Functions

Our boutique style upstairs lounge is available to book for special occasions. Whether it's a birthday party, anniversary, or work event, our experienced team will ensure that everything goes smoothly on the day. We have a wide range of food and drinks packages available on request.

Please speak to a member of our team for details.









21-23 Central Ave, West Bridgford, Nottingham NG2 5GQ 0115 981 4254



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www.giltcafe.bar/join





Order Form

Name:

Please use this form for parties of 10 or under - please complete the pre-order and either email back to us or bring it into the bar with a £10 deposit per person.

For larger groups or parties, please contact us directly and our experienced team will help manage your booking.

Email: westbridgford@giltcafe.bar or call: 0115 981 4254

Email: Contact No:						Booking Date: Booking Time:										
Group Size:				·····												
Guest Name	Soup	Mackerel Pâté	Ham Hock Rillettes	Arancini		Turkey Roast	Vegan Roast	Sea Bass	Rump Of Beef	Risotto		Christmas Pudding	Cheesecake	Crème Brulee	Gilt Cheeseboard	
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All our food is prepared in a kitchen where nuts and other allergens are present, we have indicated on our menu where items are Dairy Free Vegetarian Vegan Gluten Free or can be made Gluten Free but if you, or any of your party, has an allergy or intolerance, please inform us at the time of booking so we can ensure our ingredients will be adjusted

Christmas Menu

Starters

Roasted Red Pepper & Sweet Potato Soup 👽 🚭

Chilli cream, homemade bread

Smoked Mackerel Pâté 🚱

Horseradish crème fraîche, pickled cucumber, sourdough

Potted Ham Hock Rillettes 👽 📭

Piccalilli, caper berries, toasted ciabatta

Goats Cheese & Beetroot Arancini

Beetroot ketchup, toasted walnuts, chives



Mains

Traditional Roast Turkey Dinner 👽 📭

Pan Fried Sea Bass @

Lemon and parsley smashed potatoes, buttered greens, white wine beurre blanc

Rump Of Beef @

Potato terrine, roasted tenderstem broccoli, butternut squash purée, red wine jus

Butternut Squash & Pumpkin Risotto

Parmesan, olive oil, mascarpone, fried sage

Desserts

Classic Christmas Pudding

Brandy crème anglaise and vanilla ice cream

Dark Chocolate & Orange Cheesecake Mandarin sorbet, orange coulis

Cappuccino Crème Brulee
Homemade biscotti biscuits

Gilt Cheeseboard V 🚭

Somerset brie, Colston Bassett stilton, mature cheddar, apples, celery, grapes, biscuits and red onion marmalade

Two courses £25.50Three courses £32.50