



Your

CHRISTMAS 2021 CELEBRATION

brought to you by



Memsahib
GIN AND TEA BAR



WHY MEMSAHIB?

ANGLO - INDIAN DINING IN STYLE

Inspired by the British Raj, Memsahib Gin & Tea Bar is a celebration of Anglo-Indian history and culture, presented through our unique cuisine and hospitality.

We take great pride in producing lean, green and sustainable food, promoting local produce whenever possible. We also craft our own gin and have developed 16 varieties of gin recipes by infusing them with the rarest teas and botanicals. These are then paired with tonics to provide a truly mesmerising experience.





A NIGHT TO REMEMBER

YOUR NIGHT, THE MEMSAHIB WAY

Combine our special Festive Afternoon Teas or Festive Tasting Menus with a private drinks reception for a Christmas celebration with a Memsahib twist.

We can host group bookings of up to 100 people, depending on the event style, whether it be cocktail party with canapés or a meal serving our exclusive festive menu.



YOUR STAGE

Our speakeasy-style bar and stage room provide the perfect backdrop for both formal and informal events. The whole restaurant can be reserved exclusively for your event.

EXCLUSIVELY YOURS

In the main restaurant our stage is fully equipped with a sophisticated state of the art public address and music system - available for your party to use.




Mem Sahib
GIN AND TEA BAR

YOUR BAR

Your space for welcome drinks and after dining entertainment.

YOUR DINING SPACE

Tables arranged according to your party and preferred way to dine as a group.



A MEMSAHIB CHRISTMAS CELEBRATION 2021

CATERED FOR YOU

CELEBRATE WITH A FEAST



CHRISTMAS TASTING MENU

FROM £45

APPETISER

Assam tea brewed mulligatawny soup

FIRST COURSE

Samosa, salad, white chai tamarind
Bombay Presidency cucumber punch teapot

SECOND COURSE

Sea bass parcel with spinach lime and baby potato
Tropical mango tea gin with light Indian tonic

THIRD COURSE

Turkey Galouti kebab, papaya and onion salad with black truffle oil
Sanziana Pinot Grigio

INTERVAL

Bramley apple turmeric matcha sorbet

FOURTH COURSE

Dry-aged bresaola steak salad, kasundi and paratha bread
Sanziana Pinot Noir Transylvania and Banat, Romania

FINAL COURSE

Gulab jamun cheesecake and kulfi
Flower of Asia, Taiwanese oolong tea



VEGETARIAN TASTING MENU

FROM £45

APPETISER

Assam tea brewed mulligatawny soup

FIRST COURSE

Samosa, salad, white chai tamarind
Bombay Presidency cucumber punch teapot

SECOND COURSE

Seasonal vegetable pakora with green chutney and mango salad
Garam masala tea gin, Indian Tonic

THIRD COURSE

Steamed momo, jasmine tea and soya reduction
Sanziana Pinot Grigio

INTERVAL

Bramley apple matcha sorbet

FOURTH COURSE

Roasted mixed plant-based meat with paratha bread
Sanziana Pinot Noir Transylvania and Banat, Romania (Certified Vegan)

FINAL COURSE

Coconut rice pudding, chai latte ice cream
Sea of Blossom Tea

PESCATARIAN TASTING MENU

FROM £45

APPETISER

Assam tea brewed mulligatawny soup

FIRST COURSE

Aquaculture-grown prawn with coconut-based moilee sauce

Bombay Presidency cucumber punch teapot

SECOND COURSE

Scottish scallop, tartar sauce and salad

Sanziana Pinot Grigio

THIRD COURSE

Crab three ways; pakora, chutney and chai infused chatt

Tropical mango tea gin with light Indian tonic

INTERVAL

Turmeric matcha sorbet

FOURTH COURSE - OUR SIGNATURE DISH

Sea bass parcel with spinach, lime and baby potato

Mayfly Sauvignon Blanc Marlborough, New Zealand

FINAL COURSE

Gulab jamun cheesecake and kulfi

Flower of Asia, Taiwanese oolong tea



FESTIVE AFTERNOON TEA MENU

£19.99

PRE-NASTA

Vegetable momo with sweetheart cabbage and roasted sesame

TEA

A unique blend of golden Bengal masala chai or any other alternative

PALATE CLEANSER

Bramley apple and turmeric matcha sorbet

SAVOURY SNACKS TRAY

Vegetable Samosa

Winter vegetable pakora and asparagus cigar

Free range chicken kebab/free from no meat galouti kebab

Severn and Wye Smoked Salmon, beetroot khacumber/ winter vegetable salad

DESSERT

Gulab jamun, dry apricot and lemongrass cheesecake

FESTIVE CANAPES

FROM £15

If you would rather have more of a party or drinks reception style event then perhaps our bespoke canapes paired with house-crafted gins would be appropriate for your event.

Simply contact us via hello@ginandteabar.com and share with us what you are looking for. See below for an example canape menu, of course this is subject to change according to the season and availability.

CANAPES

Masala Chips (V; GF)

Vegetable Samosa (V; DF)

Vegetable Pakora (V; Ve; GF; DF)

Onion Bhaji (V; Ve; GF; DF)

Chicken Pakora (GF; DF)

Prawn Kofta (GF; DF)

Cod Goujon (GF; DF)



AT YOUR SERVICE

TAKING CARE OF EVERY DETAIL

From the point of your enquiry until the big day, we assign a dedicated customer service assistant to ensure everything runs smoothly.

We can also help you arrange entertainment should you require, using our black book of artists and performers in Gloucestershire.

If you're looking to treat your team we create bespoke Memsahib Christmas hampers for your staff to enjoy as well as vouchers for them to redeem at the restaurant.

Book your

CHRISTMAS 2021 CELEBRATION

with



Memsahib
GIN AND TEA BAR

GET IN TOUCH: hello@ginandteabar.com