

Christmas Parties

bar **So.** @ *eighteen twelve*
& 1812
lounge bar & restaurant

From November 2009 we will start our Christmas party season. We believe that whatever the occasion we can cater for your needs, either a large office party with a buffet or an intimate sit down meal. Here at Bar So and 1812 we have various rooms, bars and a restaurant that can be used for your Christmas event.

1812 Restaurant & Bar- Can cater for up to 90 people for a three or four course meal. Please find the menu attached for bookings of 10 people or over. We will take large bookings of up to 90 people Sunday through to Thursday then early bookings for large parties in before 7.30pm on Fridays. There will be live music every Wednesday, Thursday and Friday nights. Please note that we will be taking Christmas bookings on Saturday lunchtimes but not in the evenings.

So Private- this can hold up to 100 people and has its own bar. This would be ideal for a disco possibly after eating in the Restaurant or the Tregonwell Suite or we can even supply a buffet to eat there. Please find the buffet menu attached.

The Dome- this is downstairs in Bar So and is ideal for the larger parties holding up to 350 people. Again a buffet is possible and it can be sectioned off so it will be private for your event also containing its own bar and dance floor (not available on Saturdays).

The Tregonwell Suite- this is a private function room which can also cater for around 60 people. This is a separate area within the hotel and is more suited to having a buffet followed by a disco.

The Royal Exeter Hotel- can provide accommodation for around 120 people within a high three star environment, blending traditional features with contemporary style.

11th, 12th, 18th & 19th December: Open for Christmas Parties from 12pm

Booking details: Bookings will only be confirmed with a £5 deposit per head for tables of 10 or more and a pre-order from your menu needs to be completed and returned back to us by 1st December.

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3 Course Christmas Menu

Starters

Roasted tomato and vegetable soup, finished with pesto and parmesan sprinkled croutons.

Coarse pork pate with onion marmalade, mixed leaves and crispy ciabatta croutes

Mini smoked salmon roulades stuffed with poached salmon and prawn mayonnaise, served with tartar and cucumber relish and finished with filo angel hair

Main course

Classic Roast Turkey with roasted root vegetables and potatoes served with chestnut stuffing, chipolatas, cranberry sauce and a light turkey jus

Grilled natural smoked haddock fillet glazed with welsh rarebit set on a leek, pea and sundried tomato risotto with a grain mustard and dill dressing

Slow cooked tender beef blade steak set on creamed potatoes with a button onion, mushroom & bacon jus with a hint of fresh horseradish and topped with parsnip crisps

Twice baked wild mushroom and cheese soufflé served with a cherry vine tomato, red onion and walnut salad and chips

Desserts

Traditional Christmas pudding with brandy custard

Chocolate and roast hazelnut truffle torte with orange cream and vanilla sauce

Trio of local cheese with homemade fruit chutney and biscuits

Meringue Rosettes filled with lemon curd cream with a port & forest fruit compote

£24.95

Please note that for tables of 6 people or more there is a 10% service charge added



4 Course Prestige Menu

Starters

Roasted tomato and vegetable soup, finished with a pesto and parmesan and sprinkled with croutons

Coarse pork pate with onion marmalade, mixed leaves and crispy ciabatta croutes

Mini smoked salmon roulades stuffed with poached salmon and prawn mayonnaise, served with tartar and cucumber relish and finished with filo angel hair

Slices of roasted sweet cured duck breast with roast beetroot and lentil salad garnished with ginger, lemon and rosemary dressing

To follow

Refreshing locally made Barford cranberry and orange Sorbet, finished with a splash of chilled vodka

King prawns flambéed in brandy thermidor

Main course

Classic Roast Turkey with roasted root vegetables and potatoes served with chestnut stuffing, chipolatas, cranberry sauce and a light turkey jus

Grilled natural smoked haddock fillet glazed with Welsh rarebit set on a leek, pea and sundried tomato risotto with a grain mustard and dill dressing

Slow cooked tender beef blade steak set on creamed potatoes with a button onion, mushroom & bacon jus with a hint of fresh horseradish and topped with parsnip crisps

Twice baked wild mushroom and cheese soufflé served with a cherry vine tomato, red onion and walnut salad and chips

Fillet of lamb wellington with roasted new potatoes Lyonnaise, buttered French beans and a rich Madeira jus

Lobster, salmon and crab open lasagne with roasted cherry tomatoes and spinach, served with a mixed leaf salad

Desserts

Traditional Christmas pudding with brandy custard

Chocolate and roast hazelnut truffle torte with orange cream and vanilla sauce

Trio of local cheese with homemade fruit chutney and biscuits

Meringue Rosettes filled with lemon curd cream served with port & forest fruit compote

Roasted white mulled wine pears, served with cream, chocolate sauce and Christmas pudding ice cream, sprinkled with toasted nuts

£33.95

Please note that for tables of 6 people or more there is a 10% service charge added

Buffet Menu

Menu A @ £9.50 per person

Selection of sandwiches

Marinated lightly spiced chicken drumsticks

Mini Vegetable samosas with soya sauce

Onion Bhajis, mango chutney with yoghurt dip

Breaded Plaice goujons, tartar sauce

Homemade sausage rolls

Glazed welsh rarebit

Ciabatta garlic bread

Mini poppadoms

Menu B @ £11.95 per person

Selection of sandwiches

Marinated lightly spiced chicken drumsticks

Mini Vegetable samosas with soya sauce

Onion Bhajis, mango chutney with yoghurt dip

Breaded Plaice goujons, tartar sauce

Tempura of King prawns with sweet chili dip

Potato skins with cheese & bacon, sour cream dip

Homemade sausage rolls

Glazed welsh rarebit

Ciabatta garlic bread

Mini poppadoms

NB: please note some of our dishes may contain nuts.
Minimum order of 15.