



31K

CHRISTMAS on GOOSE GATE

group bookings
private events
corporate celebrations
society soirees

yolk

after dark



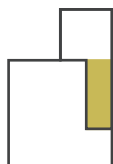
our SPACES at 31K



laidback New York City-inspired bar spread over two floors

minimalist interior with space for up to 100, plus adjoining pavement terrace

reservable areas



half-mezzanine

first floor space for 15

£50 flat hire fee



full mezzanine

first floor space for 35

£150 flat hire fee



full-venue

up to 100, with an adjoining 30-person breakout space in yolk.

price on request, charged according to your chosen date

our SPACE at yolk.



candle-lit café-bar with whitewashed brickwork

available to hire as a private dining space or as an exclusive-use bar*

reservable area

yolk. after dark

café-bar for 20-40

price on request, charged according to your chosen date



**31K bartender included*

our DRINKS packages



draught beer, spirits, wine and award-winning cocktails*

*£6 Sunday-Tuesday, £9.50 Wednesday-Saturday

welcome drinks

bottled lager

have a beer bucket waiting on ice, filled with a selection of our bottled lagers ready for your guests to enjoy

£4pp

mulled wine

quench your guests' festive thirst with a warming mug of rich red wine, spiced with nutmeg, cinnamon and clove

£5pp

house fizz

lay a spread of bubbly waiting for your guests' arrival - served ice cold

£6pp

bespoke DRINKS menus



make your night an event to remember with a personalised drinks menu for £25

available for all bookings of 15+ parties

menu content

cocktails

work with our bar team to curate a range of crafted drinks (and name each one)

wine list

pick a white, red, rosé and sparkling to include on your menu

beer

choose some bottled and canned craft beers to go alongside our draught lager

xmas FOOD menu



for parties of up to 15: let guests individually select their christmas combinations

for parties of 15+: pre-select two different combinations for guests to choose between

MAIN

- **turkey roulade**
succulent white breast meat with a sage stuffing centre
- **tarte tatin**
v_g with beetroot and red onion, in the classic french style
- **pan-fried salmon** cooked with the juice and zest of a blood orange
g_f
- **chestnut roast**
v_g with pine nuts, a trio of diced mushroom, and candied carrots
g_f

SAUCE

- **mushroom + tarragon cream**
white sauce
g_f with a gentle, earthy flavour
- **madeira glossy**
reduction with a 5-year old island wine at the heart
g_f
- **cranberry + chilli jam** deep red chutney
v_g with a hint of sweet spice
g_f
- **caramelised onion** gravy
v_g stewed over slow-cooked aromatics
g_f

SPUD

- **roasties** **crispy** coated potatoes
v_g with thyme, rosemary and garlic
g_f
- **garlic mash**
smooth, creamy and laden with a salted vegan butter
v_g
g_f
- **dauphinoise**
thinly-sliced potatoes and onion, in a garlic cream
g_f
- **gnocchi** potato dumplings with a coating of thyme-infused olive oil
v_g

GREEN

- **neep + tattie mash** roughly crushed sweet potato, carrot and swedes
v_g
g_f
- **sizzled sprouts**
with cracked black pepper, pistachios and pomegranate
v_g
g_f
- **maple-glazed parsnip dukkah**
v_g winter root in a warming spice and seed mix
g_f
- **braised red cabbage** doused in port and red wine vinegar and slow cooked
v_g
g_f

our CANAPÉ packages



all our canapé packages are designed to cater for 10 people each

combine as many as you'd like to cater for everyone

silver

smoked salmon blini
maple-glazed chipolatas

prosciutto piadini
halloumi fries

£100

gold

wasabi beef crostini
duck + orange melba toasts

minted lamb kofta
crab + caviar tartlets

£140

xmas

bloody mary king prawns
horseradish fillet bruschette
wild mushroom arancini

pigs in blankets
venison mustard skewers
raspberry brownies

£160

CONTACT

@31k.notts
@yolk.notts



drop in to see us at 31 goose gate, hockley

alternatively, scan the QR code to see our available dates
and to send an online enquiry

