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FOOD & DRINK PACKAGES

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PACKAGES FOR GROUPS OF 2+

FLIGHT CLUB

FOOD AND DRINK PACKAGES

Ideal to share between 2 people

BEER & PIZZA PACKAGE £40 EACH

(Social Darts not included)

Bucket of 6 beers

Choose from:

Madri,

Heineken,

or Heineken 0.0

Choose your pizza:

Classic Margherita

Tomato sauce, mozzarella, fresh basil

Chargrilled vegetable

Tomato sauce, mozzarella, chargrilled peppers, olives, red onions, fresh pesto

Meat feast

Tomato sauce, mozzarella, cured pepperoni slices, smoked bacon, fresh jalapenos, chicken, smoked applewood cheese, green peppers

BBQ roasted chicken

Tomato sauce, mozzarella, pulled chicken, bbq sauce, red onions

Non-gluten-containing bases available

WINE & PIZZA PACKAGE £40 EACH

(Social Darts not included)

One Bottle of Wine

Choose from:

2021 Pinot Grigio Ca' di Alte, Veneto, Italy

2020 Pinot Grigio Rosato Ponte Pietra, Veneto, Italy

Choose your pizza:

Classic Margherita

Tomato sauce, mozzarella, fresh basil

Chargrilled vegetable

Tomato sauce, mozzarella, chargrilled peppers, olives, red onions, fresh pesto

Meat feast

Tomato sauce, mozzarella, cured pepperoni slices, smoked bacon, fresh jalapenos, chicken, smoked applewood cheese, green peppers

BBQ roasted chicken

Tomato sauce, mozzarella, pulled chicken, bbq sauce, red onions

Non-gluten-containing bases available



V Vegetarian **Ve** Vegan **NGC** Non Gluten Containing

We take food allergies and intolerances seriously and this is why we have created a menu using ingredients which are 'Non Gluten Containing'. Whilst we take every reasonable precaution when catering for guests with allergies, we prepare food in a kitchen where allergens may be present, so we cannot 100% guarantee no cross-contamination.

PACKAGES FOR GROUPS OF 10+

FLIGHT CLUB

FOOD AND DRINK PACKAGES

THE ROOKIE £37.50 PER HEAD

(Social Darts® not included)

Drinks

2 bottles of beer or half a bottle of wine
(white or red) per guest

Canapés

South Korean pork belly bites *NGC*
Chilli and honey glaze

Yakitori beef skewers

Prime British beef marinated in soy and ginger

Falafel with creamy hummus *Ve*

Coconut popcorn chicken *NGC*
Sweet chilli sauce and crispy corn

Smashed avocado and tomato bruschetta *Ve*

Pizza

We'll provide a selection of our meat
and vegetarian pizzas

Dessert

A selection of macarons and
chocolate brownie bites *V*

During the festive period (18th November -
24th December), only our Festive Packages
are available. Content subject to change

THE PRO £57.50 PER HEAD

(Social Darts® not included)

Drinks

Bubbly reception and either 4 bottles of beer
or 1 bottle of house wine (white or red) per guest

Canapés

Smoky aubergine Baba Ganoush brushetta *VeNGC*

Spiced cauliflower wings *VeNGC*
Red pepper sauce and jalapeño green salsa

Chilli squid *NGC*
Lime and ginger dipping sauce

Middle Eastern sliders *Ve*
Plant-based lamb, smoked Applewood cheese, gherkins and slaw

Coconut popcorn chicken *NGC*
Sweet chilli sauce and crispy corn

Smashed avocado and tomato bruschetta *Ve*

Yakitori beef skewers *NGC*
Prime British beef marinated in soy and ginger

South Korean pork belly bites *NGC*
Chilli and honey glaze

Pizza

We'll provide a selection of delicious pizzas

Dessert

A selection of macarons and chocolate brownie bites *V*



V Vegetarian *Ve* Vegan *NGC* Non Gluten Containing

Our packages are only available to pre-order for groups of 10+ people and one package must be ordered for each guest in the group. Please note that a discretionary 12.5% service charge will be added at the time of booking. Whilst we take every reasonable precaution when catering for guests with allergies, we prepare food in a kitchen where allergens may be present, so we cannot 100% guarantee no cross-contamination.

CHRISTMAS FOOD AND DRINK PACKAGES

THE ELF £47.50 PER HEAD

(Social Darts® not included)

Drinks

2 bottles of beer or half a bottle of house wine (white or red) per guest

Canapés

Smashed avocado and tomato bruschetta *Ve*

Chicken tikka skewer with creamy raita and tomato sauce *NGC*

Prawn cocktail lettuce wrap *NGC*

Beef barbacoa slider with jalapeño salsa and pickles

Crispy brie with cranberry sauce *VNGC*

Pigs in blankets with honey mustard

Pizza

We'll provide a selection of our meat and vegetarian pizzas

Dessert

A selection of macaroons and sweet dough balls with Nutella and mince pies *V*

Only available 18th November to 24th December.
Content is subject to change

THE SANTA £67.50 PER HEAD

(Social Darts® not included)

Drinks

Bubbly reception and either 4 bottles of beer or 1 bottle of Prosecco or 1 bottle of house wine (white or red) per guest

9 Canapés

Gochujang crispy pork belly bites with ginger and lime dressing *NGC*

Porcini mushroom arancini *V*

Smashed avocado and tomato bruschetta *Ve*

Chicken tikka skewer with creamy raita and tomato sauce *NGC*

Prawn cocktail lettuce wrap *NGC*

Beef barbacoa slider with jalapeño salsa and pickles

Popcorn chicken with sweet chilli sauce and crispy corn *NGC*

Crispy brie with cranberry sauce *VNGC*

Pigs in blankets with honey mustard

Pizza

We'll provide a selection of our meat and vegetarian pizzas

Dessert

A selection of macaroons and sweet dough balls with Nutella and mince pies *V*



V Vegetarian *Ve* Vegan *NGC* Non Gluten Containing

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NON GLUTEN CONTAINING FOOD AND DRINK PACKAGES

THE ROOKIE £37.50 PER HEAD

(Social Darts® not included)

Drinks

2 bottles of beer or half a bottle of house wine
(white or red) per guest

Canapés

South Korean pork belly bites *NGC*
Chilli and honey glaze

Coconut popcorn chicken *NGC*
Sweet chilli sauce and crispy corn

Falafel with creamy hummus *Ve NGC*

Spiced cauliflower wings *Ve NGC*
Red pepper sauce and jalapeño green salsa

Smashed avocado and tomato bruschetta
on gluten free bread *Ve NGC*

Pizza

We'll provide a selection of
non-gluten-containing pizzas

Dessert

A selection of chocolate brownie bites *Ve NGC*

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THE PRO £57.50 PER HEAD

(Social Darts® not included)

Drinks

Bubbly reception and either 4 bottles of beer
or 1 bottle of house wine (white or red) per guest

Canapés

Smashed avocado and tomato bruschetta
on gluten free bread *Ve NGC*

Spiced cauliflower wings *Ve NGC*
Red pepper sauce and jalapeño green salsa

Yakitori beef skewers *NGC*
Prime British beef marinated in soy and ginger

Chilli squid *NGC*
Lime and ginger dipping sauce

Creamy hummus with corn tortilla *Ve NGC*

Pan-roasted Padrón peppers with smoked rock salt *Ve NGC*

Coconut popcorn chicken *NGC*
Sweet chilli sauce and crispy corn

South Korean pork belly bites *NGC*
Chilli and honey glaze

Pizza

We'll provide a selection of non-gluten-containing pizzas

Dessert

A selection of chocolate brownie bites *Ve NGC*



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NON GLUTEN CONTAINING CHRISTMAS FOOD AND DRINK PACKAGES

THE ELF £47.50 PER HEAD

(Social Darts® not included)

Drinks

2 bottles of beer or half a bottle of house wine
(white or red) per guest

Canapés

Smashed avocado and tomato bruschetta *Ve NGC*

Gochujang crispy pork belly bites with ginger
and lime dressing *NGC*

Hummus and tortilla chips with paprika *Ve NGC*

Prawn cocktail lettuce wraps *NGC*

Chicken tikka skewer with creamy raita
and tomato sauce *NGC*

Pigs in blankets with honey mustard *NGC*

Pizza

We'll provide a selection of
non-gluten-containing pizzas

Dessert

A selection of chocolate brownie bites
and mince pies *V NGC*

Only available 18th November to 24th December.
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THE SANTA £67.50 PER HEAD

(Social Darts® not included)

Drinks

Bubbly reception and either 4 bottles of beer or 1 bottle of
Prosecco or 1 bottle of house wine (white or red) per guest

9 Canapés

Smashed avocado and tomato bruschetta *Ve NGC*

Chilli squid with lime and ginger dipping sauce *NGC*

Bang Bang Cauliflower *Ve NGC*

Gochujang crispy pork belly bites with ginger
and lime dressing *NGC*

Pan-roasted Padrón peppers *Ve NGC*

Prawn cocktail lettuce wraps *NGC*

Hummus and tortilla chips *Ve NGC*

Chicken tikka skewer with creamy raita
and tomato sauce *NGC*

Pigs in blankets with honey mustard *NGC*

Pizza

We'll provide a selection of non-gluten-containing pizzas

Dessert

A selection of chocolate brownie bites
and mince pies *V NGC*



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for guests with allergies, we prepare food in a kitchen where allergens may be present, so we cannot 100% guarantee no cross-contamination.

VEGAN FOOD AND DRINK PACKAGES

THE ROOKIE £37.50 PER HEAD

(Social Darts® not included)

Drinks

2 bottles of beer or half a bottle of house wine (white or red) per guest

Canapés

Pan-roasted Padrón peppers with smoked rock salt *Ve* *NGC*

Smashed avocado and tomato bruschetta *Ve*

Spiced cauliflower wings *Ve*
Red pepper sauce and jalapeño green salsa

Hummus with corn tortillas and flatbread *Ve*

Middle Eastern sliders *Ve*
Plant-based lamb, smoked Applewood cheese, gherkins and slaw

Pizza

We'll provide a selection of our vegan pizzas

Dessert

A selection of cheesecake and chocolate brownie bites *Ve*

During the festive period (18th November - 24th December), only our Festive Packages are available. Content subject to change

THE PRO £57.50 PER HEAD

(Social Darts® not included)

Drinks

Bubbly reception and either 4 bottles of beer or 1 bottle of house wine (white or red) per guest

Canapés

Middle Eastern sliders *Ve*
Plant-based lamb, smoked Applewood cheese, gherkins and slaw

Waffle fries topped with peppers and vegan 'nduja *Ve*

Pan-roasted Padrón peppers with smoked rock salt *Ve* *NGC*

Smashed avocado and tomato bruschetta *Ve*

Hummus with corn tortillas, Red pepper tapenade and flatbread *Ve*

Beetroot falafel, coconut raita and roquito chilli *Ve*

Spiced cauliflower wings *Ve* *NGC*
Red pepper sauce and jalapeño green salsa

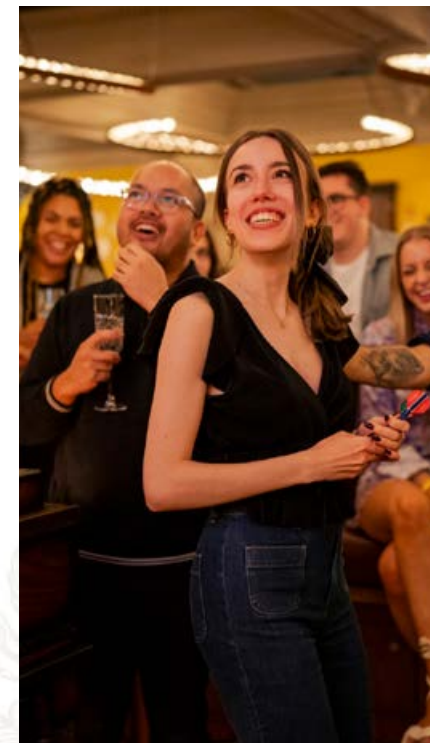
Smoky aubergine Baba Ganoush bruschetta *Ve* *NGC*

Pizza

We'll provide a selection of our vegan pizzas

Dessert

A selection of cheesecake and chocolate brownie bites *Ve*



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VEGAN CHRISTMAS FOOD AND DRINK PACKAGES

THE ELF £47.50 PER HEAD

(Social Darts® not included)

Drinks

2 bottles of beer or half a bottle of house wine (white or red) per guest

Canapés

Spiced potato, spinach and coriander pakora with vegan 'nduja dip *Ve*

Smashed avocado and tomato bruschetta *Ve*

Spiced cauliflower wings with red pepper tapenade *Ve*

Pan-roasted Padrón peppers *Ve NGC*

Hummus and tortilla chips with paprika and sesame *Ve NGC*

Middle Eastern 'lamb' sliders with smoked applewood, gherkins and house slaw *Ve*

Pizza

We'll provide a selection of our plant-based pizzas

Dessert

A selection of cheesecake bites, sweet dough balls with strawberry jam and mince pies *Ve*

Only available 18th November to 24th December.
Content is subject to change

THE SANTA £67.50 PER HEAD

(Social Darts® not included)

Drinks

Bubbly reception and either 4 bottles of beer or 1 bottle of Prosecco or 1 bottle of house wine (white or red) per guest

9 Canapés

Smashed avocado and tomato bruschetta *Ve*

Spiced cauliflower wings with red pepper tapenade *Ve*

Pan-roasted Padrón peppers *Ve NGC*

Grilled halloumi tikka skewer *Ve NGC*

Plant-based chorizo and guacamole on toast *Ve*

Spiced potato, spinach and coriander pakora with vegan 'nduja dip *Ve*

Plant-based 'nduja and red pepper bao bun *Ve*

Falafel with creamy hummus *Ve*

Middle Eastern 'lamb' sliders with smoked applewood, gherkins and house slaw *Ve*

Pizza

We'll provide a selection of our plant-based pizzas

Dessert

A selection of cheesecake bites, sweet dough balls with strawberry jam and mince pies *Ve*



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