

As the nights draw in and we creep ever closer to party season The Milk Thistle comes to life behind its closed door. Candles are lit and cocktails are shaken as we prepare for our favourite time of the year; Christmas party time!

Spread across four floors in one of Bristol's most spectacular buildings, The Milk Thistle, one of the city's best-loved cocktail bars, is the discerning drinker's dream. With a reputation for some of the best drinks in Bristol, this clandestine cocktail bar is the perfect location for pre and post-dinner drinks, decadent dinner parties and cocktail & spirit experiences.

Our team are on hand to ensure you and your team eat, drink and get merry in true style this festive season. Whether you're looking for a unique venue for a corporate party, private dining for client entertaining or just somewhere to enjoy mouthwatering cocktails we have something for everyone.

To discuss how we can help you throw a Christmas party to remember, ring 0117 929 4429 or email info@milkthistlebristol.com.



CO The Attic SS

Our secret Attic, filled with a grand dining table and vintage decor, is ideal for drinks, buffets and small dinner parties. It has a private bar which can be set up to serve cocktails with its own sound system.

- Maximum capacity: 40 guests for drinks & buffets / 16 guests for formal dinner
- Suitable for: Lunch, dinner, drinks
- Hire fee: Minimum spend to be discussed on enquiry



Counge Sounge



The Lounge is ideal for larger Christmas drinks parties, tastings and masterclasses. With a small bar and a sound system, there is also enough space for entertainment such as dancers or singers, all of which we can help you to find. Ideal for buffets and canape parties, food is catered by our award-winning sister restaurant The Ox.

- Maximum capacity: 60 guests for stand up receptions
- Suitable for: Buffets, canape receptions or drinks parties
- Hire fee: Minimum spend to be discussed on enquiry

CO The Parlour SS

Our ground floor bar on the entrance level of The Milk Thistle is ideal for casual drinks pre or post dinner for smaller groups, but can also be used as part of a full venue takeover.

- Maximum capacity: 80 guests
- Suitable for: Canape receptions or drinks parties
- Hire fee: Minimum spend to be discussed on enquiry



The Vault

Our smallest private room, The Vault is perfect for intimate drinks parties, spirit experiences or masterclasses and comes equipped with a small but perfectly stocked bar, specialising in excellent whisky, and a comfortabl seating area.

- Maximum capacity: 16 guests for drinks
- Suitable for: Drinks parties and masterclasses
- Hire fee: Minimum spend to be discussed on enquiry



Co Full Venu Hire

The Milk Thistle can be hired exclusively for up to 120 people, offering you free reign of all four floors. Perfect for bigger groups we can work with you to create a unique event experience, offering advice on catering, drinks and even entertainment such as dancers, performers and musicians.

Private hire is based on a minimum spend and is dependent on numbers, day of the week and the duration of your party.

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Christmas Dinner



• £50 per person • Minimum 10 people



Starters

Duck Liver Parfait Port & shallot marmalade, Yorkshire pudding

Beetroot Cured Salmon Gravadlax

Pickles horseradish cream, warm buttered crumpet

Tandoori Roasted Cauliflower

Grilled avocado, coriander chutney, vegan raita (ve)

All served with garlic dressed leeks & greens

Roast Breast & Confit Leg of Duck

Pomme Anna, celeriac purée, charcuterie sauce, Cox's apple

Charcoal Roasted Pumpkin

Pumpkin croquette, green cous cous, tahina, soy glazed seeds, pomegranate (ve)

Desserts

Warm Coconut Rice Pudding Tropical sorbet, mango & mint salsa (ve)

Dark Chocolate Delice

Coffee crème, walnut praline (n)

Cheese Course

Godminster cheddar, Colston Basset stilton, Tunworth soft Sourdough crackers, pickles & chutney



12.5% service charge will be added to your final bill Please advise of any special dietary requirements 7 days prior to your booking - vegan (ve) / nuts (n) All our menus are subject to change depending on market availability at the time





• £22 per person • Minimum 15 people



Artisan Bread & Butter

British Charcuterie Coppa, salami, Serrano ham

Fried Cauliflower Salad Red harissa, pomegranate, coriander, tahina (ve)

Charred Marinated Aubergine Salad

Chilli, mint oregano, parsley, garlic, vegan yoghurt (ve)

Greens & Grains Salad Chilli, lemon (ve)

Smoked Salmon

Watercress, horseradish

Porchetta & Rosemary Roast Potatoes (£8 supplement, the whole party must have)



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