

ALLBARONE.CO.UK

ALLBARONEBARS ALLBARONE
ALLBARONE

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ALL·BAR·ONE

PARTIES,
COCKTAIL
MASTERCLASSES
& MEETINGS

FOOD PACKAGES

Our packages serve a minimum of 10 people and need to be booked in advance

BREAKFAST BUFFET

£8 per person

- Smoked bacon rustic roll with chilli jam and sour cream
- Freshly baked croissant with butter and jam (V)
- Cherry Orchard sausage sliders
- Freshly baked pain au chocolat (V)

FORK BUFFET

£15 per person

- Salt & pepper calamari
- Feta & spinach bourek with chilli tomato jam (V)
- Ginger teriyaki chicken skewers
- Houmous and flatbread (VE)
- Crushed avocado and tomato bruschetta (VE)
- Korean inspired BBQ pulled pork sliders
- Miniature beef sliders
- Nachos with guacamole, sour cream and salsa (V)
- Churros with dulce de leche (V)
- House salad (VE)
- Fries (V)

CANAPÉS

£12 per person

- Pan-fried king prawns
- Crispy duck dumplings
- Ginger chicken teriyaki skewers
- Stonebaked garlic flatbread (V)
- Kale pakora with jackfruit chutney (VE)
- Brownie bites (V)
- Chorizo & halloumi skewers
- Iberico ham croquetas
- Macaroons (V)

SANDWICH LUNCH

£9 per person

- Grilled chicken focaccia
- Grilled halloumi wrap with houmous and sweet chilli (V)
- Free range egg mayonnaise and watercress sandwich (V)
- Smoked bacon, lettuce and tomato rustic roll
- House salad (VE)
- Smoked salmon, crème fraîche and cucumber sandwich
- Fries (V)
- Tuna and cucumber sandwich

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Some of our dishes contain alcohol, please ask a member of staff. (V) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.

DRINKS PACKAGES

Choose from our wine, beer and fizz packages. Our packages are to be booked in advance

WINE PACKAGES

£60 (Suggested for 5 guests)

- Chilean Sauvignon Blanc or Italian Pinot Grigio × 2
- Chilean Merlot or Argentinian Malbec × 2

£110 (Suggested for 10 guests)

- Chilean Sauvignon Blanc or Italian Pinot Grigio × 4
- Chilean Merlot or Argentinian Malbec × 4

BEER PACKAGE

£35 (suggested for 5 guests)

- Peroni Nastro Azzurro Piccola × 15

WINE & BEER PACKAGES

£65 (Suggested for 5 guests)

- Peroni Nastro Azzurro Piccola × 15
- Bottles of Chilean Sauvignon Blanc, Italian Pinot Grigio, Chilean Merlot or Argentinian Malbec × 2

£120 (Suggested for 10 guests)

- Peroni Nastro Azzurro Piccola × 30
- Bottles of Chilean Sauvignon Blanc, Italian Pinot Grigio, Chilean Merlot or Argentinian Malbec × 4

CELEBRATE IN STYLE

With a Perrier-Jouët
Coupe Stack
A perfectly balanced Champagne
tower poured by our expert team
Perrier-Jouët Grand Brut
£45 per bottle

ADD PROSECCO

£20 per bottle
£40 per magnum

COCKTAIL MASTERCLASSES

With guidance from our expert mixologists learn about the history of cocktails, mix, muddle and mash three of your favourite cocktails and have fun with our cocktail games.

Choose from three of the following cocktails:

PORN STAR MARTINI

MOJITO

COSMOPOLITAN

DISARONNO SOUR

ESPRESSO MARTINI

DAIQUIRI

FRENCH MARTINI

GIN BERRY COBBLER

COCKTAIL MASTERCLASS

Mix muddle and
mash three of your
favourite cocktails

£25 per person

COCKTAIL MASTERCLASS PLUS BELLINIS

Make three cocktails
each, plus your choice
of Bellini on arrival
(white peach, mango,
strawberry or raspberry)

£30 per person

COCKTAIL MASTERCLASS PLUS BELLINIS & BITES

Make three cocktails
each, plus your choice
of Bellini and a
selection of canapés
for the group

£35 per person

Book with one of the team in bar or online at:

ALLBARONE.CO.UK/COCKTAILMASTERCLASSES