



Winter
EVENTS

The Box
Kitchen
& Bar

Fosters
CREATING DELICIOUS MEMORIES

EVENTS

at The Box

Here at The Box Kitchen & Bar, we have a talented and dedicated team of professionals to help you bring any event to life. Whether you're planning a christmas seated dinner celebration or a standing canape New Year reception we have packages, menus and ideas to help you create your perfect event.

Our event brochure is on hand to give you a flavour of the type of event packages we can offer here at The Box Kitchen & Bar this winter. These can serve as a starting point to inspire, or as a guideline to help you build the perfect event. Our team can provide the much needed support and advise that event planning needs, taking the stress completely off your hands.

Whether you're after a space for a festive celebratory private function, or a food-eccentric evening underneath our infamous figure heads, we promise we can offer you something truly unique.

Get inspired by our menus, or work with the team to create something new; we're ready and raring to help.



COCKTAILS

We have four delightfully Christmassy cocktails on offer this year at The Box Kitchen and Bar, from winter warmers to a crisp fizz.

All cocktails are priced at £7.50 each.

Please choose your cocktails from the list below.

Spiced apple snaps fizz

Mulled Wine

Gingerbread Brandy Alexander

Mince Pie Martini



CANAPES

Our recommendation is a serving of four canapés per person for a pre-dinner reception or as part of any festive celebration, or eight canapés per person for a canape event or standing party. These are priced at £10pp for four canapes and £16pp for eight canapes.

Please choose your combination of meat, fish &/or vegetarian from the options listed below.

MEAT

Southern fried chicken wing, chipotle mayonnaise

Confit belly of pork, apple, five spice purée (GF)

Duck liver parfait, passionfruit curd, toasted croute

FISH

Goujons of market fish, pink peppercorn, lemon salt, lemon mayonnaise (GF)

Smoked mackerel rilette, apple, fennel aioli, tapioca crisp

Crab bruschetta, avocado, brown crab butter

VEGETARIAN/VEGAN

Cheese & onion strudel, blue cheese, pickled walnut and celery (V)

Vegetable taco, baby gem, crispy onions, lime (V)

Mini cumin poppadum, curried sweetcorn, coriander (VV)



Don't worry about special dietary requirements; Our talented chefs can create an alternative dish, based on your menu, to ensure all your guests are taken care of. *** Just let us know how many in your party require dietary considerations and we will ensure their needs are met. (V) - Vegetarian (VV) - Vegan (GF) - Gluten Free (GFO) - Gluten Free Option (VGO) - Vegan Option



3 COURSE MENU

We offer a three-course choice menu for £40pp where guests can pre-select 1 of 3 starters, mains (including 1 vegetarian) and desserts, with a glass of spiced apple snapps fizz included.

Table plan of choices must be provided 2 week in advance.

Special dietary requirements will be offered an alternative creation in line with your choice:

STARTER

Spiced parsnip and apple soup, curry oil, parsnip crisps (V, GF)
Sage and onion bread and butter pudding, parmesan custard, pickled onions, herb oil (V)
Hot smoked Salmon, roasted beetroots, confit orange, dill emulsion (GF, VGO)

MAIN

Slow cooked turkey leg, pig in blanket, bubble and squeak cake, creamed cabbage and bacon, jus
Confit pork shoulder, pearl barley, leek, Salcombe cider sauce, chive oil
Grilled cod loin, smoked mash potato, spinach roasted onions, sobise (GF)
Pan fried gnocchi, truffled honey & walnut butter, parmesan, tarragon (V)

DESSERT

Sticky toffee pudding, earl grey butterscotch sauce, vanilla ice cream (VGO)
Festive spiced fruit brownie sundae, rum custard, mince pie ice cream (V)
Cinnamon panna cotta, orange and cranberry jelly, granola, honey (GFO)

COFFEE

Coffee and Petit Fours - £5pp supplement

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BUFFET

We can additionally offer a sharing feast buffet for parties of 20 and over, including sharing nibbles, pulled slow cooked meat and three accompanying salads served in buffet style. Festive sharing feasts include a glass of spiced apple snaps fizz and are priced at £35 pp.

We do require final numbers 2 weeks before the event, with allergy & dietary requirements.

NIBBLES

Toasted focaccia, olive oil, rosemary & sea salt (V)

Vine tomatoes, basil, olive oil (VV, GF)

Saffron & tomato marinated chicken thigh

Chickpea hummus, tahini, sumac (VV)

Babaganoush (VV)

Olives (VV)

PULLED MEAT - CHOOSE ONE

Slow roasted pulled shoulder of pork, apple & ginger sauce (GF)

Slow roasted pulled shoulder of lamb, cumin yoghurt (GF)

Slow roasted turkey, cranberry sauce (GF)

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SALADS

Russian salad, potatoes, onion, carrot, celeriac, peas, sour cream, mayonnaise, gherkins (V)

Spelt, preserved lemon, salsa verde, roasted root vegetables (VG)

Roasted beetroot, orange, honey, five spice (GF, V)

Quinoa, roast squash, red onion, green beans, parsely, BBQ spice (VV, GF)

Winter slaw, red cabbage, carrot, onion, fennel, mixed seeds, house dressing (VV, GF)

DESSERTS

Sticky toffee pudding, Earl Grey butterscotch sauce, clotted cream (VGO)

Festive spiced fruit brownie mess, rum custard, meringue, chantilly cream (V)

Cinnamon panna cotta, orange and cranberry jelly, granola, honey (GFO)

Coffee and Petit fours - £5 supplement



DRINKS

A curated list of drinks that compliment all our dishes, and offer delicious refreshment. Enjoy beverages from some of our treasured local suppliers. Choose from either a cash bar format, or an open bar, dependent on your event.

We also provide the option to purchase an open bar package for your event, as detailed below. These both include a fully staffed bar including the provision of drinks and glassware. Each package is based on a guaranteed minimum number for 6 hours maximum - Each open bar package is priced per person.

CASH BAR

Guests to purchase own drinks from a fully staffed bar to include full provision of drinks and glassware.

Drinks charged at standard Box Kitchen & Bar prices

Minimum spend of £1,500 for the event

OPEN BAR

Host to purchase all drinks from a fully staffed bar to include full provision of drinks and glassware.

Drinks charged at standard Box Kitchen & Bar prices

Minimum spend of £1,500 for the event

WELCOME DRINKS PACKAGE

Glass of prosecco or elderflower presse and half bottle of wine - £16pp

OPEN BAR PACKAGES

KING BILLY PACKAGE £45pp

This package includes a welcome cocktail or glass of bubbles (1 per guest), and an open bar with a selection of house red & white wine, selection of beers, selection of spirits (vodka, rum, gin, whiskey, bourbon), mixers, soft drinks.

MAMMOTH PACKAGE £60pp

This package includes a welcome cocktail (1 per guest) and bubbles toast (1 per guest) and an open bar of specially selected red & white wine, selection of beers, selection of spirits (vodka, rum, gin, whiskey, bourbon, port), mixers, soft drinks.

FOR THE TABLE

House Red & White Wine £18, per bottle

House Prosecco £25, per bottle

Bucket of Box Beers £40, 10 bottles per bucket

GIN	
Bombay Sapphire	£3.80
Barbican Botanics	£4.50
Gordon's Pink	£3.80
Plymouth Gin	£4.00

RUM	
Barbican Botanics Spiced Rum	£4.80
Doorly's Gold (12yr)	£5.00

WHISKEY	
Jamesons	£4.00
Smokehead Islay	£5.00

BOURBON	
Jack Daniels	£3.80
Buffalo Trace	£4

OTHERS	
Sherry Pedro ximénez	£4.50
Frangelico	£4.50
Baileys	£4.50
Amaretto	£4.50
Pimm's	£4.00
Port	£4.50

VODKA	
Smirnoff	£3.80
Grey Goose	£4.00

Add a Mixer	
Tonic / light / elderflower tonic	£1.80
/ soda water	

CIDER	1/2 Pint	Pint
Salcombe Brewery, Ocean cider, 4.5%	£2.50	£4.90

BOTTLES	
Steel Brew Co, The Box Beer, 5.5%, 330ml	£4.60
Steel Brew Co, Guest, various %, 330ml	£4.80
Bath Gem Amber Ale, 4.8%, 500ml	£4.90
Peroni, lager, 330ml, 5.1%	£4.60
Brewdog Nanny State, low alcohol IPA, 330ml, 0.5%	£4.60
Cornish Orchard, medium, 500ml, 4%	£4.80
Cornish Orchard Blush, (Raspberry) cider, 500ml, 4%	£4.80

WHITE

Sapor Mio Trebbiano 2019, Puglia, Italy

£5.75 175ml / £7.50 250ml / £18.75 bottle

Orsino Pinot Grigio 2018, Lazio, Italy

£6.50 175ml / £8.20 250 ml / £19.50 bottle

Aloe Tree Chenin Blanc 2019, Western Cape, South Africa

£7.50 175ml / £9.20 250 ml / £22.50 bottle

Aotearoa Sauvignon Blanc 2019, Marlborough, New Zealand

£9 175ml / £12 250ml / £26.50 bottle

Mas Puech Picpoul de Pinet 2019, Languedoc, France

£28.50 bottle

Polgoon Bachus 2017, Cornwall, England

£38 bottle

ROSE

Pinot Grigio Rose 2019, Sapuri, Pavia, Italy

£6.50 175ml / £8.20 250 ml / £19.50 bottle

Forgeron Dubois Syrah Rose 2018, Vin de Pays d'Oc,
France

£8.50 175ml / £10.20 250 ml / £25 bottle

** 125ml measures are available

RED

Sapor Mio Sangiovese 2018, Puglia, Italy

£5.75 175ml / £7.50 250ml / £18.75 bottle

Catalans Rouge 2018, Les Chiens Catalans, Vin de Pay, France

£6.50 175ml / £8.20 250 ml / £19.50 bottle

Para Dos Malbec 2018, San Juan, Argentina

£7 175ml / £10 250ml / £23 bottle

Montsable Pinot Noir 2018, Pays d'Oc, France

£9 175ml / £11.50 250 ml / £29 bottle

Rio Alto Merlot 2019, Aconcagua, Chile

£25 bottle

Navajas Crianza Tinto 2015, Bodegas Navajas, Rioja, Spain

£31 bottle

CHAMPAGNE & SPARKLING

Di Maria Prosecco Spumante NV, Valdobbiadene, Veneto,
Italy

£6.95 125ml / £25 bottle

Polgoon Seyval Blanc Sparkling 2014, Cornwall, England

£50 bottle

Veuve Ricotteau Brut NV, Champagne, France

£49 bottle

COCKTAILS**THE KING BILLY**

Barbican Botanics spiced rum, fresh

lime juice, Angostura bitters,

Luscombe ginger beer

THE CALCUTTA COOLER

Rose gin, cucumber, sugar syrup,

coriander, mint, Luscombe tonic

THE SYBILLE SHAKE

Baileys, vodka, espresso, caramel
syrup

£7.50 EACH

SOFT DRINKS

Luscombe fruit soft drink £2.95

Devon Apple, Elderflower, Lemon, Cool

& Passion Ginger, Raspberry, St

Clements

Luscombe mixers; £1.80

tonic / light / elderflower tonic / soda

Still/Sparkling water (glass) 330ml £1.80

Cans of soft drinks 330ml £2.50

Children's juice box/ Tetra water £1.50

Trewithen Dairy fresh milk; semi-
skimmed 250ml



The Box Kitchen & Bar

LOCAL PRODUCERS



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Whatever the occasion, The Box provides the perfect backdrop and guarantees a memorable experience, at a competitive price.

Get in touch to find out how you can hire the galleries and other spaces for; events, weddings, celebrations, and parties. The Box is also available for filming and photography.