

PUNCHBOWL

BRUNCH WITH SANTA

MAIN COURSE, DRINK AND PRESENT - KIDS £25

Pastries on arrival

KIDS

The Frenchie

all-butter croissant, chocolate-dipped strawberries served with indulgent hot chocolate, whipped cream and mini marshmallows

Kids' Pancakes

two pancakes, served with your choice of maple syrup, maple & bacon, or fresh berries & yogurt with chocolate-hazelnut spread

Little Punchbowl Breakfast

sausage, crispy bacon, baked beans, hash brown, egg and toast

Little Winter Berry Granola

Greek yogurt, toasted granola, seasonal berries, blackberry sorbet, chocolate-hazelnut spread and crunchy hazelnut brittle

DRINKS

Jack Frost

apple juice and alcohol free blue curacao

Orange Hot Chocolate

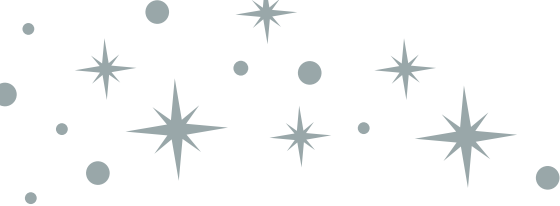
hot chocolate, orange syrup and cream



v-vegetarian | vg - vegan | vgo - vegan option | Please ask the team for further allergen information.

We cater for all dietary requirements, for specific dietary, allergy or nutritional information please contact the restaurant as there might be slight ingredient changes due to seasonality and availability.

A discretionary 10% service charge will be added to tables, all of which is shared equally between the team.



PUNCHBOWL

BRUNCH WITH SANTA

MAIN COURSE AND DRINK - ADULT £35

Pastries on arrival

Santa's Croque Monsieur

sourdough, honey roast ham, Dijon mustard béchamel,
cheese, bacon, gherkins and chives

The Rudolph Croissant

honey-roast ham, avocado, beetroot hollandaise and spiced dukkah

Avocado & Feta Sourdough

smashed avocado, sourdough, feta, poached egg and dukkah

Add: Smoked Salmon or Halloumi

Maple Bacon Stack

pancakes, streaky bacon, maple butter and pure maple syrup

Winter Berry Granola

Greek yogurt, toasted granola, seasonal berries, blackberry sorbet,
chocolate-hazelnut spread and crunchy hazelnut brittle

The Punchbowl Breakfast

sausage, crispy bacon, black pudding, roasted tomato,
mushroom, baked beans, hash brown, choice of egg and
toasted sourdough

DRINKS

Mulled wine

whole spices, citrus fruit & sugar

Orange hot chocolate

orange syrup and Cointreau liquor



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