

FESTIVE MONDAY VIVICA BRUNCH NIGHT

Vivica Jade

Live Singer & DJ Set
From 7:00 pm
till 10:00 pm



MONDAY 21st DECEMBER

**À LA CARTE
MENU**

**BOTTOMLESS
BRUNCH MENU**

2 Courses Meal
+
2 hrs Bottomless Drinks
Prosecco / Beer / Wine / Cocktails
Soft Drinks & Mocktails

MENUS CANNOT BE MIXED

01708 479400 | info@sortiegrillandbar.com | www.sortiegrillandbar.com
40-44 Station Lane, Hornchurch RM12 6NB

VIVICA BRUNCH NIGHT MONDAY 21st DECEMBER

BOTTOMLESS 2HRS BRUNCH + 2 COURSES MEAL

DRINKS PACKAGES:

PROSECCO	£60
WINE	£65
BEER	£65
SOFT DRINKS	£55
MOCKTAILS	£55
COCKTAILS	£75

COCKTAIL OPTIONS:

- | | |
|-----------------------------------|---------------------|
| ● Pornstar Martini | ● Pink Gin Spritz |
| ● Woo Woo | ● Aperol |
| ● Sex on the Beach | ● Kir Royal |
| ● Bellini (Passion Fruit / Peach) | ● French 75 |
| ● Daiquiri Strawberry (Frozen) | ● Limoncello Spritz |

- Guests within the same group may choose different drinks packages. One package per person.
- Drinks packages cannot be changed once the 2-hour bottomless period has started.

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From 7:00 pm till 10:00 pm

RESERVATIONS: 01708 479400

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VIVICA BRUNCH MENU

APPETIZERS

COLD APPETIZERS

Hummus | V

A fine blend of mashed chickpeas with tahini, garlic and lemon juice, with extra virgin olive oil.

Cacik (Tzatziki) | V

A blend of finely chopped cucumbers with fresh mint, garlic, strained Turkish yoghurt and finished with extra virgin olive oil.

Shakshouka | V

Pieces of oven-baked peppers, pan-fried onions and melted tomatoes in fresh garlic, tomato sauce.

Baba Ganoush | V

Smoked aubergine with garlic, tahini and extra virgin olive oil.

HOT APPETIZERS

Halloumi | V

Charcoal-grilled halloumi cheese, accompanied with mixed leaves and cherry tomatoes, drizzled with extra virgin olive oil.

Phyllo Pastry | V

Light, flaky oven-baked pastry filled with a mixture of cheese and spinach. Served with sweet chilli sauce.

Falafel | V

Deep-fried balls of chickpeas and broad beans. Served on a bed of hummus.

Calamari

Fillet of calamari lightly dusted with flour, deep fried and served with our homemade tartar sauce.

MAIN COURSES

Chicken Shish (Gluten free option available)

Prime cuts of marinated chicken shish, grilled over charcoal. Served with rice and salad.

Adana Kofte (Gluten free option available)

Hand-minced lamb, blended with special herbs and spices. Charcoal-grilled and served with rice and salad.

Chicken Wings (Gluten free option available)

Charcoal-grilled chicken wings, marinated in our special sauce. Served with rice and salad.

Seabass Fillet

Grilled sea bass, served with seasonal vegetables and salad.

Chicken Pasta

Penne pasta cooked with chicken, mushrooms and cream sauce. Finished with parmesan.

Spicy Lamb or Chicken Stew (one spicy option available)

Pieces of tender lamb or chicken cooked with onions, peppers and tomatoes in a rich, traditional sauce. Served with rice.

Halloumi Stew | V (Vegetarian option available)

Pan-fried halloumi with peppers, tomatoes and onions in a special sauce. Served with rice.

Veggie Moussaka | V

Oven-baked layers of aubergine, courgette, chickpeas, mixed vegetables and béchamel sauce, topped with cheese.

Chicken Caesar Salad

Grilled chicken breast, fresh lettuce, croutons, parmesan cheese and Caesar dressing.

Chicken Beyti with Yoghurt

Charcoal-grilled minced chicken, wrapped in lavash bread, topped with yoghurt and special sauce. Served with rice and salad.

PROSECCO MIXERS

Orange Juice (400ml) £5.95

Chambord (75ml) £6.95

Elderflower Cordial (75ml) £3.95

Crème de Cassis (75ml) £5.95

Strawberry Liqueur (75ml) £5.95

Strawberry Purée (75ml) £3.95

Passion Fruit Purée (75ml) £3.95

Peach Purée (75ml) £3.95

TERMS & CONDITIONS

- A non-refundable deposit of £10 per person will be required to fully confirm the table.
- Pre-groups of 8 or more food selections must be pre-ordered.
- Two or more courses are required to be selected per person.
- Drinks packages cannot be changed once the 2-hour bottomless period has started.
- Menus cannot be mixed between guests at the same table.

If you suffer from any allergy or intolerance, please let a member of the staff know upon placing your order.

V = Vegetarian