



THE
**STRAWBERRY
THIEF**

AN ELEGANT BAR

CHRISTMAS

2019



an elegant bar...

We love the festive period at The Strawberry Thief as we decorate the bar with fragrant pine and mistletoe; and the venue comes alive with merry friends old and new enjoying our indulgent delights. With around 70 Belgian and Craft beers every week alongside ciders, wines and premium spirits, there plenty of drinks to explore, with food options ranging from grazing snacks through to banqueting buffets for large bookings.

We hope to welcome you for your end of year celebrations, and either way would like to wish you a Merry Christmas and a Happy, Healthy, and Prosperous New Year.

The Strawberry Thief Team

Areas for Hire

The Thief

(seated up to 65, standing up to 75)

Hire the whole bar for your special event. Available lunchtimes or for the entire night (excludes Fridays & Saturdays). Perfect for that big year end party with buffet food or nibbles at a price per person, & our entire drinks list to sample! Live music, DJ, or other entertainment options available.

Under the Eaves

(tables of 4-6, seated)

Perfect space for a catch up with friends or colleagues. Add food from either our festive bar menu, or nibbles at a price per person, or just sit back and explore the drinks menu.

Front Room

(tables of 4 to the whole room of 45, all seated)

Settle down with your small group, take a few tables, or take over the whole room.

Add food from either our festive bar menu, or nibbles at a price per person, or just enjoy the huge drinks list!

Back Bar

(tables of 8-12)

Reserve the back bar, perfect for pre or post meal drinks. Add nibbles at a price per person, or just enjoy the large drinks menu, with the fastest service as you're right opposite the bar!

Why choose the Thief?

The Strawberry Thief is an award-winning independent bar in the creative heart of Bristol's old city. Specialists in Belgian & Craft Beer with a range of over 70 beers and ciders every week, quality wines, and premium spirits, all table served!



Fancy a Free Beer?

Festive party bookings for exclusive use on Mondays or Tuesdays will come with a free pint or glass of Prosecco for each guest, on us!

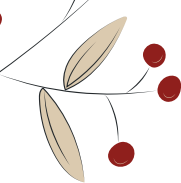
How to Book

Simply drop us an email or call us with the key info such as date(s), numbers, and what it is you're looking for, and we will get right back to you to help organise things. And as a thank you to all booking organisers we will give you a discount card to use in 2020, and infinite hugs!

Please note, we politely request that all bookings be for a minimum of 2 hours.

All groups of 6 or more will have a discretionary 10% service charge added to the final bill. Tips are equally shared between all staff on shift.





Sample Bar Menu

Bar Snacks

Delicious range of snacks
ideal for grazing

Small Plates

Gordal Olives - £4 (VG, GF)

Sourdough Balsamic & Extra
Virgin Olive Oil - £3.5 (VG)

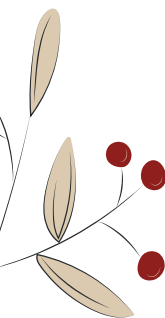
Hand Cut Fries - £4 (VG, GF)

Fried Sprouts, Pomegranate,
Soy Sauce - £4 (VG, GF)

Homemade Pork Sausage Rolls,
Festive Chutney - £4.5

Pigs in Blankets, Cranberry
Jam - £6.5 (GF)

Halloumi Fries - £7.5 (V)



Sample Mains – Rotating Weekly

Winter Vegetable Risotto
- £10.5 (VG, GF)

Steak Bavette 8oz,
Hand Cut Fries - £12 (GF)

Haddock Goujons in Pale Ale Batter,
Pickles, Hand Cut Fries - £12.5

Venison, Wild Mushroom & Red
Currant Stew, Thyme Dumplings
- £14 (GF Available)

Sweets/Cheese

Marshfield Dairy Vanilla
Ice-cream - £4.5 (GF)

Forest Fruits Sorbet - £5 (VG, GF)

Affogato, scoop of Vanilla
Ice-cream w/ Conker Cold Brew
Coffee Liqueur - £8 (GF)

Local Cheese Board: 3 Cheeses,
Pickles, Festive Chutney,
Oat Cakes - £9 (V, GF Available)

Festive Beer Experiences (Groups of 4+)

Looking for something more experiential? We have created a range of beer tasting trails for you to enjoy. They include a range of beers with food & your own personalised table guide describing the beers, breweries and some interesting trivia.

5 beers + bar snacks - £22pp

5 beers + sharing boards - £28pp

Some example beer trails are:

~ *Trappist Trail* ~ *Draughty in 'Ere* ~
Best of the SW ~ *Fruits You Sir* ~





Sample Lunch Menu

(For group sizes up to 35 people)
£32.50pp

Arrival

Welcome fizz & nibbles

To Start

Sharing seasonal meze platters
w/ charcuterie, smoked
salmon, winter salads, pickles,
sourdough (vegan options)

The Main Event

Venison, wild mushroom
& redcurrant stew

5 hour maple glazed pork belly

Chestnut, mushroom & spinach
wellington, cranberry jam (VG)

Served with:

~ roast potatoes ~ honey roast
parsnips ~ seasonal greens ~

Afters

Belgian chocolate torte (VG)

Sticky toffee pudding
w/ Cornish clotted cream

Sample Buffet Menu

(for larger bookings of 35+ people)
£30pp

Arrival

Welcome fizz & nibbles

Buffet

Slow cooked balsamic glazed roast beef

Golden five-spiced chicken

Marmalade glazed gammon

Whole poached salmon w/ lemon & dill

Winter vegetable & lentil pie
w/ sweet potato mash (VG)

Served with:

~ selection of breads ~ winter
salads ~ pickles & preserves ~



Afters

Belgian chocolate torte (VG)

Super boozey sherry trifle
(do not drive afterwards!)

*Please note, these are sample menus. Some dishes may be subject to change,
reflecting seasonal produce availability. Quality is never compromised!*

A discretionary 10% service charge will be added to group bookings of 6 or more.





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