



Racks

**GROUP DINING
MENUS**

www.racks-bristol.co.uk
0117 974 1626



GROUP DINING

GROUP MENU

Minimum 10 people

2 COURSES £27

3 COURSES £32

GROUP DINING MENUS
SERVED SEATED

STARTERS

HAM HOCK & PEA TERRINE

Pickled spring vegetables, sourdough, rocket salad

SUNDRIED TOMATO & BASIL ARANCINI (VG, GF)

Vegan Parmesan crisp, tomato arrabbiata sauce

ROASTED BUTTERNUT & SWEET POTATO VELOUTÉ (VG, GF)

Roasted pumpkin seeds and herb croutons

MAINS

SLOW ROASTED TARRAGON CHICKEN BREAST (GF)

Garlic fine green beans, Jersey Royal potatoes, Parmesan cream sauce

FILLET OF SEABASS

Tomato orzo, medley of vegetables, sundried tomatoes, baby courgettes, baby carrots

WILD MUSHROOM & SPINACH WELLINGTON (VG)

Gratin potatoes, parsnip purée, gravy

DESSERT

DARK CHOCOLATE & CARAMEL DELICE

Salted caramel ice cream

ALMOND & APRICOT CAKE (VG, GF)

With berry compote, Vegan vanilla ice cream and apricot purée

STICKY TOFFEE PUDDING

Vanilla ice cream, toffee sauce



GROUP DINING

PREMIUM MENU

Minimum 10 people

2 COURSES £32

3 COURSES £37

GROUP DINING MENUS
SERVED SEATED

STARTERS

HAM HOCK & PEA TERRINE

Pickled spring vegetables, sourdough, rocket salad

SUNDRIED TOMATO & BASIL ARANCINI (VG, GF)

Vegan Parmesan crisp, tomato arrabbiata sauce

ROASTED BUTTERNUT & SWEET POTATO VELOUTÉ (VG, GF)

Roasted pumpkin seeds and herb croutons

MONKFISH TAILS (GF)

Crispy pancetta, sage and creamy mash

MAINS

SLOW ROASTED TARRAGON CHICKEN BREAST (GF)

Garlic fine green beans, Jersey Royal potatoes, Parmesan cream sauce

FILLET OF SEABASS

Tomato orzo, medley of vegetables, sundried tomatoes, baby courgettes, baby carrots

WILD MUSHROOM & SPINACH WELLINGTON (VG)

Gratin potatoes, parsnip purée, gravy

SLOW COOKED SHORT RIB OF BEEF

Parsnip mash, spring vegetables, red wine sauce

DESSERT

DARK CHOCOLATE & CARAMEL DELICE

Salted caramel ice cream

ALMOND & APRICOT CAKE (VG, GF)

With berry compote, Vegan vanilla ice cream and apricot purée

STICKY TOFFEE PUDDING

Vanilla ice cream, toffee sauce

SELECTION OF FOUR CHEESES

Onion marmalade, grapes, crackers



DRINKS PACKAGES

Bucket of Beers

6 bottles £28

Classic Wine Package

6 x Bottles of house wine £150

Premium Wine Package

6 x Bottles of Premium wine £200

Champagne

6 bottles £420

Prosecco

125ml Glass of Arrival Prosecco £5 per person

6 x Bottles of Prosecco Package £200

Pitchers of Cocktails

Mojito, Cuba Libre or Pimms & Lemonade,
Sangria, Tuscan Mule £36

Non-alcoholic Pitchers

Elderflower Virgin Mojito, Cranberry Crush
or Virgin Mary £24

Unlimited Filter Tea & Coffee

£5 per person

Still or Sparkling Water

6 large bottles £18

The image shows the interior of a restaurant named 'Racks'. The ceiling is made of dark, patterned metal tiles. The walls are constructed from light-colored stone or brick. In the foreground, there are several brown leather chairs with black metal frames. A long wooden table is visible on the right side. In the background, there is a bar area with a stone wall and a diamond-shaped mirror. A large potted plant is also visible. The overall atmosphere is rustic and warm.

Racks

ENQUIRE TODAY

bookings@racks-bristol.co.uk

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