



GATHER IN STYLE



WHATEVER YOUR FESTIVE CONSTELLATION.
INTIMATE DRINKS, MINGLING FRIENDS
OR A FULLBAR TAKEOVER, WE HAVE THE
INGREDIENTS FOR A CELEBRATION
THAT SPARKLES.





FOOD FOR THE STARS



WHETHER YOU'RE PLANNING A STANDING CELEBRATION OR A SEATED FEAST, WE HAVE YOU COVERED. OUR LARGE SHARING PLATTERS (SERVING UP TO 8), BOWL FOOD & CANAPÉS ARE CRAFTED TO DELIGHT WITH EACH DISH INFUSED WITH FESTIVE ALCHEMY



CANAPES



- 24 Hour Chip v
- Pulled Pork Bon Bon
- Pork & Apple Bon Bon
- Applewood Cheese Crisp with Yuzu Avocado 🌿
- Alchemist Fried Chicken Waffle
- Korean Chicken Skewer
- Nori Cracker with Oyster Mushroom 🌿
- Katsu Hake with Curry Sauce
- Chocolate Brownie v
- Petit Four v

BOWL FOOD

- Crispy Coated Turkey
Plant-based available 🌿
- Festive Loaded Fries
- Pigs in Blankets
- Sticky Hoi Sin Duck
- Smashed Patty Slider
Vegetarian available V
- Cubano Slider
- Salt & Pepper Chicken



CURATED EXPERIENCES



OUR TEAM CAN CRAFT YOUR ENTIRE EVENT, FROM PERSONALISED MENUS & BESPOKE DRINKS PACKAGES TO MAGICAL TOUCHES, ENSURING EVERY DETAIL ALIGNS WITH YOUR VISION.





PRIVATE WORLDS



LOOKING FOR EXCLUSIVITY?
RESERVE A PRIVATE BAR SPACE,
SECLUDED AREA, THE WHOLE VENUE
OR A HIDDEN DINING ROOM & ENJOY A
FESTIVE CELEBRATION ALL YOUR OWN.





A LITTLE ALCHEMY,
JUST FOR YOU.



GET IN TOUCH
BY EMAILING -

reservations@thealchemistbars.com



CHRISTMAS 3 COURSES £40

SERVED EVERY DAY.

ALL ITEMS ARE FOR REFERENCE ONLY.
FINAL SELECTIONS MAY VARY.
FROM 16TH NOVEMBER

START



PANKO PULLED BEEF

Celeriac puree, wasabi emulsion, truffle dust,
shimeji mushrooms & green oil

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DRUNKEN DUMPLINGS

Vegetable gyoza, miso soup, greens,
charred corn, togarashi, crispy chilli & chive oils

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CHEDDAR X SHRIMP TOASTIE

Furikake seasoning, chives, house chilli jam

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24 HOUR CHIP V

Layered potato chip, fluffy Italian cheese, truffle mayo



MAIN



TURKEY IN A BASKET

Crispy old bay seasoned buttermilk turkey, pork & apple stuffing, festive fries, cranberry slaw & aromatic jus

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TERIYAKI KING OYSTER MUSHROOM

King oyster mushroom, 24 hour chip, aromatic jus, heritage carrots, burnt leek, wasabi emulsion, togarashi

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PLANT-BASED BASKET

Plant-based goujons, festive seasoning, fries, cranberry slaw & aromatic jus

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RIBEYE STEAK(£5 SUPPLEMENT)

Soy caramel, celeriac puree, cheddar & potato gratin, burnt leek, heritage carrots, aromatic jus, burnt onion petal

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LOADED FESTIVE BURGER

Smashed beef patty, cheese, pork & apple patty, bacon jam, truffle mayo, onion rings, glazed pig in blanket, dipping gravy, festive fries. The works.

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CRISPY COLEY

Layered potato chip, fluffy Italian cheese, truffle mayo



FINISH



SALTED CARAMEL POT V

White chocolate & caramel pot, sticky toffee bites, sesame tuile, burnt orange segments, toasted almonds, gold dust

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CHOCOLATE ORANGE BROWNIE V

Chocolate sauce, orange dusting, vanilla ice cream

Plant-based available 🌿

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ICE CREAM (3 SCOOPS)

Ask your server for today's flavours.

Sustainably crafted by Northern Bloc

Plant-based available 🌿



