



MENU

LARGE PARTIES & TABLE BOOKINGS

RUDI'S CHRISTMAS MENU

2 COURSES £31.95 • 3 COURSES £34.95

MINIMUM 6 PEOPLE
PRICE INCLUDES A GLASS OF PROSECCO OR SOFT DRINK

TO START

WARM JAPANESE STYLE PANKO BRIE WEDGES

ON A WARM BED OF ROCKET, CHERRY TOMATOES AND BALSAMIC GLAZE

MUSHROOM & CRUMBLY BLUE ARANCINI (VG/GF)

WITH PICO DE GALLO

ROASTED RED PEPPER & TOMATO SOUP (V)

WITH CHIVE CREAM AND SOUR DOUGH BREAD

BIG TOMS BLOODY MARY PRAWN COCKTAIL

SERVED WITH SOURDOUGH CROSTINI

✦ ITALIAN BURRATA ✦

SERVED ON A BED OF MEDITERRANEAN VEGETABLES, WITH BASIL PESTO
AND A BALSAMIC GLAZE



MAIN EVENT

ROAST TURKEY PARCEL WITH STUFFING

PIG IN BLANKET, PORK & CRANBERRY STUFFING, ROAST POTATOES
AND PAN GRAVY

ROAST SIRLOIN OF BRITISH AGED BEEF

YORKSHIRE PUDDING, ROAST POTATOES, HONEY ROASTED PARSNIPS,
AND PAN GRAVY

PARMESAN HERB CRUSTED COD FILLET

SERVED WITH CRUSHED NEW POTATOES, TENDERSTEM BROCCOLI,
AND A CREAMY PROSECCO SAUCE

CHRISTMAS CRACKER BURGER

A 6OZ BEEF PATTY IN A BRIOCHE BUN, CRANBERRY SAUSAGE STUFFING, TOPPED WITH A
CRANBERRY & ONION MARMALADE, AND FINISHED WITH A PIG IN A BLANKET. SERVED WITH
PARMESAN AND SAGE & ONION FRIES

BEETROOT & BUTTERNUT SQUASH WELLINGTON (VG)

CHUNKY BEETROOT AND BUTTERNUT SQUASH IN A SWEET BALSAMIC CHUTNEY WRAPPED IN
SHORTCRUST PASTRY, WITH RED WINE & SWEET ONION PAN GRAVY

ALL SERVED WITH FESTIVE VEGETABLES



TO FINISH

TRADITIONAL CHRISTMAS PUDDING

SERVED WITH BRANDY SAUCE

SICILIAN LEMON TIRAMISU

SERVED WITH CREAM

VEGAN JAFFA CAKE (VG)

WITH ORANGE CREAM

RUDI'S STICKY TOFFEE PUDDING

SPICED TOFFEE SPONGE WITH CANDIED PEEL AND RAISINS, DRAPED IN A RICH, STICKY
TOFFEE SAUCE. PERFECTLY INDULGENT!

GLUTEN FREE MENU ALSO AVAILABLE • MENU SUBJECT TO CHANGE



RUDI'S CHRISTMAS BUFFET MENU

MENU ONE £16.50PP

MINI PIGS IN BLANKETS

MINI VEGETABLE SAMOSAS

CHICKEN GOUJONS & CHIPOTLE DIP

HALLOUMI BITES

WITH A WARM HONEY DRIZZLE AND A CHILLI-HONEY
DIP ON THE SIDE

PIZZAS

MARGHERITA (V) DOUBLE PEPPERONI WITH CHILLI HONEY

SELECTION OF MINI BRIOCHE BUNS

TURKEY, CRANBERRY & STUFFING.
BEEF, HORSERADISH & ROCKET.
FALAFEL, CARROT, PEA & VEGAN MAYO.



MENU TWO £19.95PP

MINI YORKSHIRE PUDDING CANAPÉS

HALLOUMI BITES

WITH A WARM HONEY DRIZZLE AND A CHILLI-HONEY
DIP ON THE SIDE

MINI BURGER SLIDERS

WITH CHEESE, AND ONION MARMALADE

HOISIN DUCK SPRING ROLLS

MINI PIGS IN BLANKETS

CHICKEN GOUJONS & CHIPOTLE DIP

PIZZAS

MARGHERITA (V) DOUBLE PEPPERONI WITH CHILLI HONEY

SELECTION OF MINI BRIOCHE BUNS

TURKEY, CRANBERRY & STUFFING.
BEEF, HORSERADISH & ROCKET.
FALAFEL, CARROT, PEA & VEGAN MAYO.



DRINKS PACKAGE

6 BOTTLES OF MERLOT, ROSE OR PINOT - £110

4 BOTTLES OF PROSECCO - £90

15 BOTTLES OF CORONA - £65

PORNSTAR MARTINI TREE - £60

ESPRESSO MARTINI TREE - £80

MIXED TREE - £70

**PRE-ORDER ONLY
ITEMS MAY BE SUBJECT TO CHANGE**

THE BLIND TIGER BAR

THE BLIND TIGER "PROHIBITION BAR" IS THE IDEAL SPACE FOR A PRIVATE CHRISTMAS PARTY. WITH ITS OWN BAR, IT'S PERFECT FOR A GATHERING, KNEES-UP, OR SIT-DOWN MEAL.

THE SPACE ACCOMMODATES UP TO 60 PEOPLE
STANDING OR 35-40 SEATED.

HIRE PRICES
£90 FOR DAYTIME OR £125 FOR EVENING.

CHRISTMAS BOTTOMLESS BRUNCH
EVERY SATURDAY AND SUNDAY
2 HOURS OF FOOD AND DRINK.
START BOOKINGS FROM 11AM – 3PM
PRICES FROM £30

HOW TO BOOK
CONTACT OUR CHRISTMAS ORGANISER AT:
INFO@RUDISBAR.COM

WHAT'S NEEDED
TO SECURE YOUR BOOKING WE NEED £5 P/P FOR
TABLE BOOKINGS OR £100 IF YOUR BOOKING TOTAL
EXCEEDS £200

FOR ANY FOOD ALLERGENS OR INTOLERANCES, PLEASE SPEAK
TO A MEMBER OF STAFF

PLEASE NOTE: NO CHANGES CAN BE MADE TO THE MENU ITEMS UNLESS THERE ARE DIETARY REQUIREMENTS.
WE REGRET THAT BILLS CANNOT BE ISSUED TO INDIVIDUALS. ONE BILL WILL BE GIVEN TO THE PARTY
ORGANISER. OUR STANDARD MENU IS UNAVAILABLE FOR CHRISTMAS BOOKINGS.