



MAKE IT A
Bottomless
NYE

£195 per guest

CANAPÉS

10 per person, served throughout the evening

- Rare roast beef, Yorkshire pudding and horseradish
- Smoked duck ham, plum ketchup on sourdough crispbread
- Queen scallop and pancetta
- King prawn, guacamole, breakfast radish and coriander fork
- Cheese and tomato choux fritter, pesto (v)
- Smoked tofu, edamame and sesame (pb)
- Roast root vegetable and chickpea pâté, baby gem, pomegranate (pb)
- Smoked aubergine, hummus, tamarind and crispy shallots (pb)

DRINKS

BEER

Bottled Heineken (330ml) or Sol (330ml)

WINE AND SPARKLING

Bosco, Canal Grando Prosecco, Italy NV
Picpoul de Pinet, Les Pins de Camille, France '18
Cabernet Sauvignon, Tierra Antica, Chile '18

CLASSIC COCKTAILS

LILLET SPRITZ

Lillet Rosé, Prosecco, Schweppes soda

MOJITO

Havana Club 3yr rum, lime, brown sugar, mint

MARGARITA

Cazcabel Blanco tequila, Cointreau, lime juice

ESPRESSO MARTINI

Ketel One vodka, Tia Maria, coffee

DARK AND STORMY

Goslings Black Seal rum, Schweppes ginger beer, lime juice, Angostura bitters

RUM PUNCH

Dead Man's Fingers coconut rum, Wray & Nephew overproof rum, Brugal Añejo rum, pineapple juice, lime juice, watermelon purée, Angostura bitters

PASSION FRUIT MARTINI

Ketel One vodka, passion fruit purée, vanilla syrup, Prosecco

SIGNATURE SPIRITS

With mixer of choice:

Ketel One, Tanqueray, Brugal Añejo, Havana Club 3yr, Johnnie Walker Black Label

SHOTS

Cazcabel Blanco & Coffee, Sambuca, Jägermeister,

SOFT DRINKS

Available upon request

THE BOTANIST

BROADGATE CIRCLE

(pb) plant based

Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to www.thebotanistbroadgate.com All prices include VAT.