



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

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

◆◆◆◆ 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.

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The Milk Thistle

• CHRISTMAS 2023 •

Buffet

• £25 per person •
(minimum order 15 people)

Artisan Bread & Extra Virgin Olive Oil
Olives, Hummus (ve)

Continental Charcuterie
*Coppa, Chorizo iberico, Serrano ham, pickles,
mustard, chutney*

The Ox's House Sausage Rolls

Vegan Samosas
Coriander chutney (ve)

Scottish Smoked Salmon
Roast beetroot & horseradish

Roasted Pumpkin Salad
*Quinoa, feta, roast red onion, pomegranate, soy
toasted seeds, mizuna (v)*

Fried Cauliflower & Roast Chickpea Salad
Rose harissa, coriander, tahinā (ve)

Crispy Roast Porchetta
*Rosemary roast potatoes, romesco sauce (n)
(£10 Supplement per person)*



Cheese & Meat Board

• £15 per person •
(minimum order of 6 people)

Artisan Bread & Butter

Charcuterie Selection

Selection of British & Continental Cheeses
Pickles & condiments

The Milk Thistle

CHRISTMAS 2023

Canapés

• £20 per person •

(minimum order 15 people)

Salt Cod Crostini
Black olive tapenade, chives

Crisp Polenta
Sundried tomato & chilli relish, vegan aioli (ve)

Aranchini Bolognese
Grano, marinara sauce

Deep Fried Potato Gratin
Kimchi, aioli (v)

Beef Tartare Crostini
Sriracha mayo, avocado purée

Aloo Gobi In Potato Skins
Coriander chutney (ve)

Christmas Sharing Feast

• £60 per person •

(maximum order 16 people)

• TO START •

Charcuterie Selection
*Serrano ham, chorizo iberico, rabbit rillette, pickles
mustard, chutney, artisan bread*

• TO FOLLOW •

Charcoal Roasted Dry Aged T-bone
Horseradish sauce

Marmalade Roasted Ham
Cox's apple purée

*Served with hassleback potatoes, garlic dressed winter
leeks & greens, honey roasted somerset carrots*

• DESSERT •

Dark Chocolate & Salt Caramel Delice
Coffee crème, candied salted walnuts (n)

Please advise when booking any allergies or dietary requirements at least 2 weeks prior to your event date

A discretionary 12.5% Service Charge is added to all bills