

CHRISTMAS AT BULL IN A CHINA SHOP



PRIVATE VENUE HIRE | CHRISTMAS SET MENU | DRINKS &
CANAPES | WHISKY TASTING |

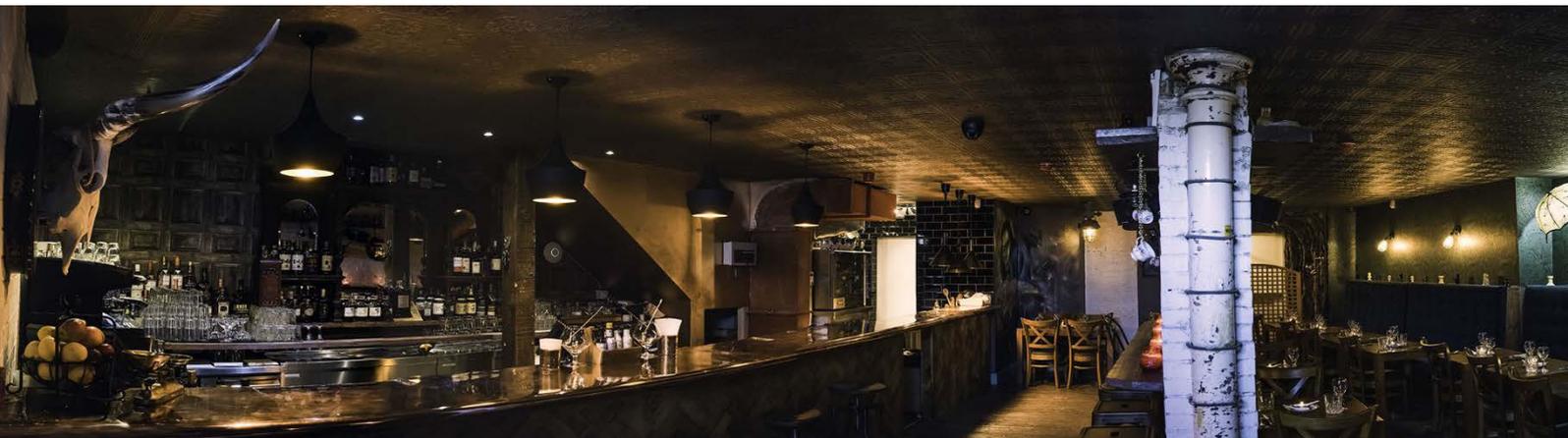
196 SHOREDITCH HIGH STREET, LONDON, E1 6LG

0207 539 9299 | INFO@BULLINACHINASHOP.LONDON

“In the heart of the chaos, this intimate bistro style restaurant provides the finest Japanese Malt whiskey alongside great quality food”



“Soaking up the alcohol will be a tempting menu of Chinese spiced, whiskey glazed rotisserie chicken, black charcoal brioche buns and super food salads”



“By night, the atmosphere becomes more intimate with a full dining menu available and polished copper cocktail bar serving over 30 choices of Japanese and Scotch whiskies including some very rare and special editions”

Christmas Set Menu

Crostini Platter

*Beef Carpaccio w/Rocket & parmesan
Pan-fried scallops w/chorizo & pinto beans
Spiced whiskey & honey glazed Tempura broccoli
Roast parsnip & chestnut soup
Charcuterie platter (for 2)*

*Spiced cherry & cranberry Turkey breast w/roast potatoes,
cavolo nero , red wine jus
Seasonal nut roast wrapped in savoy cabbage honey glazed sweet potatoes,
brussel sprouts ,cavolonero
Pan-fried Sea bass w/pesto mash sautéed cherry tomatoes and olives
Aged (28 day) Argentinian Rib-eye steak (10oz), whiskey chimichurri, frites
(£5 supplement)*

*Molasses sticky toffee pudding
Warm chocolate brownie & honeycomb fudge brownie sundae
Cinnamon Apple crumble w/spiced rum custard
Classic Christmas pudding w/eggnog cream
Cheese platter (min 2)*

Please choose 1 dish from each course which will create your own bespoke Christmas set menu.

£37.50p/h

Three course set menu

£50p/h

Included in your package will be a unique Whiskey cocktail on arrival created by our mixologist Cristian Cuevas.

£65p/h

**Included in your package will be a unique Whiskey cocktail on arrival created by our mixologist Cristian Cuevas.
After dinner a digestive whiskey has been carefully chosen by our Whisky specialist to compliment your meal.**

Canapé menu

Charcoal crostini topped w/ whisky spiked chicken liver pate and mango chutney

Charcoal crostini topped w/ classic bruschetta topping

Charcoal slider bun w/ panko chicken

Charcoal slider bun w/ panko halloumi

Charcoal slider bun w/ BIACS fish fingers

Charcoal slider buns w/ Nikka whisky pulled pork

Cauliflower cheese bites

Salad spoons w/ Giant Couscous and beetroot

Salad spoons w/ Super-food salad

Beef Carpaccio

Tempura stem broccoli w/ whisky, honey dipping sauce

Hibiki Harmony Steamed Scallops

5 dishes at £20, 8 dishes at £30, 10 dishes at £40 (Per head)

BULL IN A CHINA SHOP COCKTAILS

NIPPON EXPRESS

£12.00

Nikka from the barrel, Yuzu sake, June liqueur and fresh orange

BOS TAURUS

£12.00

Nikka from the barrel, maple syrup, lemon juice, maple glazed Asian pear

SHINTO SOUR

£11.00

Hibiki whisky, plum sake, lemon juice and simple syrup

CHAMOMILE AND CHARCOAL OLD FASHIONED

£12.00

Nikka Yoichi, homemade chamomile syrup, coconut charcoal, finished with an orange twist

MONO NO AWARE

£12.00

Nikka from the barrel, Cocchi vermouth di Torino, bold cherry aperitif, fresh orange and smoked salt

WABI/SABI

£12.00

Hakushu single malt distiller's reserve, Cocchi vermouth di Torino, Matcha green tea syrup, black walnut bitters

MASSAN

£12.00

Nikka All malt, ginger liqueur, stout reduction, fresh lemon, mint and bitters

APRICOT HIGH BALL

£12.00

Nikka from the barrel, apricot jam, apricot brandy, topped with soda

CLASSICS

MOJITO £11.00

Cana brava rum, fresh mint, lime, sugar, topped with soda

SOURS £10.00

PISCO, WHISKY OR AMARETTO

Angostura bitters, fresh lemon and simple syrup. Choice of egg white or not

ESPRESSO MARTINI £10.00

Vodka, coffee liqueur, fresh coffee, sweetened with a hint of vanilla

DAIQUIRI £10.00

Cana brava rum, fresh lime and simple syrup

MAI TAI £10.00

Cana brava rum, dark rum, Orgeat, apricot brandy, fresh lemon, orange and pineapple

MARGARITA £10.00

Ocho tequila blanco, Merlet triple sec, fresh lime and agave nectar

MANHATTAN £11.00

DRY, PERFECT OR SWEET

Four Roses small batch Bourbon, vermouth, Angostura bitters and a Maraschino cherry

NEGRONI £11.00

Colonel Fox's Gin, Cocchi vermouth di Torino and Campari

OLD FASHIONED £11.00

Four Roses small batch bourbon, Angostura bitters and Demerara sugar

HOW TO BOOK

Complete the booking form below with your requirements and card details. Send to info@bullinachinashop.london

Long card number	Expiry date	Security Code

Requested Date:		Contact Name:	
Booking Type: (Dinner, party etc.)		Contact Tel:	
		Email:	
Party Size:		Company:	
Arrival & Departure time:		Equipment Hire:	
Food Serving Times:		Entertainment e.g. whisky tasting (optional):	
Dietary Requirements (if any):		Min spend / agreed deposit:	
Menu i.e. Canapés, 3-course menu		Drink pre-orders i.e. Bottled beers, cocktails, wines:	

Name:_____

Billing Address:_____

TERMS AND CONDITIONS

A 50% deposit is normally required to secure all special reservations. For private hire this will be based on a minimum spend. For dinner or canapé bookings a deposit is based on the number of menus and drinks pre-ordered.

Deposits are non-refundable. If you are unable to attend for any reason (including but not limited to strikes, severe weather, accidents) your booking will be treated as a cancellation and all payments will be retained. All balances including minimum spends must be settled on the night.

Menu content is subject to occasional changes. If a member of your party is late, they may be subject to the removal of some courses due to time constraints.

Bull In a China Shop reserves the right to refuse entry to any individual in accordance with UK licensing laws.

Signature: _____ **Date:**_____