



# FAT CAT

## MERRY *Christmas*

Book your Christmas Party at Fat Cats, where we cater to all parties and provide a range of dining options from buffet to three course meals. Our festive menu runs from Tuesday 26th November through to Saturday 21st December.

• Buffets are available for larger parties and best enjoyed in our private function area, or why not hire the whole venue for you and your colleagues? Ask management for more details.

Two Course £25.95

Three Course £29.95

**All options include half a bottle wine per person**

### **Make Your Reservation**

To make your reservation please contact us on any platform below. A deposit of £10 per person will be required to secure your booking and we also require a pre-order, a minimum of 10 days in advance of your booking.

To avoid losing your deposit any cancellations or changes to your booking **MUST** be made three days prior to your reservation.

Facebook/Instagram: @fatcatderby

Email: fatcatderby@gmail.com

Tel: 01332 347444

9 Friar Gate, Derby, DE1 1BU

# MENU

## *To Start*

### **BBQ Glazed Chicken Wings (GF)**

Chicken wings glazed in a rich smoked BBQ sauce

### **Breaded Brie Wedges (V)**

Chunky Brie wedges coated and served with cranberry sauce

### **Filo Wrapped King Prawns**

Prawns wrapped in filo pastry served with sweet chilli dip

### **Butternut, Sweet Potato and Tarragon Soup (VG) (GF)**

Served with a warm bread roll

## *Mains*

### **Traditional Turkey**

Served with all the trimmings, buttery mash, roast potatoes, honey glazed roasted root vegetables, brussel sprouts, stuffing, pigs in blanket and lashings of gravy

### **Festive Fries**

Loaded Fries topped with turkey, cranberry sauce, stuffing & crispy bacon smothered in gravy

### **Wild Mushroom Stroganoff (V) (GF)**

A selection of wild mushrooms and red peppers, cooked in paprika and cream served over mash

### **Mushroom, Brie & Cranberry Wellington (VG)**

Served with roast potatoes and honey glazed roasted root vegetables

### **Dirty Christmas Burger**

Beef pattie with turkey, cranberry sauce, stuffing & crispy bacon topped with a pig in blanket, served in a brioche bun with fries and gravy

## *To Finish*

### **Mini Cheese Board (V)**

Extra Strong Cheddar, Red Leicester and Blue Cheese, served with crackers and cranberry sauce

### **Christmas Pudding (V)**

Served with brandy butter sauce

### **Warm Mince Pie (V)**

Served with homemade whipped cream and cranberry coulee

### **Raspberry Meringue Tartlet (V)**

Served with fresh berries and ice cream



# BUFFET MENU

*6 dishes for £12.95, 8 dishes for £16.95  
or 12 dishes for £20.95 per person*

## Mini Puff Pastry Pies

A selection of Beef and Ale & Chicken and Tarragon with a shortcrust puff pastry lid

## Mini Beef & Horseradish Yorkshire Puddings

Mini Yorkshire puddings filled with tasty, British minced beef topped with a traditional horseradish cream sauce

## Spicy Sweetcorn Fritters **VG** **GF**

Tasty fritter made from succulent peas and aromatic mint

## Moroccan-style Cauliflower Bites **VG** **GF**

Cauliflower coated in gluten-free and vegan Moroccan style spiced quinoa breadcrumbs

## Cranberry Glazed Turkey Skewers

Oven Roasted turkey skewers glazed in cranberry sauce

## Breaded Brie Wedges **V**

Chunky brie wedges in a lightly seasoned coating, ideal for dipping and sharing

## Mini Blue Cheese and Bacon Loaded Skins **GF**

Bite sized traditionally oven baked jacket potato skins, halved and filled with blue cheese and smokey bacon

## Filo Prawns

Prawns coated in garlic and pepper wrapped in filo pastry and fried to perfection

## Mini Quiche Selection **V**

A selection of traditional mini quiches encased in stone oven baked short crust pastry

## Pizza Selection **VO**

A selection of classic pizzas freshly stone baked, with a pepperoni one, a pepper & onion vegetarian one and a margherita one

## Mini Vanilla Cheesecakes **V**

Irish cream cheese & Madagascan vanilla cheesecake baked on digestive biscuit base

## Mince Pies **V**

Festive shortcrust pastry case filled with mince meat, dusted in icing sugar.