



**CELEBRATE  
CHRISTMAS**

2024 at *Peppermint*

---



## Season's Greetings

*We'd love to invite you to an occasion full of flavour, fizz and festive spirit in the heart of Cardiff this Christmas 2024. Peppermint Bar & Kitchen is the perfect choice for all your festive celebrations this year. With over 9 years of experience party planning, we know how to make your event completely stress-free with the help of our very own Christmas party planners.*

*So whether you're looking to have a festive buffet soiree, Christmassy drinks or you fancy an extravagant party to celebrate the season, we've got something for all occasions! To make a reservation please visit our website, pop in to our venue or give us a call and our party planners will be on hand to help you organise your festivities.*

 [peppermintbar.co.uk](http://peppermintbar.co.uk)  
 [@peppermintbarcardiff](https://www.instagram.com/peppermintbarcardiff)  
 029 2039 9199  
 63 St Mary Street, Cardiff, CF10 1FE

### Allergy Guide

*Alternative items can be made available for guests with gluten intolerances. We cannot guarantee cross contamination in our kitchens therefore unable to cater for guests with significant allergies.*

# 3 COURSE CHRISTMAS FEAST

Our Christmas feast ensures nobody leaves hungry. Enjoy a selection of starters, mains and desserts served buffet style on your table.

## Starters

### CRISPY BUTTERMILK CHICKEN BITES

Bite-sized buttermilk chicken fillets served with honey mustard, garlic mayo & BBQ sauce dipping sauces. Garnished with fresh parsley.

### MINI SAUSAGE ROLLS WITH RED ONION MARMALADE

Flaky pastry wrapped around seasoned minced pork, baked to golden perfection & served with tangy red onion marmalade dipping sauce.

### CHEESE & GARLIC BREAD BITES

Toasted seeded buns topped with a mix of melted mozzarella, cheddar, garlic butter & herbs. Served with a side of chopped tomatoes for dipping.

### VEGETABLE SPRING ROLLS

Crisp vegetable spring rolls filled with a mix of sautéed carrots, onions & bean sprouts. Served with a light sweet chilli dipping sauce.

### MINI BEEF SLIDERS

Juicy, seasoned beef patties served on soft, toasted brioche buns. Topped with melted cheese, creamy confit garlic mayo & crisp iceberg lettuce.

## Mains

### ROAST CHICKEN FILLETS WITH HONEY-GLAZED CARROTS

Sliced buttermilk chicken fillets served alongside honey-glazed carrots & roasted baby spinach.

### SLOW-COOKED PORK RIBS WITH BBQ SAUCE

Sticky, tender pork ribs coated in a rich BBQ chipotle sauce, served over a bed of creamy, buttery mash potatoes.

### STUFFED BELL PEPPERS

Roasted bell peppers stuffed with sautéed mushrooms, carrots, long grain rice, onions, cheddar & mozzarella, with a touch of herbs.

### MINI STEAK FRITES WITH PEPPERCORN SAUCE

Thinly cut, grilled rump steak served with crispy skin-on fries. Accompanied by peppercorn sauce, with a lemon & olive oil rocket salad.

### VEGETARIAN MEDLEY

Hearty filling of sautéed vegetable medley served over creamy buttery mashed potatoes, Yorkshire pudding & homemade gravy.

## Desserts

### DARK CHOCOLATE BROWNIE BITES

Rich, fudgy dark Belgian chocolate brownie, cut to bite-sized squares. Served with a side of whipped cream & vanilla ice cream.

### APPLE BERRY CRUMBLE

Individual apple halves topped with a soft berry & crunchy walnut crumble. Served with small pitchers of warm custard or fresh cream for drizzling.

### VANILLA ICE CREAM WITH RED FRUIT COMPOTE

Small scoops of vanilla ice cream served with a festive red fruit compote, topped with a sprinkle of dark brown sugar.

SEASONS GREETINGS | SEASONS GREETINGS | SEASONS GREETINGS | SEASONS GREETINGS | SEASONS GREETINGS

**£34.50** pp  
Minimum 4 people

 VEGETARIAN  VEGAN  VEGAN ON REQUEST  
Please ask our team for any allergy information.

# GOLD CHRISTMAS BUFFET



## CHICKEN SKEWERS WITH HONEY-MUSTARD GLAZE

Succulent marinated chicken fillet pieces skewered & roasted, brushed with a sweet and tangy honey-mustard glaze.

## MINI BEEF SLIDERS

Juicy, seasoned beef patties served on soft, toasted brioche buns. Topped with melted cheese, creamy confit garlic mayo & crisp iceberg lettuce.

## HERBED FOCACCIA BREAD WITH OLIVE TAPENADE

Rustic, flavourful herb focaccia, lightly drizzled with extra virgin olive oil, sprinkled with sea salt & topped with fresh rosemary. Served with a side of rich black olive tapenade for dipping or spreading.

## VEGAN BURGER SLIDERS

Mini vegan burgers made with Oumph, topped with vegan cheese, vegan mayo & fresh iceberg lettuce.

## POPCORN CHICKEN WITH DIPS

Crispy popcorn chicken served with a variety of dipping sauces, including confit garlic mayo & egg-free mayo.

## HONEY GLAZED CARROTS

Sweet and savoury honey-glazed carrots, roasted with sea salt & pepper, garnished with parsley.

## PATATAS BRAVAS WITH GARLIC MAYO

Crispy roasted potato bites served with spicy bravas sauce, a drizzle of garlic mayo & spring onions.

## GORGONZOLA, APPLE & WALNUT SALAD

Apples, walnuts, crumbled gorgonzola, over a light lemon & olive oil dressing salad.

## MINI VEGAN CAULIFLOWER TACOS

Mini soft tacos filled with roasted cauliflower, vegan mayo & pickled red onions.

## DARK CHOCOLATE BROWNIE BITES

Rich, fudgy dark Belgian chocolate brownie, cut to bite-sized squares & dusted with caster sugar.

## APPLE BERRY CRUMBLE

Baked apples with red fruit compote layers, topped with a crunchy walnut crumble & a sprinkle of dark brown sugar. Served with custard or whipped cream.

 VEGETARIAN  VEGAN  VEGAN ON REQUEST  
Please ask our team for any allergy information.



SEASONS GREETINGS | SEASONS GREETINGS | SEASONS GREETINGS  
£19.50 pp

# PLATINUM CHRISTMAS BUFFET

## ROAST CHICKEN WITH HONEY-GLAZED CARROTS AND POTATOES

Tender roasted buttermilk chicken savoury fillets complimented by sweet honey-glazed carrots & crispy roasted potatoes, finished with a sprinkle of fresh parsley.

## BBQ PORK RIBS

Slow-cooked pork ribs basted with a smoky chipotle BBQ sauce, on a bed of creamy polenta.

## GOAT'S CHEESE TART WITH RED ONION MARMALADE & WALNUTS

A light and creamy goat's cheese mousse layered in a crisp puff pastry shell, topped with sweet red onion marmalade. Garnished with toasted walnuts & fresh thyme.

## BEEF BRISKET WITH GRAVY

Tender beef brisket served with a sweet red onion marmalade on a bed of creamy cheese mashed potato.

## CHICKEN SKEWERS WITH A HONEY-MUSTARD GLAZE

Succulent marinated chicken fillet pieces skewered & roasted, brushed with a sweet and tangy honey-mustard glaze. Finished with a sprinkle of cracked black pepper & fresh thyme.

## CREAMY CHEESY MASHED POTATOES

Rich, creamy mashed potatoes blended with melted cheese & roasted garlic.

## HONEY-GLAZED ROAST VEGETABLES

A colourful medley of roasted carrots and root vegetables, glazed with honey & tossed with herbs.

## VEGAN BURGER SLIDERS

Mini vegan burgers made with Oumph, topped with vegan cheese, vegan mayo & fresh iceberg lettuce.

## SWEDISH MEATBALLS WITH CREAMY GRAVY

Traditional Swedish meatballs made with minced beef & pork, served in a rich and creamy gravy with a sprinkle of fresh parsley.

## HERB FOCACCIA BREAD WITH OLIVE TAPENADE

A rustic, flavourful herb focaccia, lightly drizzled with extra virgin olive oil, sprinkled with sea salt & topped with fresh rosemary. Served with a side of rich black olive tapenade for dipping or spreading.

## GORGONZOLA, APPLE & WALNUT SALAD

Apples, walnuts, crumbled gorgonzola, over a light lemon & olive oil dressing salad.

## MINI VEGAN CAULIFLOWER TACOS

Mini soft tacos filled with roasted cauliflower, vegan mayo & pickled red onions.

## CHEESE AND ROCKET SALAD

A light and refreshing side salad with a mix of rocket, shaved Grana Padano & a drizzle of extra virgin olive oil.

## DARK CHOCOLATE BROWNIE BITES

Rich, fudgy dark Belgian chocolate brownie, served with a side of vanilla ice cream.

## APPLE BERRY CRUMBLE

Baked apples with red fruit compote layers, topped with a crunchy walnut crumble & a sprinkle of dark brown sugar. Served with custard or whipped cream.

SEASONS GREETINGS | SEASONS GREETINGS | SEASONS GREETINGS | SEASONS GREETINGS  
£24.50 pp



# SIP SIP HOORAY!



## Festive drinks

### SILVER DRINKS VOUCHER

Soft drink, single spirit & mixer, small glass of wine, bottled beer or draught beer.

£5 EACH

### GOLD DRINKS VOUCHER

Large glass of wine, double spirit & mixer or glass of Prosecco.

£8 EACH

### PLATINUM DRINKS VOUCHER

Any drink or cocktail from the menu.

£9 EACH

## SPARKLING RECEPTION

### PROSECCO

1 per person £4

2 per person £7

### CHAMPAGNE

1 per person £12

2 per person £20

## COCKTAIL RECEPTION

2 cocktails per person £14

2 cocktail sharers £65

## BUCKETS

12 Peroni & Corona mixed beer bottles £50

12 Craft beer bottles £60

## CHRISTMAS SPECIAL

Bottle of house spirit £99

## SHOT TRAY

Tequila Rose / Liqueur 43 / Tequila / Sambuca

12 shots £30

24 shots £55

## WINE (750ml Bottle)

Panuelo House / Pinot Grigio / Merlot / Pinot Rose / Zinfandel £20

Vinho Verde / Viogner / Pinot Noir / Valpolicella Classico / Malbec £25

Sauvignon Blanc / Riesling / Albarino / Cotes de Provence\* / Malbec / Amarone\* £35

Wines with \* add £10 increment.

ENJOY SPARKLING BOTTLES WITH 10% OFF LIST PRICE WHEN PRE-BOOKED AND PREPAID.



## YOUR FESTIVE SPACE



SPACE	CAPACITY	AREA INFO
Club Lounge	200	Private room, dance floor, private bar, DJ booth, seated booths



## GIVE THE GIFT OF PEPPERMINT



Our gift cards are the perfect present for those who love good food, good drinks and good times! So whether it's a round of drinks, meal for 2, VIP area, bottomless brunch or cocktail masterclass, treat that special someone this festive season.

To purchase visit [peppermintbar.co.uk](http://peppermintbar.co.uk) or speak to us in venue.

### COCKTAIL MASTERCLASS

**Build it, shake it, sip it!**

Upgrade your festive celebrations with a cocktail masterclass. Enjoy a welcome drink on arrival and shake up 3 of our signature cocktails. Full of fun, photo opportunities, giveaways and games throughout!



# Peppermint

bar & kitchen

## JOIN THE CLUB

DOWNLOAD OUR LOYALTY APP CLUB CHG FOR EXCLUSIVE OFFERS AND REWARDS, INCLUDING HAPPY HOUR! CLUB CHG IS WHERE WE SAY THANK YOU TO OUR GUESTS WITH EXCITING PERKS AND BENEFITS.



Download on the  
App Store



GET IT ON  
Google Play



[peppermintbar.co.uk](http://peppermintbar.co.uk)



[@peppermintbarcardiff](https://www.instagram.com/peppermintbarcardiff)



029 2039 9199



63 St Mary Street, Cardiff, CF10 1FE