Sortie
GRILL & BAR

VIVICA
BOTTOMLESS BRUNCH NIGHT
THE OCTOBER FINALE

Vivica Jade

Live Singer & DJ from 9PM

FRIDAY 30TH OCTOBER

A LA CARTE MENU

— OR —

BRUNCH MENU
2 Courses Meal
2 hrs Bottomless Drinks
Prosecco / Beer / Cocktail /
Wine / Soft Drink / Mocktail

Menus cannot be mixed within the same group: please choose A La Carte or Brunch Menu.

RESERVATIONS: 01708 479400
www.sortiegrillandbar.com
40-44 Station Ln, Hornchurch RM12 6NB

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VIVICA
BOTTOMLESS BRUNCH NIGHT

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Live Singer / DJ Set @ 9PM

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BOTTOMLESS 2 HRS BRUNCH
+ 2 COURSE MEAL

DRINKS PACKAGES:

PROSECCO	£60
WINE	£60
BEER	£60
SOFT DRINKS	£50
MOCKTAILS	£50
COCKTAILS	£80

COCKTAIL OPTIONS:

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

APPETIZERS (One Selection)

COLD APPETIZERS:

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

Cacik (tzatziki) | V
A blend of finely chopped cucumbers with fresh mint, garlic, strained yoghurt and finished with extra virgin olive oil.

Shakshuka | V
Pieces of deep-fried aubergine, pan-fried onions and mixed peppers in a fresh garlic tomato sauce.

Baba Ganoush | V
Smoked aubergine with garlic, tahin and extra virgin olive oil.

HOT APPETIZERS:

Halloumi | V
Charcoal grilled halloumi cheese, accompanied with mixed leaves and tomatoes, finished with extra virgin olive oil.

Phyllo Pastry | V
Delightfully deep fried filo pastry filled with 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
Fresh calamari lightly dusted with flour, deep fried and served with our homemade tartar sauce.

MAIN COURSES (One Selection)

Chicken Shish (Gluten free option available)
Prime cuts of marinated lean and tender cubes of breast chicken, grilled on a skewer. Served with rice and salad.

Adana Kofte (Gluten free option available)
Hand minced lamb fused, mixed with red bell peppers and parsley seasoned with herbs. Grilled on a skewer. Served with rice and salad.

Chicken Wings (Gluten free option available)
Marinated chicken wings, grilled over charcoal.
Served with rice and salad.

Seabass Fillets
Fillets of sea bass seasoned and marinated with black pepper, lemon and extra virgin olive oil. Served with rice, salad and our fish sauce.

Chicken Pasta (Spicy option available)
Penne pasta cooked with chicken cubes and mushrooms in a delicious creamy tomato sauce with a hint of garlic and topped with parmesan cheese.

Chicken Beyti (Gluten free option available)
Hand minced prime chicken breast, seasoned with red peppers, garlic, red chilli flakes, parsley and grilled on a skewer.
Served with rice and salad.

Spicy Lamb or Chicken Stew (non spicy option available)
Prime lamb or chicken breast cubes pan-fried with mushrooms, onions, tomatoes and peppers in an Authentic spicy tomato sauce. Served with rice.

Halloumi Stew (Vegan option available)
Pan fried halloumi, mushrooms, tomatoes, mixed peppers and onions mixed with rich tomato sauce. Served with rice.

Veggie Moussaka | V
Oven cooked layers of potatoes, courgette, aubergines, mixed peppers and carrots, finishing with layers of silky béchamel sauce topped with mozzarella cheese, topped with a rich tomato sauce. Served with rice and salad.

Chicken Caesar Salad
Grilled prime chicken fillet, croutons, mixed leaves dressed in a Caesar sauce and topped with Parmesan cheese.

Chicken Beyti with Yoghurt
Charcoaled prime minced chicken breast, seasoned with red peppers, garlic, red chilli flakes, parsley put on a bed of bread croutons, covered with homemade tomato sauce & traditional strained yoghurt with garlic, flavoured with butter sauce.
rice and salad.

PROSECCO MIXERS

Orange Juice (400ml)	*£5.95*	*Creme de Cassis* (75ml)	*£5.95*	*Strawberry Purée* (75ml)	*£3.95*
Chambord (75ml)	*£6.95*	*Strawberry Liqueur* (75ml)	*£5.95*	*Passion Fruit Purée* (75ml)	*£3.95*
Elderflower Cordial (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.
- For groups of 8 or more food selections must be pre-ordered.
- Your two hours bottomless drink package will start at your reservation time.
- Drinks can not be swapped once started.
- Brunch menu can not be mixed with a la carte menu.

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