

LARGE PARTY HOST GUIDELINES

Dear Host,

Thank you for booking your Large Party Table at The Hollybush. We understand that organising a large party can sometimes be a difficult task! Therefore, with a table of this size and in order to help us host your party in the best way possible, the following applies:

- ✓ As a token of our appreciation every Party Organiser will receive a complimentary house drink.
- ✓ A pre-order from our Set Menu or Premium Set Menu is required.
- ✓ Your party must all order from the same menu.
- ✓ We will require the order in full, via email, no later than 48 hours in advance.
- ✓ Dining times for Large Party Table bookings are available at 15 minute increments from 18:00 to 19:15 and from 20:30 to 21:30.
- ✓ We understand that when organising a large table some guests may arrive later than planned, please note this will affect service time.
- ✓ Should you want to come and view the space prior to your booking, please feel free to pop by anytime and have a look.
- ✓ We welcome you to decorate your table/area, please note that confetti and table sprinkles are not permitted.
- ✓ When it comes to payment time (never the fun part!) please note that we require the bill to be paid in full at the end of the meal. In the event that guests wish to leave early we cannot accept separate individual payments before the main bill has been raised.
- ✓ Please inform us of any change in party numbers as soon as you know.
- ✓ The Hollybush is a vibrant and lively pub, when booking at weekends please bear in mind that although children are welcome, the pub does become busy and colourful.

LARGE PARTY SET MENUS & GUIDELINES



PARTIES & EVENTS With our large decking & marquee area as well as our barn, we have ample space to facilitate everything from weddings to business meetings for groups from 16/100+ people. Just ask a member of staff for more information.

The Hollybush, 35 Corn Street, Witney

01993 708073 | info@hollybushwitney.com | www.hollybushwitney.com

THE
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SET MENU

AUTUMN

2 COURSE £20 3 COURSE £25

STARTERS

Smoked Salmon, Pickled Cucumber, Bread & Butter GF
Hummus, Toasted Nuts & Seeds, Warm Pitta V GF
Warm Ciabatta, Dipping Oils & Olives V
Oven Roasted Chorizo & Ciabatta GF

MAINS

Sausage & Mash, Red Wine Gravy
Burger & Chips with Bacon, Cheese, Tomato & Gherkin
Fish & Chips, Tartare Sauce
Wild Mushroom & Old Winchester Risotto V GF
Aubrey Allen 28 Day Dry Aged Rump Steak
with Skin on Fries, Watercress salad
& Cooked Beef Tomato - £4 surcharge

DESSERTS

Bramley Apple Crumble & Vanilla Ice Cream
Chocolate Brownie & Jude's Vanilla Ice Cream GF
Sticky Toffee Pudding

V - Vegetarian GF - Gluten Free option available.

Please note some dishes may require a slight alteration in order to be gluten free.

Skin on fries and other fried items will be cooked in a fryer used to cook other products containing gluten.

Please inform your server of any allergies when ordering.

At The Hollybush we want you to enjoy your burger just the way you like it and of course, it should be up to you. However, the Food Standards Agency has asked us to point out that undercooked meat may increase the risk of foodborne illness, particularly for those who are very young, elderly, pregnant or suffering illness. Burgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, particularly for children, the elderly and those with weakened immune systems. We insist on only using reputable suppliers to help minimise any risk.

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PREMIUM SET MENU

2 COURSE £24.50 3 COURSE £29.50

STARTERS

Heritage Baby Beetroot & Goat's Cheese Salad V GF
Pickled Radicchio & Walnuts

Crispy Pig's Head & Black Pudding Terrine
Fried Duck Egg, Toasted Ciabatta

Steamed Fowey Mussels in West Country Cider Sauce V GF
Samphire & Seaweed, Toasted Ciabatta

Warm Homemade Scotch Egg, Radish & Watercress Salad

MAINS

Spiced & Glazed ½ Poussin Chicken GF
Fondant Potato, Caramelised Onion Puree, Honey Roast Baby Carrots,
Pickled Granny Smith, Crispy Chicken Skin

Pan Roasted Cod Loin GF
Mixed heritage Potatoes, Samphire & Seaweed, Smoked Mussels & Pancetta,
Roasted Onion Broth

Wild Mushroom & Old Winchester Risotto
Parsley & Picked Shallot Salad

Aubrey Allen 28 Day Dry Aged Rump Steak
Skin on Fries, Garlic Butter, Watercress & Radish Salad, Beef Tomato

DESSERTS

Lemon Meringue Mille-Feuille
Vanilla & Poached Pear Mess
3 Cheese Selection GF

Westcombe Cheddar, Somerset Brie & Organic British Perl Las Blue
with water Biscuits & Oat Cakes



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