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FOOD & DRINK PACKAGES

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PACKAGES FOR GROUPS OF 2+

FLIGHT CLUB

FOOD AND DRINK PACKAGES

We recommend pre-ordering 1 package for 2 to share

BEER & PIZZA PACKAGE £40 EACH

Choose your beer:

Madri,
Heineken,
or Heineken 0.0

Choose your pizza:

Classic Margherita

With bocconcini and fresh basil *V*

Chargrilled vegetable

With basil pesto and bocconcini *V*

BBQ roasted chicken

With cherry bourbon BBQ sauce and red onions

Meat feast

Pepperoni, smoked streaky bacon, 24 hour pulled beef,
fresh jalapeños and smoked applewood cheese

Non-gluten-containing bases available

WINE & PIZZA PACKAGE £40 EACH

Choose your wine:

2021 Pinot Grigio Ca' di Alte, Veneto, Italy
2020 Pinot Grigio Rosato Ponte Pietra, Veneto, Italy

Choose your pizza:

Classic Margherita

With bocconcini and fresh basil *V*

Chargrilled vegetable

With basil pesto and bocconcini *V*

BBQ roasted chicken

With cherry bourbon BBQ sauce and red onions

Meat feast

Pepperoni, smoked streaky bacon, 24 hours pulled beef,
fresh jalapeño peppers and smoked applewood cheese

Non-gluten-containing bases available



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

Our packages are available for groups of 10+ people; each guest must order a package of their choice. If you'd prefer to have drinks and a few nibbles, you're welcome to order as much or as little as you'd like from our regular food and drinks menu. Please note that a discretionary 12.5% service charge will be added at the time of booking.

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 macaroons and
chocolate brownie bites *V*

Only available 18th November to 24th December.
Content is 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 *Ve NGC*

Spiced cauliflower wings *Ve NGC*
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 macaroons and chocolate brownie bites *V*

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

Our packages are available for groups of 10+ people; each guest must order a package of their choice. If you'd prefer to have drinks and a few nibbles, you're welcome to order as much or as little as you'd like from our regular food and drinks menu. Please note that a discretionary 12.5% service charge will be added at the time of booking.



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 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

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.

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*

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

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*

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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 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*



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

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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*

Only available 18th November to 24th December.
Content is 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 brushetta *Ve**NGC*

Pizza

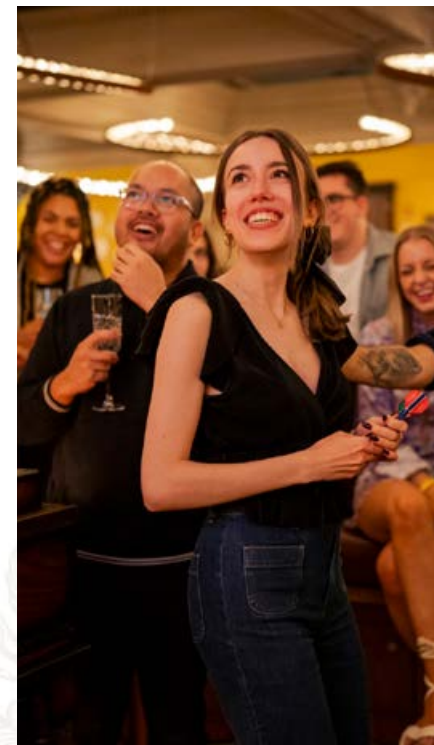
We'll provide a selection of our vegan pizzas

Dessert

A selection of cheesecake and chocolate brownie bites *Ve*

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

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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 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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