



## Skip Garden seasonal menu - Christmas 2016

**Treat your staff or your friends to a special gathering in our magical Skip Garden this winter**

Winter is delicious at The Skip Garden! Our Christmas menu will delight you with an abundance of fantastic festive flavours and colours, showcasing seasonal organic produce from the garden and beyond. Enjoy your wonderful winter feast in one of our unique and cosy heated indoor spaces, including the sky room, classroom, or Mongolian yurt.

Available for groups between 12 - 35. Enquiries and bookings: [gwen@globalgeneration.org.uk](mailto:gwen@globalgeneration.org.uk)  
If you are a smaller group but would still like to dine at The Skip Garden, please look out for our supper clubs or email [generate@globalgeneration.org.uk](mailto:generate@globalgeneration.org.uk) for more details.

### Menu 1

Warming beetroot borsch with sour cream and dill, served with Erin's brown bread

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Parsnip, pulse and nut cutlets with onion gravy and winter roots gratin

Feast of seasonal sides

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Apple and date crumble with whipped Cointreau mascarpone-cream

**£35pp**

### Menu 2

Goats cheese crostini with lemon thyme, black pepper and honey, winter leaves from the garden

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Roasted endive stuffed with chestnuts, caramelised apple and thyme, served with truffled pumpkin and cauliflower purée, fried polenta cakes and a wild mushroom fricasée

Feast of seasonal sides

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Red and white mulled wine poached pears, spiced meringue, hazelnut brittle and vanilla cream

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Sweet Chai around the fire

**£45pp**



### Seasonal Sides

Mixed beets, roasted with fennel and caraway seeds

Wilted winter greens with roasted squash and mustard seeds

Glazed carrots with cumin, orange and nigella seeds

Roast potatoes and whole garlic cloves with rosemary

### The little extras:

Pizzas from the wood-burning oven - £7.50/pp

Start your evening with some freshly baked pizza topped with leaves and herbs from our very own skips. Our pizzas are baked in an outdoor clay oven a great alternative to canapes.

Cheeseboard - £5.50/pp

A selection of British organic cheeses served with homemade bread, crackers and chutney

Sweet Chai around the fire - £4.00/pp

There's nothing quite like sitting around the fire at the end of the evening, a sweet cup of Chai in hand. For a moment you may even forget you're in the heart of King's Cross.

### Terms and conditions of booking

A £120 deposit is required to confirm your booking and the remainder is to be paid at least 1 week before the date of your supper. Deposits are non-refundable but can be carried over to a new booking (within a 3 month period from your date of cancellation).

Dietary requirements must be specified in advance. We may not always be able to cater for them on the day.

If you need to make a change to your booking please let us know as soon as you can. Final numbers must be confirmed at least 1 week ahead of your booking. We will always do our best to accommodate for any change to your booking but please note that last minute changes will not always be possible.



Cancelling or rescheduling your seasonal supper:

- Within 1 week - full amount is due
- Within 14 days - 50% cancellation fee will be charged
- Within 21 days - you will lose your deposit
- Within 30 days - we will keep your deposit which can be carried over to a new booking

For any questions about our menus, availability or terms and conditions please email [generate@globalgeneration.org.uk](mailto:generate@globalgeneration.org.uk)