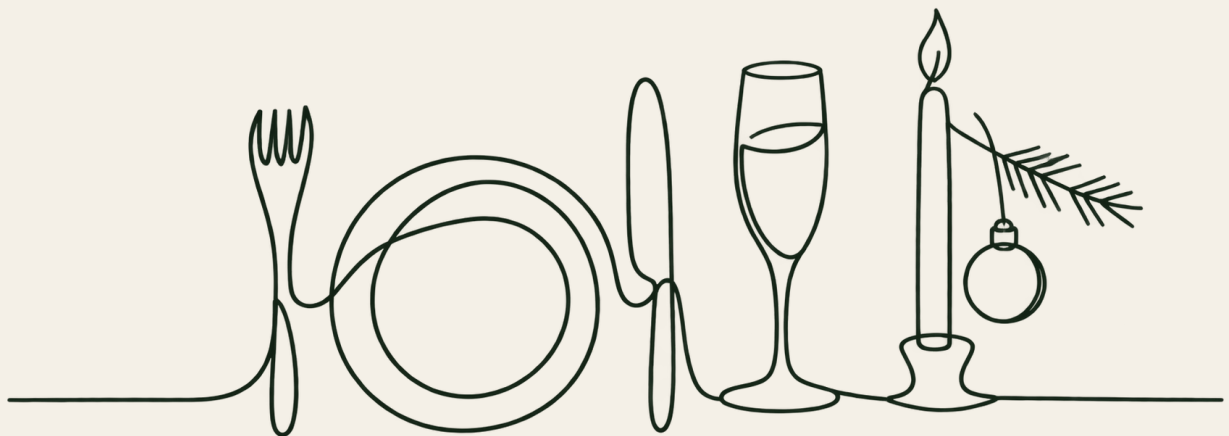


bottle & thyme

A PLACE TO GATHER

Christmas

THE 2026 COLLECTION



Ten years at the table

Good food. Good drinks. Favourite people.

Festive menus at Bottle & Thyme

Ten years at the table

There is still nothing we love more than good food, good drinks and a table full of favourite people.

This Christmas marks ten years of Bottle & Thyme. Our food is seasonal, generous and made for sharing. Some of our dishes this season look back to favourites from our first decade alongside plenty of new dishes to see us into our next chapter.

Come for one of our famous festive brioche buns, and mulled wine, settle in for three courses with cocktails, or fill the table with a feast. However Christmas looks for you, pull up a chair and celebrate with us.

MAKE A NIGHT OF IT

Live music every Friday and Saturday from 9pm. Happy-hour cocktails, all night, Sunday to Thursday, and again from 9pm on Fridays and Saturdays.



Christmas your way

Festive specials

Small plates, a baked cheese sharer and festive brioche.

Festive feasting

A generous sharing menu for groups of eight or more, with classic and fully plant-led routes.

Festive buffet

A relaxed standing spread with proper substance, for parties of twenty or more.

Festive three course

A choice-led sit-down celebration, available as two or three courses.

Canapés

Ten savoury and sweet bites for drinks receptions and private parties.

THE GLASS ROOM

A private room with courtyard access, your choice of playlists (or enjoy one of ours) and one hour to decorate before your event. Up to 55 guests. £150 hire for three hours or from 5pm to close. Minimum 25 guests with a food package. For smaller groups, please ask us about options as we want to ensure you can celebrate with us this festive season.





Festive specials

Available alongside our winter evening menu.

SMALL PLATES

Turkey stuffing and Blackwatch cheddar croquettes £12.50
mulled cranberry ketchup

Sticky pigs in blankets £11.50
cider mustard and hot honey glaze, pickled mustard seeds (gf*)

Potato churros £11.50
whipped smoked-miso plant butter, rosemary salt, pickled shallots, chives (vg)

TO SHARE

Baked Baron Bigod for two £27.50
mulled pear chutney, rosemary and sea salt focaccia

Available alongside our winter daytime menu.

FESTIVE BRIOCHE

Orange butter turkey £11.50
orange-butter turkey, sage and onion stuffing, pig-in-blanket crumb, mulled cranberry sauce.

10 hours braised beef £12.50
10 hours braised beef, Emmental, Dijon mustard, red wine gravy, crispy onions

Grilled brie £11.50
Mulled cranberry sauce, crushed walnuts, rosemary hot honey, rocket (v)

Add twice-cooked chips £4.50

OUR WINTER EVENING MENU

Our winter evening menu runs alongside these festive specials for parties of up to 12 people.

[View our evening menu online](#)



The classic feast

£58 per person / groups of eight or more

Served to the middle of the table for everyone to share. Available by pre-order.

TO START

Rosemary and sea salt focaccia, smoked miso butter and whipped roast chicken butter with crispy chicken skin

Warm chilli and garlic olives, orange, rosemary (vg) (gf)

French onion arancini, molten Blackwatch cheddar centre, burnt onion cream, crispy shallots (v)

Sticky pigs in blankets, cider mustard and hot honey glaze, pickled mustard seeds

FOR THE TABLE

Pan-roast hake, crushed potatoes, cavolo nero, preserved lemon, caper and brown butter sauce (gf)

10 hours braised beef, red wine and thyme jus, braised shallot (gf*)

Maple and mustard roast roots, toasted pumpkin seeds (vg) (gf)

Parmesan and rosemary roast potatoes (gf)

Grilled broccolini, peanut chilli satay, charred spring onion, lime gremolata (vg) (gf*)

TO FINISH

Warm sticky toffee pudding, miso caramel, vanilla ice cream (v)

Add a Derbyshire and British cheese board / £5 per person
crackers, apple and date chutney, grapes (v)



The plant feast

£58 per person / entirely vegan

A complete feast in its own right, or a generous mini feast within a mixed party.

TO START

Rosemary and sea salt focaccia, smoked miso plant butter

Warm chilli and garlic olives, orange, rosemary (gf)

Potato churros, whipped smoked-miso plant butter, rosemary salt, pickled shallots, chives

Korean glazed cauliflower, gochujang, sesame tahini, spring onion, lime (gf*)

FOR THE TABLE

Miso roast squash, butter bean cassoulet, cavolo nero, house dukkah (gf*)

Crispy skillet potatoes, truffled mushroom ketchup, crispy herbs (gf)

Maple and mustard roast roots, toasted pumpkin seeds (gf)

Grilled broccolini, peanut chilli satay, charred spring onion, lime gremolata (gf*)

TO FINISH

Dark chocolate and orange mousse, sesame praline, olive oil, sea salt (gf*)

Optional vegetarian cheese board / £5 per person

Derbyshire and British cheeses, crackers, apple and date chutney, grapes (v)



The festive buffet

£38 per person / minimum twenty guests

SAVOURY

Orange-butter turkey and stuffing brioche, mulled cranberry

Mini celeriac pastrami vegan brioche, apple sauerkraut, cranberry Russian dressing (vg)

French onion and Blackwatch cheddar arancini, burnt onion cream (v)

Sticky pigs in blankets, cider mustard and hot honey glaze (gf*)

Potato churros, whipped smoked-miso plant butter, rosemary salt, pickled shallots, chives (vg)

Crab rarebit fondant bites, pickled shallot, lemon and chives

Korean glazed cauliflower, gochujang, sesame tahini, spring onion, lime (vg) (gf*)

Parmesan and rosemary roast potatoes, thyme salt (gf)

Twice-cooked chips, truffled mushroom ketchup (vg) (gf)

SWEET

Sticky toffee pudding bites, miso caramel (v)

Dark chocolate and orange pots, sesame praline (vg) (gf*)



Two or three courses

Two courses £38 / three courses £45

Pre-order required. For groups of eight or more.

TO BEGIN

Rosemary and sea salt focaccia, whipped herb and garlic butter, warm marinated olives (v) (vg*)

STARTERS

Turkey stuffing and Blackwatch cheddar croquettes

mulled cranberry ketchup

Blackened salmon

lemon-crushed baby potatoes, chive crème fraîche, pickled cucumber, watercress (gf)

French onion arancini

molten Blackwatch cheddar centre, burnt onion cream, crispy shallots, thyme oil (v)

Potato churros

whipped smoked-miso plant butter, rosemary salt, pickled shallots, chives (vg)

MAINS

Roast turkey breast

duck-fat fondant, sage stuffing, pig in blanket, roast carrot, buttered sprouts, bread sauce, turkey gravy (gf*)

10 hours braised beef

roast garlic mash, maple and mustard roots, red wine and thyme jus, braised shallot (gf*)

Pan-roast hake

crushed potatoes, cavolo nero, preserved lemon, caper and brown butter sauce (gf)

Miso roast squash

butter bean cassoulet, cavolo nero, house dukkah, chilli oil (vg) (gf*)

PUDDINGS

Sticky toffee Christmas pudding

miso caramel, vanilla ice cream (v)

Dark chocolate and orange mousse

sesame praline, olive oil, sea salt (vg) (gf*)

Mulled pear

gingerbread crumb, chestnut praline, oat crème (vg) (gf*)

Derbyshire and British cheese board / £5 supplement

crackers, apple and date chutney, grapes (v)



Canapés

£4 each / choose up to six varieties

MEAT

01 Beef carpaccio crisp

roast squash, mustard dressing, pickled walnut

02 Chicken liver parfait

toasted brioche, mulled pear, thyme

03 Sticky pig in blanket

cider mustard and hot honey glaze, pickled mustard seeds (gf*)

FISH

04 Salt-baked salmon rye crisp

pickled fennel, preserved lemon, horseradish crème fraîche, dill (gf*)

05 Crab rarebit fondant bite

pickled shallot, lemon, chives

PLANT LED

06 French onion and Blackwatch cheddar arancini

burnt onion cream (v)

07 Celeriac pastrami rye crisp

apple sauerkraut, Russian dressing, gherkin (vg)

08 Korean cauliflower bite

gochujang, sesame tahini, spring onion, lime (vg) (gf*)

SWEET

09 Sticky toffee

miso caramel (v)

10 Dark chocolate and orange tartlet

sea salt (vg)



Drinks packages

Pre-order with your menu.

Have the first round waiting and keep the organising simple. All packages are pre-order only, with alcohol-free alternatives available.

WELCOME THE GROUP

Toast drink / from £6 per person

Prosecco or an alcohol-free sparkling serve

Arrival drinks / from £8 per person

NOAM bottled beer, Prosecco, Aperol spritz, mimosa or mojito; ask about festive and alcohol-free serves

FOR THE TABLE

Table wine / from £15 per person

red, white or rosé selected to suit your menu

Pre-paid bar tabs and drinks tokens

available by arrangement

set the budget before the party and let our team manage the rest

STAY FOR THE MUSIC

Live music from 9pm every Friday and Saturday. Happy-hour cocktails run all evening Monday to Thursday and from 9pm on Fridays and Saturdays.



Christmas dates

22 NOV

Christmas menu launch

Festive sandwiches and mulled wine from noon for the Christmas lights switch-on.

22 NOV

Wreath-making workshops

2–4pm or 6–8pm. £67 per person, including festive canapés and English sparkling on arrival.

05 DEC

Festive bottomless brunch

3pm. 90 minutes. £50 per person.

11 DEC

Ten Years at the Table

Our tenth birthday party, from 8pm. Live music, birthday shots and cake!

FESTIVE SUNDAYS

From 22 November: brunch and festive sandwiches, noon–3pm; small plates, 6–9pm. Special service times apply on 13 December.

PLAN YOUR CELEBRATION

Tell us your preferred menu or event, party size, date and dietary requirements. Ask about tailored drinks, accessibility, children's options and exclusive use.

01246 768283 / events@bottleandthyme.co.uk

13 DEC

Christmas carols

3–5pm. Ask us about lunch and carols bookings.

20 DEC

Festive Sip & Paint

6–8pm. £40 per person, including a festive arrival drink.

24 DEC

Christmas Eve with Adam McCulloch

Live music from 4pm. Lunch until 3pm; festive sandwiches noon–6pm. Walk-ins only from 3pm.

31 DEC

New Year's Eve Celebrations

Dress to impress. Six-course tasting menu and big band. £90 per person; booking essential. Free entry for drinks and dancing from 9pm.

OVER THE HOLIDAYS

Closed on Christmas Day and Boxing Day; back on 27 December. Closed on New Year's Day; normal hours resume on 2 January.