



How to book?

Contact us in person, by telephone or via e-mail and our event team who will be delighted to book your Christmas party and answer any queries you may have. Festive Menus are available from 26 November 24 December.

Deposits

We do require a £10pp deposit to be paid at your earliest to secure the booking, this can be paid over the phone by Debit/Credit Card, and this will be deducted from final bill.

Pre-book

We ask that all parties order before they dine. Pre-order froms must be sent to the Kassap Meat House at least 3 day before your meal.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergiens in our dishes. Detailed allergen information is available on request.

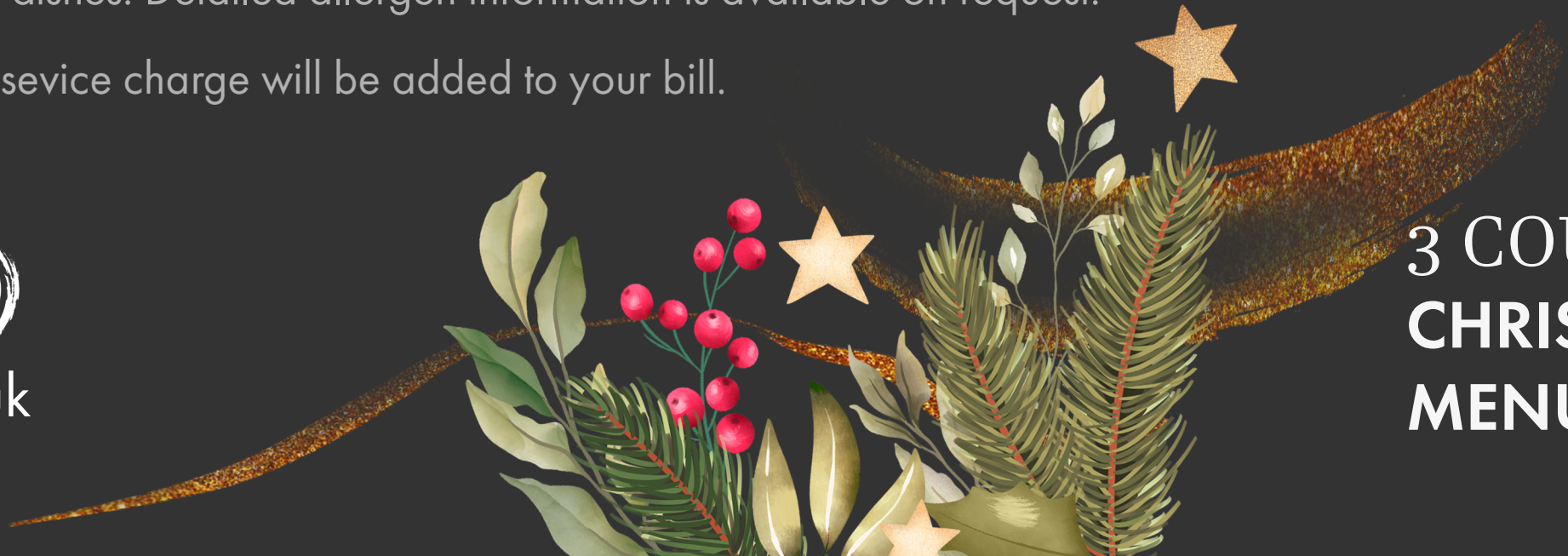
A discretionary sevice charge will be added to your bill.



3 COURSE CHRISTMAS MENU

LUNCH
2 COURSE £29.95
3 COURSE £33.95

DINNER
2 COURSE £32.95
3 COURSE £37.95



FESTIVE MENU 2026

APPETISERS

MARINATED OLIVES  4.95	CHARGRILLED BREAD 5.95 <i>Butter & aged balsamic</i>	SMOKED ALMONDS    3.95 <i>With sea salt</i>
HARISSA HUMMUS   6.95 <i>Raisins, crispy onions and sourdough bread</i>		PADRON PEPPERS    5.95 <i>With rock salt</i>

STARTERS

KASSAP BEEF CARPACCIO

Thinly sliced raw beef, tonnato sauce, courgette salad & parmesan *(£3 supplement)*

CHICKEN LIVER PATE

Smooth chicken liver pate in burgundy served with red onion chutney and sautéed bread

TOMATO & ROASTED PEPPER SOUP

Chilli butter, basil oil with sourdough bread

CREAMY GARLIC MUSHROOMS

Puff pastry, tuffle oil and kale

THREE CHICKEN SKEWERS

Sweet chilli, spring onion, sesame

CRISPY CALAMARI

With wakame and aioli

CHEESY MEATBALLS

Grilled beef and lamb meatballs served with homemade tomato and demi-glace sauce

KING PRAWN PIL PIL

King prawn pan fried with garlic, guindilla chillies, olive oil and toasted bread

SIDES

- PARMESAN & TRUFFLE CHIPS | £5.95
- GRILLED ASPARAGUS | £4.75
- TENDERSTEM BROCCOLI | £4.95
- CHIPS | £3.95
- MAPLE GLAZED HERITAGE CARROTS | £4.95
- PAN FRIED MUSHROOM | £4.75
- MASHED POTATOES | £4.50
- ROCKET & PARMESAN SALAD | £4.95
- ONION RINGS | £4.50



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There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team

26 November - 24 December

LUNCH 12 to 4pm

2 courses £29.95

3 courses £33.95

DINNER 4 to 10pm

2 courses £32.95

3 courses £37.95

MAINS

SIRLOIN STEAK 250g

A delicate flavour with a firmer texture. Served with chips and peppercorn sauce *(£4 supplement)*

ROAST TURKEY

Sage and apricot roast potatoes, honey roasted carrots and parsnips, shredded Brussels sprouts, roasting gravy & cranberry sauce

BACK TO BACK 250g

Angus beef Sirloin and lamb steak served with mushroom sauce *(Sizzling Plate)*

PESTO COATED ROAST CHICKEN BREAST

With pomme purée, asparagus, and wild mushroom & truffle cream sauce

THE ULTIMATE AUSTRALIAN WAGYU BURGER

100% Australian wagyu beef burger, aged swiss cheese, little gem lettuce, pickles, house burger sauce and chips

FILET MIGNON 250g *(£7 supplement)*

Delicate marbled throughtout for full bodied flavour. Served with chips and peppercorn sauce

SEABASS & FREGOLA

Giant couscous, lobster bouillabaisse sauce, caramelised fennel and salmon caviar

THOUSAND LAYER MUSHROOM LASAGNA

Tomato and bechamel sauce and sourdough bread
Vegan option available

8 HOURS SLOW COOKED BEEF RIB

Creamy mash with gravy and crispy kale

MUSHROOM MOUSSAKA

Aubergine, courgette, mushroom, potato, bechamel, tomato sauce, pecorino cheese. Served with rocket parmesan salad

TOMAHAWK 500g *(£19 supplement)*

Renowned for its flavour, with generous marbling throughout, tender with superb flavour. Served with chips and peppercon sauce

DESSERTS



CHRISTMAS PUDDING
Served with custard

APPLE CRUMBLE 
Traditional apple crumble with cinnamon, served warm with smooth custard

STICKY TOFFEE PUDDING 
Warm date sponge pudding, toffee sauce & vanilla ice cream

CHEESECAKE LEMON 
Creamy and dreamy cheesecake served with vanilla ice cream

CHESHIRE FARM ICE CREAM & SORBET
 *Ice Cream* - Vanilla, Chocolate, Strawberry or honey comb
 *Sorbet* - Sicilian lemon, raspberry or mango

