

New Years Eve Bottomless Menu



No Alcohol No Problem
Two Courses £30
Three Courses £35
With 2 Hours of Bottomless Drinks

For Starters

Twice baked cheddar Cheese Soufflé

Prawn & Chorizo Pil Pil 

King Prawns cooked with onions, peppers in a garlic oil with breads to dip

Cheesy Garlic Mushrooms 
with breads to dip

Main

Fetherblade Beef 

Creamy Mashed Potato, Red cabbage, Buttered Chante nay Carrots and a rich beef gravy

Seabass 

With Sautée Potatoes, Seasonal veg and a Creamy Dill Sauce

Confit Duck Leg

Glazed with kumquat marmalade, dauphinoise potato, Chante nay, Kale and a blood orange sauce.

Beetroot & Parmesan Risotto

with a side of Garlic Bread

Dessert

Croque-en-bouche Cheesecake

Traditional cheesecake topped with profiteroles and drizzled with sweet toffee and vanilla ice cream.

Glazed Vanilla Crème Brûlée 

cranberry Shortbread

Sticky Toffee Pudding

with Vanilla Ice Cream

Please Pre order your Meal by 28th December

Email: info@foundry-34.co.uk

Please let our staff know of any dietary Requirements

Gluten free Options Available 

New Years Eve Bottomless Menu



Two Courses £45
Three Courses £50
With 2 Hours of Bottomless Drinks

For Starters

Twice baked cheddar Cheese Soufflé

Prawn & Chorizo Pil Pil 

King Prawns cooked with onions, peppers in a garlic oil with breads to dip

Cheesy Garlic Mushrooms 
with breads to dip

Main

Fetherblade Beef 

Creamy Mashed Potato, Red cabbage, Buttered Chante nay Carrots and a rich beef gravy

Seabass 

With Sautee Potatoes, Seasonal veg and a Creamy Dill Sauce

Confit Duck Leg

Glazed with kumquat marmalade, dauphinoise potato, Chante nay, Kale and a blood orange sauce.

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with a side of Garlic Bread

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New Years Eve

Bottomless Celebration Drinks Menu

Enjoy a tasty New Years Banquet with 2 hours of Bottomless Drinks

175ml Glass Prime Cuts White Wine

175ml Glass Prime Cuts Red wine

175ml Ancora Pinot Blush

175ml Glass Chardonnay

175ml Glass Merlot

125ml Glass Prosecco

Pint Coors

Pint Staropramen

Pint Stowford Press

Cocktails

Salted Caramel Martini

Espresso Martini

Amaretto Sour

Classic Mojito

Raspberry Mojito

Malibu Cooler

Bottomless

How It Works

*Orders are table service only

*You must finish your drink before ordering another

*Your Time starts when you place your first drinks order

*If you arrive 15 minutes after your chosen booking time this will be deducted from your bottomless time limit.

*Bottomless is time limited to 2 hours

*Last orders at the bar is 10.30pm

***Lastly Eat, Drink & Be Merry!!**