



THE Weir

CHRISTMAS DAY MENU

Pre-order is required

FIRST COURSE

Glass of Chapel Down (English sparkling wine)

SECOND COURSE

Selection of canapés

THIRD COURSE

Beetroot cured salmon avocado mousse (GF)

Pork and quince roulade with burnt apple gel (GF)

Baked vegan camembert spiced chutney parmesan straw (VE)

Scallop chevice garnish (GF)

Smoked duck with apple and celeriac remoulard (GF)

FOURTH COURSE

Lemon granita (VE GF)

FIFTH COURSE

Traditional roast turkey with all the trimmings

Beef wellington with horseradish mash and roasted vegetables

Vegan mushroom and sweet potato wellington with roasted trimmings (VE GF)

Whole-baked dover sole with mussel and samphire sauce and roasted new potatoes (GF)

SIXTH COURSE

Christmas pudding with brandy butter and custard

Spiced apple crumble tart with ice cream (VE GF)

Chocolate delice with honeycomb ice cream (GF)

Price: £120.00 pp + 12.5% service charge. All prices include VAT.

Dishes may contain nut traces. Please ask if you wish to see the allergens information.

(V) Vegetarian (VE) Vegan (GF) Gluten free available on request

THEWEIRBAR.CO.UK

Telephone: 020 8568 3600
22-24 Market Place · Brentford · TW8 8EQ

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THE Weir

CHRISTMAS DAY CHILDREN'S MENU

Pre-order is required

FIRST COURSE

Fruit juice cocktail

SECOND COURSE

Selection of canapés

THIRD COURSE

Hummous and pitta bread (V)

Halloumi fries with sweet chilli dip (V) (GF)

Soup with homemade bread (V)

FOURTH COURSE

Lemon granita (VE) (GF)

FIFTH COURSE

Traditional roast turkey with trimmings

Hake fish fingers with mash and greens

SIXTH COURSE

Christmas pudding with custard

Spiced apple crumble tart with ice cream (VE) (GF)

Chocolate delice with honeycomb ice cream (GF)

Additional roast tray to share +£10 (2 people)
(parsnips, carrots, potatoes, sprouts, jug of gravy)

Price: £49.00 pp + 12.5% service charge. All prices include VAT.

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BOOKING FORM

CHRISTMAS DAY MENU



Please save this file to computer before use. Once completed, please save your information and email back to info@theweirbar.co.uk. Alternatively you can print and complete this form by hand, then scan and email, or post back to us (address at the bottom). ***Marked fields are required.**

PLEASE COMPLETE YOUR CONTACT DETAILS

Contact Name*

Invoice address (if invoice required)

Contact email*

Contact Tel No*

NUMBER OF GUESTS

Pre-order only – Adults £120.00 / Kids under 12 £49.00. Pre-order required. (A 12.5% service charge will added on your bill. Booking Deposit: For Xmas Day Menu reservations the food element is payable with the booking. Deposits are non-refundable. (All prices include VAT).

Number of guests*

Kids under 12*

Please select start time*

Date of event*

Christmas Day – 25th December 2023

Midday seating

3pm seating

DRINKS PRE - ORDER

Please add quantity required of each drinks package below

Glass of house wine – +£6 per person

Three Weir wines –£75 (*Three bottles of our house red, white or rosé*)

Three house Prosecco –£90 (*Three bottles of our house Prosecco*)

Bottled beer package – £31 (*Six bottles of our bartender's favourite*)

Alternatively, list your preferred wines, beers and soft drinks selection below with quantities for each.

Sparkling Wine

Beer/Ale

White Wine

Water

Red Wine

Soft Drinks

Please note any allergies or special requirements below including the name of the guest(s) they relate to.

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Guest Names

FIFTH COURSE

Beef wellington
Mushroom
Traditional roast turkey
Duck with apple and celeriac
Mushroom

Whole-baked dover sole

SIXTH COURSE
 Christmas pudding
 Spiced apple crumble tart
 Chocolate delice

Total (internal use only)

Number of side orders required

Roast tray to share +£10 (2 people)
(parsnips, carrots, potatoes, sprouts, jug of gravy)

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THIRD COURSE
 Hummous and pitta bread
 Halloumi fries with sweet chilli dip
 Soup with homemade bread

FIFTH COURSE
 Traditional roast turkey with trimmings
 Hake fish fingers

SIXTH COURSE
 Christmas pudding
 Spiced apple crumble tart
 Chocolate delice