MASTER THE ART OF COCKTAIL MIXOLOGY





BOVOLUTION





OVER ONE MILLION CUSTOMERS HAVE ENJOYED OUR COCKTAIL MASTERCLASS OVER THE LAST 10 YEARS!

- 90 minutes of fun cocktail makina
- Create the cocktail classics
- Welcome drink of Tom Collins with a Revolution twist!
- Create your favourite from our cocktail menu
- Fun and interactive games
- Handcrafted vodka flavour train
- Branded apron for the hen or organiser

Why not treat yourself to one of our delicious food packages?

- Bar Snacks
- Buffet
- 2/3 Course Menu
- Afternoon Tea

NON ALCOHOLIC MOCKTAIL SESSIONS - AVAILABLE FOR ONE OR ALL THE PARTY

BOOK TODAY

PARTY FOOD PACKAGES

Why not make the most of your Cocktail Masterclass and enjoy one of our delicious party food packages

THE PERFECT NIBBLES SELECTION

BAR SNACKS

STATESIDE WINGS

Hot 'n' spicy crispy chicken wings, served American style with blue cheese dip and spring onions.

BEEF BURGER SLIDERS

Beef sliders with lettuce, red onion, tomato and mayonnaise.

CHEESY BACON FRIES

TORTILLA CHIPS V

With guacamole.

CAJUN POPCORN SHRIMP

Lightly battered shrimp bites with a pop of cajun spice. Served with zesty lemon mayo.

HOUMOUS ON CHARRED TORTILLA V

AFTERNOON TEA

AVOCADO ON TOASTED

Smashed avocado, sprinkled with chilli flakes and lemon cress. Served on lightly toasted dark rve.

CORONATION CHICKEN ON RYE

Coronation Chicken served on lightly toasted dark rye.

ASIAN DUCK CROSTINI

Shredded duck served on toasted brioche with a sticky Asian sauce, spring onion and red peppers.

CUCUMBER SANDWICHES V

Finely sliced cucumber in white bread

FRUIT SCONE WITH STRAWBERRY JAM & WHIPPED CREAM

MACARONS V

French-style baked meringue cookies.

Chocolate brownie covered in poppin' candy and fresh strawberries. Served with Chantilly cream.

HONEYCOMB CHEESECAKE V

Vanilla cheesecake served on a honeycomb wafer.

WOO WOO JELLY

Strawberry jelly with a twist. Topped with Chantilly cream and a slice of strawberry.

ve Vegan g Product does not contain gluten

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BUFFET

BEEF BURGER SLIDERS

Beef sliders with lettuce, red onion, tomato and mayo.

STICKY CHICKEN

Chunky fried chicken bites rolled in Rib Tickler BBO sauce.

CHICKEN CAESAR SALAD

Pulled chicken with fresh and crunchy cos lettuce, croutons, crispy bacon bits and Caesar dressing, sprinkled with parmesan and packed with flavour.

BEET WRAP TO

Beetroot, coriander and mint burger with chunky smashed avocado, plum tomatoes and a smoky tomato salsa. Wrapped in a soft flour tortilla.

CAJUN SWEET POTATO FRIES ■

Sweet potato fries dusted with cajun spice and topped with sour cream and chives.

TORTILLA CHIPS M

with guacamole.

OLIVES VE G

Smoky Salamanca Olives.

STATESIDE WINGS

Hot 'n' spicy crispy chicken wings, served American style with blue cheese dip and spring onions.

ADD ONS

RIB TICKLER BBQ CHICKEN SKEWERS

Chicken strips pan fried, glazed with Rib Tickler BBQ sauce.

CAJUN POPCORN SHRIMP

Lightly battered shrimp bites with a pop of cajun spice. Served with zesty lemon mayo.

HOUMOUS WITH CRUNCHY VEG VE G

MACARONS M

French-style baked meringue cookies.

RASPBERRY SPONGE BITES M

Chocolate, coconut and raspberry sponge cake bites.

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2&3 COURSE SET MENU

STARTERS

CRISPY FRIED CALAMARI

Light & tender calamari, served with zesty lemon mayo.

NACHOS M

Cajun-dusted tortilla chips smothered with nacho cheese, smoky tomato salsa, smashed avocado, sour cream and jalapeños.

CHICKEN SKEWERS

Chicken breast coated in a flavour of your choice. Choose from;

- Rib Tickler BBQ sauce
- Cajun seasoning G

HOUMOUS M

With celery, peppers and stone baked dough sticks.

MAINS

THE CHEESEBURGER

Two beef patties layered with nacho cheese, red onion, lettuce, tomato and mayo. Served in a brioche bun with a side of skinny fries.

BLACKENED CHICKEN BURGER

Chicken breast blackened in Cajun butter with lettuce, beef tomato, red onion and mayo, in a seeded wholemeal bun. Served with skinny fries

GO LIGHT! Remove the bun and swap your fries for house salad. Less naughty, just as tasty! **G**

GLAZED HALF ROAST CHICKEN

Spatchcock chicken glazed with Rib Tickler BBQ sauce. Served with house salad and skinny fries.

MARGHERITA PIZZA 🛂

Mozzarella, basil and tomato base

THE BEET GOES ON M

A herby beetroot, coriander & mint burger with smashed avocado, red onion, lettuce, tomato and houmous. Served in a seeded wholemeal bun with house salad.

SRI LANKAN CHICKEN CURRY

Chicken in a creamy coconut & tomato sauce with chilli, lemongrass and coriander. Served with vegetable pilau rice and a warm chapati.

ASIAN DUCK SALAD

Warm shredded duck in a sticky Asian glaze, with rocket, red chard, red pepper, spring onion, raspberries, toasted pine nuts and a drizzle of raspberry vinaigrette.

PEA & COURGETTE RISOTTO MG

A fresh and vibrant risotto with mint

DESSERTS

BOMBSHELL BROWNIE

A heavenly explosion of chocolate brownie bites, salted caramel chocolate sauce, golden honeycomb chunks and rich chocolate ice cream, sprinkled with popping candy.

RASPBERRY & PROSECCO SORBET W G

BAKED NEW YORK CHEESECAKE

Served with Chantilly cream and strawberries

RASPBERRY SPONGE CAKE 🚾

With a layer of chocolate and a hint of coconut. Served with raspberry & prosecco sorbet.