



BAR & RESTAURANT

14a TRINITY STREET, CAMBRIDGE CB2 1TB

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HEN PARTIES!!

Thank you for your **Hen Party** booking enquiry. To ensure great service and value we give all groups the opportunity to pre-order from our special hen party menu. This also entitles you to -

Pre-order selected bottles of wine at a 20% discount!

The Vaults has private rooms/areas which can be booked for your dinner free of charge, please ask for details.

To confirm your booking we require the signed booking form returned to us. We do not take any money from your debit/credit card in advance. You may vary the numbers up to 12 hours before the booking time.

Please also note –

- We do not take bookings for Stag Dinners at any time
- A 10% service charge is added to party bills, which goes directly to your servers
- The largest party on a **single** table that we can accommodate is 25
- We sometimes operate two sittings on Saturday evenings, 7pm and 9.30pm.

The Vaults Bar has a 1am bar licence, with live music every Friday. No need to rush out to join a queue for a nightclub, or pay for entry elsewhere – just let us know when you arrive if you will be moving to the bar after your meal.

As an independent restaurant we can cater for any special needs or unusual requests you may have. Just call me to discuss your individual requirements.

I look forward to welcoming you for your special occasion,

Yours Sincerely,

Alison Gannagé-Stewart
General Manager

HEN PARTY SET MENU

On arrival you will be greeted with a chilled glass of Prosecco
then a choice of a 2 or 3 course meal

TO START

Mushroom Cups stuffed with garlic, parmesan, shallots & basil

Goats' Cheese, Beetroot & Walnut Tart with caramelised red onions

Pitta Bread – with homemade houmous & olive tapenade

Honey & Soy Chicken skewers with red onion & peppers

MAIN COURSES

Slow Roasted Suffolk Pork Belly with mash sweet potato, roast leeks &
carrots & a tangy apple & cider jus

Spinach & Ricotta Ravioli with tomato & olive cancase

Naturally Smoked Haddock steamed in a white wine & citrus sauce, served on
a bed of spinach with bubble & squeak

Feta & Spinach Stuffed Chicken wrapped in bacon, served with roast
potatoes & savoy cabbage

TO FINISH

Bread & Butter Pudding with an apricot glaze served with custard

Sticky Toffee Pudding with caramel sauce

Lemon Tart with Chantilly cream

Two Courses £18.95 ~ Three courses - £21.95

HEN PARTY SHARING MENU

£18.95 PER PERSON

This menu is served to your table on platters ~ it is akin to a luxury seated buffet ~ and all guests share the six choices. It is a relaxed and friendly way to hold a party, giving everybody a chance to try a variety of dishes.

PLEASE TICK YOUR SIX OPTIONS, WITH NO MORE THAN THREE FROM SECTION A

Section A

- | | |
|--------------------------|---|
| <input type="checkbox"/> | BABY PORK RIBS cooked in BBQ sauce |
| <input type="checkbox"/> | ORIENTAL FISH CAKES with sweet chilli sauce |
| <input type="checkbox"/> | CRISPY DUCK PANCAKES with spring onions & plum sauce |
| <input type="checkbox"/> | WILD BOAR SAUSAGES in a leek & cider casserole |
| <input type="checkbox"/> | MOUSSAKA with aubergine, ground beef & white sauce |
| <input type="checkbox"/> | HONEY & SOY CHICKEN SKEWERS with red onions & peppers |
| <input type="checkbox"/> | SPINACH & RICOTTA RAVIOLI with a tomato & olive concasse |
| <input type="checkbox"/> | GREEN CHICKEN CURRY with lemongrass & coconut milk |

Section B

- | | |
|--------------------------|--|
| <input type="checkbox"/> | STEAMED RICE flavoured with cardamom, cloves & cinnamon |
| <input type="checkbox"/> | TWICE COOKED EGGS deep fried poached eggs with wilted spinach |
| <input type="checkbox"/> | DAUPHINOISE POTATO oven baked with thyme & garlic, topped with cheese |
| <input type="checkbox"/> | ROASTED MEDITERRANEAN VEGETABLES with feta cheese |
| <input type="checkbox"/> | MUSHROOM CUPS stuffed with garlic, parmesan, shallots & basil |
| <input type="checkbox"/> | HAND CUT FAT CHIPS skin on served with mustard mayonnaise |
| <input type="checkbox"/> | TOASTED PITTA BREAD with fresh home made Houmous & olive tapenade |
| <input type="checkbox"/> | ROCKET & PARMESAN SALAD with fresh basil dressing |

[Desserts – Pre Order Only @ £4.50 per person](#)

- | | |
|--|--------------------------|
| Sticky Toffee Pudding with Caramel Sauce | <input type="checkbox"/> |
| Bread and Butter Pudding with an apricot glaze served with custard | <input type="checkbox"/> |
| Lemon Tart with Chantilly Cream | <input type="checkbox"/> |

Instead of dessert why not order a personalised Cake? Ask for details

Guests bringing their own cake will be charged 75p per person “cakeage” if you require us to serve it to the table, and provide plates and cutlery.

BOOKING FORM

NAME.....TELEPHONE.....

PARTY DATE.....NUMBER IN PARTY.....

TIME OF BOOKING.....PRIVATE ROOM.....

SET MENU PRE-ORDER

Please indicate the number of each required. We suggest you keep a list of each individual's order.

<u>STARTERS</u>	<u>MAIN COURSES</u>	<u>DESSERTS</u>
PITTA	PORK BELLY	TOFFEE PUDDING
GOATS CHEESE	RAVIOLI	BREAD & BUTTER
HONEY CHICKEN	CHICKEN	LEMON TART
MUSHROOM CUPS	HADDOCK	

20% DISCOUNT FOR PRE-ORDER WINE!!!

In order to guarantee availability of your chosen wine, please place your order 7 days in advance. Indicate the quantity of each wine you would like, bottles only. Normal list price shown. Wine may only be pre-ordered when a food pre-order is given.

White	Neil Joubert Chenin Blanc (SA) ~ Soft, off dry, easy drinking (£16.95)	
White	Poco Mas Sauvignon (Chile) ~ Zesty & fresh, great value (£16.95)	
Red	Poco Mas Merlot (Chile) ~ Soft, smooth & full bodied (£16.95)	
Red	Berri Estate Shiraz (Aus) ~ Well rounded with a hint of oak (£16.95)	
Rosé	Martino Estate Rosé (Chile) ~ Medium & full of red fruit flavour (£17.95)	

CREDIT/DEBIT CARD

NUMBER.....

NAME ON CARD.....EXPIRY DATE.....

“I understand that a 10% service charge will be added to the final bill”

SIGNED.....NAME.....DATE.....