

Book your Christmas Party

2 course 25.00 / 3 course 30.00
Available from Friday 24th November -
Friday 5th January
*Subject to reduced opening over Christmas.
Not available NYE after 17:00

Festive Opening Times
Xmas Eve: 12:00-22:00
Xmas Day: Closed
Boxing Day: 12:00-21:00
New Years Eve: 12:00-01:00
New Years Day: Closed



Shaw Ridge
Leisure Park,
Swindon, SN5 7DN
www.theridgeswindon.com
01793 251002



STANDARD PARTY MENU



THE STARTERS

The Pigs GF*

Pigs in blankets served with a rosemary and cranberry dip

The Turkey Strips

Strips of turkey coated in sage breadcrumbs, served with a rosemary and cranberry dip

The Corn Bites GF*

Quarter corn on the cob pieces fried with smoky seasoning and garlic butter

The Halloumi Fries

Sliced and fried halloumi, served with a rosemary and cranberry dip

THE MAIN EVENT

The Trimmings Burger

Turkey breast coated in crispy breadcrumbs, stuffing and pigs in blankets with cranberry sauce. Served with fries, slaw and pickles

The Cheese GF*

Beef patty with West Country Cheddar, red onion, lettuce, tomato and mayo. Served with fries, slaw and pickles

The Brie & Bacon GF*

Beef patty with brie and bacon topped with red onion, lettuce, tomato and mayo. Served with fries, slaw and pickles

The BBQ GF

Grilled chicken breast with bacon and cheese covered in our sticky BBQ sauce. Served with fries, slaw and pickles

The Bass GF*

Sea bass fillet in a white wine, garlic and parsley sauce. Served with fries and a side salad

The Halloumi Salad V GF*

Grilled Halloumi, pomegranate, mixed leaves, cherry tomatoes, cucumber, red onion and grated carrot with an orange vinaigrette

TO FINISH

The Chocolate Brownie V GF*

Milk and dark chocolate laced brownie, served with ice-cream

The Churros V

Cinnamon sugar dusted churros served with melted white chocolate

The Christmas Pudding V

A rich pudding made with mixed dried fruits soaked in cider, brandy and rum served with fresh double cream

VEGAN MENU THE STARTERS

Tofu Bites

Deep fried breaded tofu served with a cranberry dip

The Skins GF

Potato skins topped with vegan cheese and onion

The Chilli Nachos GF

Our original nachos topped with vegan cheese, salsa, guacamole, jalapeños and three bean chilli

THE MAIN EVENT

Moving Mountains

Chicken Burger

topped with stuffing and cranberry

The Cheese

Moving Mountains patty topped with cheese, red onion, lettuce, tomato and mayo in a brioche bun. Served with fries, slaw and pickles

The Pulled Jackfruit Bun GF*

BBQ pulled jackfruit with red onion, lettuce, tomato and mayo. Served with fries, slaw and pickles

The Avocado Salad V GF*

Avocado, pomegranate, mixed leaves, cherry tomatoes, cucumber, red onion, grated carrot and red cabbage with an orange vinaigrette

TO FINISH

The Chocolate Brownie GF

Served warm with vanilla soy ice-cream

The Oreo Sundae

Layers of vanilla soy ice-cream, Oreo pieces and chocolate sauce

The Christmas Pudding

A rich pudding made with mixed dried fruits soaked in cider, brandy and rum served with fresh double cream

Gluten Free Dessert available on request. GF = Gluten Free

GF* Gluten Free when served in a Gluten Free bun please let us know if a GF bun is required.

Food Allergies, Intolerance and other dietary requirements, please contact us and we will try our best to accommodate.



CRANBERRY MARGARITA 8.0

Tequila, triple sec, honey, lime and
cranberry with a sugar rim

POMEGRANATE GIN FIZZ 8.0

Gin, strawberry syrup, lime and
grenadine topped with prosecco

SOMETHING FOR SANTA 8.0

Vodka, cacao brun, vanilla and cream
with a sprinkle of cookie dust

SPICED 75 8.0

Bacardi Spiced, gin, lime, sugar, cinnamon
and bitters topped with prosecco

AFTER 10 8.0

Baileys, crème de menthe and cream
garnished with an After Eight

NEW YORK SOUR 8.0

Jack Daniels, lime and sugar with a
cabernet sauvignon float

SNOWBALL 8.0

Advocaat, vodka, sugar, lime and lemonade