CELEBRATE



CHRISTMAS



WITH US

A T

THE CARDEN

&

BAR NO 16

Celebrate Christmas with festive menus, cosy gatherings, candle & wreath-making workshops, party menus and private dining.

OPEN CHRISTMAS DAY



Christmas may feel a little way off, but our diary fills up quickly. With that in mind, we'd love to give you an early look at our festive menus for December.

From intimate gatherings to grand celebrations, we have options to suit every occasion - whether at The Garden Restaurant, Bar46, or one of our bespoke venues.

Choose from our seasonal three-course menus or work with us to create something completely tailored to your group.

Every table comes dressed in festive décor and with preorders available for both food and drinks, you can relax while we handle the details. For something extra special, we also offer expert wine pairing to complement your meal.

This Christmas, let us take care of everything so you can focus on sharing laughter, stories and festive cheer. Book your celebration today and give your team, colleagues, or loved ones the festive experience they deserve.

We're happy to answer any questions, accommodate dietary needs and adjust menus with advance notice.

Celebrate Christmas with PRIVATE DINING

at Bar 46 Dining Room

Step into our stylish dining for a private party like no other. Available for groups wanting something bespoke, you can enjoy our private dining menu in the comfort of your own space. Luxury is waiting for your group Christmas celebration!

& at Sir Max Aitken Museum

Directly across the road from Bar 46 the museum offers an elegant private dining setting. Create a truly special evening for your party this festive season.

Make this Christmas truly unforgettable For exclusive enquiries, email us at events@thegardencowes.com



THE CARDEN

Christmas

PRIVATE DINING MENU

£55pp

STARTERS

Smoked Chicken Terrine, Date Puree, Caramelised Cauliflower Purée, Pecan

Parsnip & Coconut Milk Soup, Chestnut, Cranberry Dressing, Curried Oil

Spiced Nut Roast, Poached Eggs, Nutmeg Hollandaise, Tarragon, Wilted Spinach

Mulled Wine Cured Salmon, Garlic Bruschetta, Boozy Apricots, Salsa Verde

MAINS

Spiced Turkey Breast, Crispy Pancetta, Herby Roast Potatoes, Glazed Roots, Wilted Greens, Creamed Sprouts, Sausage Meat Stuffing, Turkey Gravy

Sea Bass Fillet, Parmentier Potatoes, Prawn & Dill Sauce, Wilted Greens, Herb Oil

> Chicken Supreme, Chive Mashed Potatoes, Sautéed Wild Mushrooms, Tarragon Sauce

Butternut Risotto, Feta Cheese, Walnut, Frisée Salad, Micro Herbs

DESSERTS

Christmas Pudding, Brandy Crème Anglaise, Cranberry Purée, Mint

Double Chocolate Brownie, Isle of Wight Vanilla Ice Cream, Raspberry and Basil Compote

Selection Of Ice Cream and Sorbets Served with Honeycomb

Sticky Toffee Pudding, Butterscotch Sauce, Candied Pecan, Soaked Dates, Salted Caramel Ice Cream

Please let us know of any allergies or dietary requirements

Email: events@thegardencowes.com or visit www.thegardencowes.com



£90 Adult / £40 Child

AMUSE BOUCHE

Mushroom & Tarragon Tart, Chestnut Purée, Tarragon, Blue Cheese

STARTERS

Smoked Chicken Terrine, Date Puree, Quails Egg, Caramelised Cauliflower Purée
Trout Fillet, Champagne & Grape Sauce, Fondant Potato, Wilted Spinach
Spiced Nut Roast, Poached Eggs, Nutmeg Hollandaise, Tarragon, Wilted Spinach
Parsnip & Coconut Milk Soup, Chestnut, Cranberry Dressing, Curried Oil

MAINS

Spiced Turkey Breast, Crispy Pancetta, Herby Roast Potatoes, Glazed Roots, Wilted Greens, Creamed Sprouts, Sausage Meat Stuffing, Turkey Gravy

Beef Fillet, Fondant Potato, Roasted Carrot, Carrot Purée, Tenderstem Broccoli, Red Wine Jus

Sea Bass Fillet, Celeriac Fondant Potato, Charred Leeks, Blood Orange Hollandaise Glazed Celeriac Steak, Herby Roast Potatoes, Glazed Roots, Wilted Greens, Creamed Sprouts, Stuffing, Gravy

DESSERTS

Christmas Pudding, Brandy Crème Anglaise, Cranberry Purée, Mint Double Chocolate Brownie, Isle of Wight Vanilla Ice Cream, Raspberry and Basil Compote

Selection of Ice Cream and Sorbets Served with Honeycomb

Sticky Toffee Pudding, Butterscotch Sauce, Candied Pecan, Soaked Dates, Salted
Caramel Ice Cream

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Join Us This New Year's Eve

Make it a night to remember!

Step into the New Year with live music, DJs, cocktails and unforgettable vibes. Let's make it a night to remember as we party into 2026!

Follow us on social media for the latest updates.







