



Christmas Brochure



Here at The Engineer, we provide a perfect setting and service for your Christmas party. Whether you are celebrating with colleagues, or meeting friends and family, we have many options for you.

We are currently accepting bookings for garden pods in our winter wonderland and our garden room for private and open Christmas bookings!

Christmas Parties & Buffets





Function Hire Prices

Capacity

Informal 50 guests
Seated 30 guests

Evening Party Hire 6pm - Close Without Catering

Monday - Thursday £150 Friday, Saturday & Bank Holiday Weekends £250 Sunday £200

Private Garden Hire - without catering - £50





Christmas Buffet £19.95pp

Available from 22nd Nov

Oriental King Prawn Rolls
Southern Fried Chicken Strips
Pigs in Blankets
Tempura Veg
Turkey & Cranberry Mini
Yorkies
Halloumi & Pepper Skewers
Mixed Leaf Salad
Rosemary & Garlic Roast
Potatoes
Garlic Bread
Vegetable Spring Rolls
Mini Dessert Selection

*For any allergy, dietary or vegan requirements, please discuss with a member of the team.



Christmas Pod Bookings







Christmas Drinks Packages

Pre-order a selection of Drinks Packages to be ready for your function or Pod booking.

Buckets of Beer - Heineken/Sol £30

Bottles of Prosecco - £15

Bottle of Premium Spirit & Selection of Mixers - £85

Mulled Wine & Cider (x6) - £20



Pod Wonderland Packages

Available from 22nd Nov

Snack Pack £6.50 Per Person Selection of nuts & crisp snacks.

Mini Buffet £12.95 Per Person

Pigs in Blankets
Roast Potatoes
Turkey Strips
Brie Wedges
Garlic Mushrooms
Cranberry Dipping Sauce
Gravy

Sweet Tooth Buffet £8.95 Per Person

A selection of mini desserts, bowls of chocolate and bowls of sweets

Add minced pies to any pod package £1 per person

Minced Pie Package £5 Per Person

Minced pies served with mulled wine or mulled cider

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Christmas Lunch Menu





Our Christmas lunch menu is available Monday to Friday, from 22nd November

2 Courses 19.95 per person

3 Courses 23.95 per person

Starters

Duck and Orange Pate
Pumpkin and Butternut Squash Soup
Smoked Cod and Pancetta Fishcake
Breaded Brie Wedges

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Mains

Turkey - Served with crispy roast potatoes, honey glazed parsnips, pig in a blanket and stuffing balls, accompanied by braised red cabbage and a mix of seasonal veg, topped with a homemade Yorkshire Pudding.

Carrot and Cashew Wellington - Served with crispy roast potatoes, honey glazed parsnips, stuffing balls, braised red cabbage and a mix of seasonal veg.

Roasted Salmon Fillet - Oven-roasted salmon fillet served with lemon and thyme crushed new potatoes, herb-buttered green beans and hollandaise sauce.

Pork Tenderloin - A slow cooked pork tenderloin on a bed of creamy mustard mash, with roasted shallots and a rosemary jus.

Engineer Festive Beef Burger - Our chargrilled 8oz beef burger, topped with crispy bacon, melted brie and a sweet cranberry burger relish, all served in a brioche bun with chips and coleslaw.

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Desserts

Traditional Christmas Pudding
Homemade Lemon Cheesecake
Mixed Sorbet Selection
Sticky Toffee Pudding

To Finish

Traditional Mince Pies



Private Dining in The Garden Room

Looking to book somewhere for that special occasion?

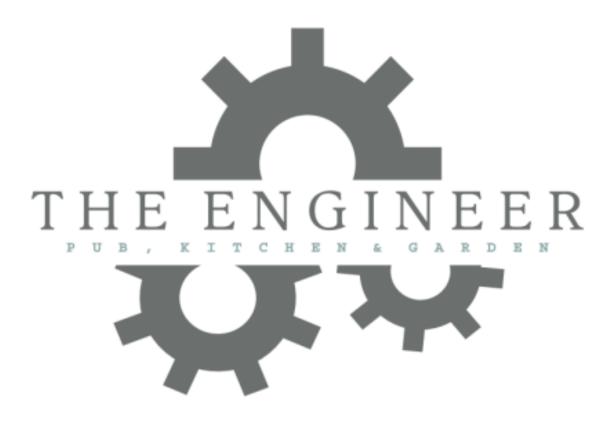
Privately hire our Garden Room, which will be beautifully set.

We will work with you to create your perfect day.

Pricing tailored to your event and food.

For booking enquires please email manager@theengineerharpenden.co.uk

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Please contact us on manager@theegineerharpenden.co.uk or call 01582460478