

CHRISTMAS PREORDER

KITCH RESTAURANT



RESERVATION NAME: _____ DEPOSIT: _____ LUNCH DINNER

DATE: _____ TIME: _____ PARTY SIZE: _____

				QTY
STARTERS	Deep Fried Ballybrie Wedges with Local Watercress & Spiced Cranberry Jam			
	Crispy Aromatic Confit Duck Leg with Asian Greens & Homemade Plum Sauce			
	Local Smoked Haddock Fish Cake with Spinach, Creamed Leeks & Crispy Capers			
	Vegetable Broth Served with Farmhouse Wheaten Slice (v)			
	Deep Fried Stuffed Breaded Mushrooms with Wild Rocket Salad, Garlic Aioli (v)			
MAINS <small>*Served with roast potatoes and seasonal veg</small>	*Slow Cooked Beef Brisket, Peppercorn Crust, Rosemary & Red Wine Jus			
	*Stuffed Free Range Turkey Crown, Chestnut & Sage Stuffing, Honey & Thyme Chipolatas			
	28 Day Aged Sirloin , Onion Rings, Watercress, Peppercorn Sauce & Chunky Chips (£5 supplement)			
	*Roast Fillet of Hake, Caper Butter, Sauce Caponata			
	Turkey and Ham Sliders, Cranberry Jam & Goose Fat Chips			
	Roast Vegetable Christmas Canneloni, Parmesan, Feta & Rosemary Crust (v)			
DESSERT	Christmas Pudding Ice Cream Sundae			
	Poached Pear, Cinnamon & Winter Berry Compote, Vanilla Ice Cream			
	Raspberry & Chocolate Mousse			
SIDES <small>all added sides priced individually as supplement to set menu</small>	Olives	2.00	Skippy Fries	3.00
	Breads & Tapenade	4.00	Chunky Chips	3.00
	Cheesy Garlic Flatbread	4.00	Rosemary Parmesan Fries	3.50
	Kitch Garden Salad	3.00	Creamy Mash	3.50
	Seasonal Buttered Greens	3.00		

ADDITIONAL NOTES / SPECIAL REQUIREMENTS / REQUESTS:

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****gluten free and vegan options available - please ask your server for further details**

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO PARTIES OF 5 OR MORE

dietary requirements or allergies? a member of our team will be happy to help

WE USE ONLY THE FRESHEST, LOCALLY SOURCED INGREDIENTS
 One of our main objectives is to ensure our dishes are created using ingredients sourced from local farmers and independent retailers. Our chefs endeavour to use the best local suppliers for seafood, meat and vegetables to ensure our food is at its freshest.

NOW TAKING RESERVATIONS
 +44 (028)90 333 353

* PLEASE NOTE - NUTS ARE USED ON THE PREMISES

Free prosecco on arrival for bookings made by 31st October
 BYOB POLICY DOES NOT INCLUDE DECEMBER



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Deposit of £10 per head required to secure booking
Please see terms and conditions for further booking information

NAME	STARTERS			MAINS				DESSERTS				SIDES													
	Ballybrie Wedges	Confit Duck Leg	Haddock Fish Cake	Vegetable Broth	Stuffed Breaded Mushrooms	Beef Brisket	Turkey Crown	28 Day Aged Sirloin ADD £5	Roast Hake	Turkey & Ham Sliders	Vegetable Cannelloni	Christmas Pudding Ice Cream Sundae	Poached Pear	Raspberry & Chocolate Moose	Breads/ Olives	Creamy Mash	Rosemary Fries	Chunky Chips	Skinny Fries	Seasonal Greens	Kitch Salad	Cheesy Garlic Flatbread			
TOTAL																									

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

- *price per person does not include tea and coffee
- *additional sides can be ordered subject to menu pricing.
- *Please note that these menus may be subject to change depending on the style of evening and seasonality of produce.
- * Other dietary requirements can be accommodated with advance notice.

TERMS AND CONDITIONS

In order to confirm the reservation we will require a deposit of £10 per person. This deposit is non-refundable and non-transferable and will be taken off the final bill on the evening.

In the event that no final guest count is given, the original number booked will be charged. Once a booking has been confirmed, the event may be cancelled with 3 days' notice of the due date at no charge.

A final guaranteed guest count must be finalised 48 hours prior to the event. This is the minimum number for which you will be billed.

In case of cancellation with less than 3 working days' notice a cancellation fee of £10 per person will be charged or the deposit used in respect of this. For parties 5 or more a discretionary 10% service charge will be added to your final bill less deposit amount