

# Host Your Christmas Party at Caffè Ethos

Make this holiday season unforgettable!

Warm hospitality, festive flavours, and plenty of cheer!

Book early, bring the festive spirit, and let the merrymaking begin!

**Available 12:00 p.m. – 11:00 p.m. Min: 10 people. Max: 36 people**

**4-Course Set Menu: £49 per person.** Good food, great company, and festive spirit included!

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**Champagne Reception** ~ *Begin your celebration with glasses of perfectly chilled Champagne and a selection of artisanal **Italian bites**:*

- **Crostini Assortiti** – With seasonal toppings: pomodoro e basilico, caprino e miele, and funghi trifolati.
  - **Cheese Board** – A glorious spread of fine cheeses, pickles, chutney, olives, celery, biscuits & crackers.
  - **Winter Special Pizza** – White pizza topped with turkey, cranberry, gorgonzola, red onion & pancetta.
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**Starters** ~ *Begin your meal with one of our festive favourites:*

- **Spiced Butternut Soup** – A cozy bowl of seasonal soup, topped with crispy sage croutons.
  - **Baked Camembert** – Melted to perfection, served with cranberry preserve & crostini.
  - **Smoked Salmon Tartine** – Smoked salmon on sourdough, cream cheese, gherkins & caviar.
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**Mains** ~ *Served with:*

**Pane all'Aglio** – warm toasted garlic bread brushed with olive oil & herbs

**Insalata Caesar** – crisp romaine, homemade croutons, Parmigiano-Reggiano & Caesar dressing

**Choose one hearty Italian comfort dish with a festive twist:**

- **Beef Ragu** – slow-cooked beef & tomato ragu with roasted garlic, rosemary & mushrooms, served over penne
  - **Pumpkin Ravioli** – delicate ravioli with toasted walnuts, rocket & rich garlic butter sauce
  - **Chef's Spaghetti** – spaghetti tossed with gorgonzola, spinach, peas & smoked cooked ham
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**Desserts** ~ *Served with a glass of Amaretto and your choice of tea or coffee.*

- **Almond & Winter Apple Tart** – Served warm with nutmeg-spiced vanilla gelato.
  - **Mini Panettone** – Toasted and topped with clotted cream & seasonal jam.
  - **Pralina Pistachio Cake** – Paired perfectly with a rich espresso.
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**Reserve your celebration today — and let the merrymaking begin!**

 01865 245 800  [caffe@ethoshotels.com](mailto:caffe@ethoshotels.com)

# Host Your Christmas Party at Caffè Ethos

Make this holiday season unforgettable!  
Celebrate in rustic Italian style with warm hospitality, festive flavours, and plenty of cheer.  
**Book early, bring the festive spirit, and let the merrymaking begin!**

**Available:** 12:00 p.m. – 11:00 p.m.  
**Group Size:** Min 10 | Max 36  
**Family-Style Set Menu:** £39 per person  
Good food, great company, and festive spirit included!

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## Prosecco Reception

Start your celebration with a glass of chilled Prosecco and **artisanal Italian charcuterie board:**  
Italian cured meats, artisan cheeses, olives, roasted nuts, chutney, and freshly baked bread

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## Antipasti

### Insalata Caesar

Crisp romaine, homemade croutons, shaved Parmigiano-Reggiano, and creamy Caesar dressing.

### Pane all'Aglio

Warm toasted garlic bread brushed with olive oil and herbs.

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## Primi Piatti – Pasta & Pizza

### Pasta a Scelta

- **Pesto alla Crema:** Creamy basil pesto with Parmigiano & pine nuts
- **Spaghetti Aglio e Olio:** Garlic, chili, and extra virgin olive oil
- **Bolognese Classico:** Slow-cooked beef ragù with tomato and herbs

### Pizza

- **Margherita:** Tomato, mozzarella & fresh basil
  - **Pepperoni:** Spicy salami, tomato & mozzarella
  - **Verdure:** Mushrooms, spinach & ricotta
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## Selezione di Mini Dolci

A festive trio of indulgent desserts — chocolate mousse cups, fruit tarts, and mini cheesecakes.

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**Book early, bring the festive spirit, and let the merrymaking begin!**

**Available:** 12:00 p.m. – 11:00 p.m.

**Group Size:** Min 10 | Max 36

**Buffet Set Menu:** £29 per person

Good food, great company, and festive spirit included!

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## Prosecco Buffet Reception

Begin with a glass of chilled Prosecco and enjoy the following artisanal Italian bites:

### Tagliere di Salumi e Formaggi

Rustic board with Italian cured meats, artisan cheeses, olives, roasted nuts, and freshly baked bread.

### Pigs in Blankets

Outdoor-bred pork sausages wrapped in smoked bacon.

### Turkey Meatballs

Served with cranberry relish.

### Winter Special Pizza

White pizza with turkey, cranberry, Gorgonzola, red onion, and pancetta.

### Smoked Salmon Tartine

Toasted sourdough with smoked salmon, cream cheese, gherkin, and a touch of caviar.

### Garlic Bread

Garlic & mozzarella bread topped with rocket and balsamic glaze.

### Cheese & Olives

A selection of local and Italian cheeses, olives, and artisan crackers.

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## Dolci

### Mince Pies

Warm shortbread pastry with festive mincemeat.

### Italian Chocolate Orange Brownie

Rich dark chocolate and zesty orange brownie.

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# Christmas Party at Caffè Ethos

Make this holiday season unforgettable with our **festive drinks packages**! Celebrate in rustic Italian style with warm hospitality, seasonal flavors, and plenty of cheer.

**Book early, bring your festive spirit, and let the merrymaking begin!**

**Available with any of our Set Menus:** 12:00 p.m. – 11:00 p.m.

**Group Size:** Min 10 | Max 54

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## Festive Drinks Packages

### Warm Welcome

Kick off the celebration with a **warming cup of mulled wine** — the perfect festive start! (£5pp)

### Wine Package

Enjoy a **carafe of Sauvignon Blanc or Merlot**, ideal for sharing and toasting the season (£19)

### Beer & Cider Bucket

**6 ice-cold bottles** of Peroni &/or Kopparberg Cider — Perfect for holiday cheer (£29)

### 5L Table Keg

A **full 5-litre keg of local Loose Cannon ale** brought to your table, ready to pour and share (£39)

### Prosecco Package

Celebrate in style with **2 bottles of Italian DOC Prosecco** — Pop the festive spirit! (£49 for 2 bottles)

### Premium Spirit Bottle Service

Choose from either premium **Vodka, Jack Daniels, Dark Rum, White Rum, or Tequila**, served with a selection of mixers, garnishes and ice ~ for the perfect festive cocktail (£99)

### Ultimate Christmas Party Package

- 15 bottles of Peroni and/or Cider
  - 3 bottles of Prosecco
  - 4 bottles of red or white wine

A **complete festive bundle** designed for effortless celebration! (all for £199)

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# Christmas Menu at Caffè Ethos

Make this holiday season unforgettable!

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**Available: 1st November to 1st January, 12:00 p.m. – 9:00 p.m.**

**4-Course Set Menu:** £29 per person.

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## **Antipasti** ~ *Begin your meal with one of our festive favourites:*

- **Cheese Board** – A glorious spread of fine cheeses, pickles, chutney, olives, celery, biscuits & crackers.
  - **Winter Special Pizza** – White pizza topped with turkey, cranberry, gorgonzola, red onion & pancetta.
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## **Starters** ~ *Select one of these seasonal dishes:*

- **Spiced Butternut Soup** – A cozy bowl of seasonal soup, topped with crispy sage croutons.
  - **Insalata Caesar** – crisp romaine, homemade croutons, Parmigiano-Reggiano & Caesar dressing
  - **Pane all'Aglio** – warm toasted garlic bread brushed with olive oil & herbs
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## **Mains** ~ *Choose one hearty Italian comfort dish with a festive twist:*

- **Beef Ragu** – slow-cooked beef & tomato ragu with roasted garlic, rosemary & mushrooms, served over penne
  - **Pumpkin Ravioli** – delicate ravioli with toasted walnuts, rocket & rich garlic butter sauce
  - **Chef's Spaghetti** – spaghetti tossed with gorgonzola, spinach, peas & smoked cooked ham
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## **Desserts** ~ *A glass of Amaretto paired with your pick from our Italian dolci selection*

- **Almond & Winter Apple Tart** – Served warm with nutmeg-spiced vanilla gelato.
  - **Mini Panettone** – Toasted and topped with clotted cream & seasonal jam.
  - **Pralina Pistachio Cake** – Paired perfectly with a rich espresso.
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