



Milk Thistle This Christmas



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.

*The Milk Thistle, Quay Head House, Colston Avenue, Bristol BS1 1EB
t. 0117 9294429 | e. info@milkthistlebristol.com | w. www.milkthistlebristol.com*

◆◆◆◆ *The Attic* ◆◆◆◆

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*



◆◆◆◆ *The Lounge* ◆◆◆◆



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, canapé receptions or drinks parties*

- *Hire fee: Minimum spend - to be discussed on enquiry*

◆◆◆◆ *The Parlour* ◆◆◆◆

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: Canapé 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 comfortable seating area.

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



◆◆◆◆ *Full Venue 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.

To discuss how we can help you throw a Christmas party to remember email or call the team on 0117 9294429 or info@milkthistlebristol.com.

For full venue takeovers or corporate bookings please email jo@hydeandcogroup.com



The Milk Thistle, Quay Head House, Colston Avenue, Bristol BS1 1EB
t. 0117 9294429 | e. info@milkthistlebristol.com | w. www.milkthistlebristol.com



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)

Mains

All served with garlic dressed leeks & greens

Charcoal Roasted Pork Fillet

Crisp pork belly, celeriac purée, charcuterie sauce, cox's apple

Roast Fillet of Cornish Cod

Charred hishi, crisp garlic, Jerusalem artichokes, brown shrimp lemon & caper dressing

Charcoal Roasted Celeriac

Dahl, dukka, parsnip crisps, oven dried tomatoes, yoghurt. (n) (v)

Desserts

Dark Chocolate Delice

Coffee crème, walnut praline (n)

Warm Coconut Rice Pudding

Tropical sorbet, mango salsa (ve)

The Ox Cheeseboard

Godminster vintage, Colston Basset stilton, Tunworth soft, sourdough crackers & chutney

vegetarian (v) / vegan (ve) / nuts (n)

12.5% service charge will be added to your final bill

Please advise of any special dietary requirements 7 days prior to your booking

Due to market availability there may be slight changes to the menu

*The Milk Thistle, Quay Head House, Colston Avenue, Bristol BS1 1EB
t. 0117 9294429 | e. info@milktistlebristol.com | w. www.milktistlebristol.com*



Buffet

£28 per person
Minimum 15 people

Artisan Bread & Olive Oil (ve)

Butternut Squash & Quinoa Tabbouleh (ve)

Continental Charcuterie

Coppa, chorizo Iberic, serrano ham, pickles, mustard, chutney

Fried Cauliflower Salad

Red harissa, pomegranate, coriander, tahina (ve)

Warm Chargrilled Broccoli Salad

Chilli, lemon, poppy seed (ve)

Meatballs

Tomato sauce, parmesan & parsley crumb

Smoked Salmon

Watercress, horseradish

Porchetta & Rosemary Roast Potatoes

(£8 supplement, the whole party must have)

vegetarian (v) / vegan (ve) / nuts (n)

12.5% service charge will be added to your final bill

Please advise of any special dietary requirements 7 days prior to your booking

Due to market availability there may be slight changes to the menu

The Milk Thistle, Quay Head House, Colston Avenue, Bristol BS1 1EB

t. 0117 9294429

e. info@milktistlebristol.com

w. www.milktistlebristol.com