

½ bottle of house wine • 2 bottles of lager • 2 bottles of cider

Wine

Pre-order 4 or more bottles for your party and receive 15% off your wine bill
Available on all wine and bubbles



Tipple Tokens £5.50

Tipple tokens can be given out to your guests to ensure everyone always has a full glass.

At £5.50 per token, guests can choose from one of the following options

House Spirit & Mixer • 175ml House Wine (red/white/rosé) • 125ml Prosecco • Can of Craft Ale
Bottle of Lager/Cider • Any pint of draught Lager/Ale/Cider • Any soft drink or mocktail

These prices
are available on
pre-ordered tipples
only and won't
be available on
the day of your
celebration!

FESTIVE FROLICS

SOMETHING BRUNCHY
THIS FABULOUSLY FESTIVE SEASON

* FESTIVE BRUNCH *

1 NOVEMBER – 31 DECEMBER

10.00am – 11.30am

Any hot drink

A glass of bubbles

Cosy Club breakfast

(gf, v, ve options available)

£13.95 per person

BOXING DAY & NEW YEAR'S DAY * RECOVERY BRUNCH *

26TH DECEMBER 2020 & 1ST JANUARY 2021 ONLY

10.30am – 5.00pm

Bloody Mary / Virgin Mary

Cosy Club Breakfast

(gf, v, ve options available)

£13.95 per person



BUFFET MENU

FANCY A NIBBLE THIS FESTIVE SEASON?

**Enjoy mini versions of your
favourite dishes served individually
for each of your guests.**

We recommend one per person
as a snack and up to 3 per person
to enjoy as a main course.

Prices listed overleaf are per individual portion.



BUFFET MENU

Thai Green Chicken Curry £4.50

v, ve & gf options available

with coconut & coriander rice and
vegetable spring rolls

Macaroni Cheese £4.00

topped with panko crumbs and
served with garlic bread

- With crispy bacon

Or

- Garlic spinach and kale v

Buttermilk Chicken £4.50

lightly spiced & panko-crumbed chicken breast
with thick-cut chips and house slaw

Chicken, Bacon & Avocado Salad gf £4.00

herb-marinated chicken, smoked streaky bacon and
avocado with red onion, mixed leaves and balsamic tomatoes,
topped with toasted seeds and parmesan

Fish & Chips gf £4.00

with tartare sauce and lemon

DATES & PRICING

This year, you can celebrate with us from £17.95pp for lunch or £23.95pp for dinner. Our handy chart below shows pricing on each day we'll be celebrating.

Please note, 2 course option will only be available 12-5pm daily.

For further details or to go ahead and book, give us a call, pop in to see our lovely teams, visit cosyclub.co.uk or email bookings@cosyclub.co.uk

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	23rd Nov	24th Nov	25th Nov	26th Nov	27th Nov	28th Nov	29th Nov
2 courses	£17.95	£18.95	£18.95	£18.95	£20.95	£20.95	£17.95
3 courses	£23.95	£26.95	£26.95	£26.95	£26.95	£26.95	£23.95
	30th Nov	1st Dec	2nd Dec	3rd Dec	4th Dec	5th Dec	6th Dec
2 courses	£18.95	£18.95	£18.95	£20.95	£20.95	£20.95	£18.95
3 courses	£26.95	£26.95	£26.95	£29.95	£29.95	£29.95	£29.95
	7th Dec	8th Dec	9th Dec	10th Dec	11th Dec	12th Dec	13th Dec
2 courses	£20.95	£20.95	£20.95	£20.95	£20.95	£20.95	£18.95
3 courses	£26.95	£26.95	£29.95	£29.95	£29.95	£29.95	£29.95
	14th Dec	15th Dec	16th Dec	17th Dec	18th Dec	19th Dec	20th Dec
2 courses	£20.95	£20.95	£20.95	£20.95	£20.95	£20.95	£18.95
3 courses	£26.95	£26.95	£29.95	£29.95	£29.95	£29.95	£26.95
	21st Dec	22nd Dec	23rd Dec	24th Dec	Merry Christmas!	Boxing Day Recovery Brunch	27th Dec
2 courses	£20.95	£20.95	£20.95	£17.95			
3 courses	£29.95	£29.95	£26.95	£23.95			
	28th Dec	29th Dec	30th Dec	New Year's Eve Shindig	New Year's Day Recovery Brunch	2nd Jan	3rd Jan

We can't wait to make your festive season fabulous!