



MAXWELL'S PARTY MENU

APPETISER SHARING PLATTER, MAIN COURSE
AND COCKTAIL £22.95 PER PERSON

(excludes 12.5% discretionary service charge)

APPETISER SHARING PLATTER

CORN TORTILLA NACHOS

With guacamole, pico salsa, jalapenos, soured cream and chipotle cheese sauce.

CRISPY BAKED HAND SCOOPED POTATO SKINS

SMOKEY BBQ BUFFALO CHICKEN WINGS

GRILLED CHICKEN AND CHEDDAR QUESADILLA

MAINS

MAXWELL'S CHEESE, BACON & BBQ BURGER

Char-grilled ground prime beef burger cradled with lettuce, tomato, red onion and gherkin, loaded with jack cheese, crispy bacon and bbq sauce. Cooked medium well and served with french fries.

8oz CHAR-GRILLED SIRLOIN STEAK (E2 supplement)

Centre cut from the short loin, cooked medium and served with grilled tomato, grilled mushroom, french fries and creamed peppercorn sauce.

CAJUN SEARED FILLET OF SALMON

Cajun spiced seared fillet of salmon with new potatoes, french beans and a roasted red pepper sauce.

HERBED CHICKEN AND MASH

Herb marinated breast of chicken with garlic mashed potatoes, steamed broccoli florets and creamy wild mushroom sauce.

SMOKIN' RIBS & CHICKEN COMBO

Half rack of bbq ribs, grilled breast of chicken basted with your choice of smokey bbq sauce or fiery peri-peri sauce, served with french fries and chunky apple coleslaw.

SPINACH AND RICOTTA TORTELLONI (V)

Fresh tomato sauce, shaved parmesan, wild rocket and extra virgin olive oil.

VEG-OUT BURGER (V)

Spiced bean & vegetable burger with cheddar cheese, portobello mushroom & basil pesto sauce, lettuce, tomato & red onion. Served with french fries and mixed salad.

BBQ CHICKEN CHOP SALAD

BBQ chicken strips, salad greens, sweet corn, avocado, roasted red peppers, cherry tomatoes, cheddar, tortilla strips, tobacco onions & ranch dressing

PEPPERED STEAK SALAD

Pepper-crusted prime rump steak on fresh garden leaves, spring onions, cucumbers, cherry tomatoes, roasted red peppers, lime-coriander dressing and sour cream.

SIZZLING VEGETARIAN FAJITA (V)

Tequila and lime infused grilled vegetables, sautéed mixed peppers and onions, served in a sizzling skillet with sour cream, pico salsa, guacamole and warm flour tortillas.

All dishes may contain traces of nuts. Please ask your waiter.

PARTY COCKTAILS

WOO-WOO

Stolichnaya vodka, peach schnapps and cranberry juice.

MAI-TAI

A mixture of gold, white and dark rums mixed together with orange curacao, apricot brandy and pineapple juice.

LONG ISLAND ICED TEA

The big five: vodka, gin, tequila, white rum and triple sec mixed with sour and topped with coke.

ORGASM

The creamy one. Vodka, kahlua, baileys and amaretto mixed with cream.

SEABREEZE

Stolichnaya vodka, cranberry and grapefruit juices.

KISS ME QUICK

A maxwells favourite with malibu, archers peach schnapps, midori and apple juice.

NON ALCOHOLIC COCKTAILS

STRAWBERRY MONKEY

A luscious smoothie with banana, strawberries and pineapple juice.

PASSION CHILLER

Passion fruit, mango, orange and pineapple juice blended with banana and crushed ice.

CRAN-APPLE COOLER

Cranberry and apple juice shaken with mint leaves and topped with sprite.

NO JITO

The virgin mojito! fresh mint, limes and brown sugar with apple juice and lemonade.

DESSERTS ALL AT £3.50

HOT CHOCOLATE & PECAN NUT BROWNIE

Rich and moist smothered in hot chocolate sauce with vanilla ice cream.

STICKY TOFFEE PUDDING

Pistachio ice cream.

TRIPLE SCOOP ICE CREAM

Your choice of strawberry, chocolate, vanilla or pistachio ice cream with strawberry or chocolate sauce

HAPPY HOUR

ALL CLASSIC AND SIGNATURE COCKTAILS £3.95

HOUSE CHAMPAGNE £25.95

GUEST BEER £2.85

*All day Sunday & Monday. Tuesday to Saturday 5pm-8pm.
Plus Tuesday to Thursday 10pm-11pm.*

CHAMPAGNE & PROSECCO

PROSECCO BORGO MAGREDO	5.25	22.95
CHAMPAGNE DEVILLE 'CARTE NOIRE'	6.95	39.95
CHAMPAGNE DEVILLE TRADITION ROSE		41.95
PERRIER JOUET NV		48.00
BOLLINGER SPECIAL CUVÉE		75.00
DOM PERIGNON 2000		150.00

WHITE WINES

175ml GLASS BOTTLE

CATARRATTO IL MERIDIONE ITALY 2010 / 2011 <i>A superb grape offering floral, peach and tropical fruit aromas</i>	4.00	14.95
GRENACHE BLEND BERGERIE BASTIDE FRANCE 2010 <i>A nose of dried herbs and juniper with a touch of citrus at the finish</i>	4.95	16.95
PINOT GRIGIO CONTE VECCHIO ITALY 2010 <i>A nose of soft apple and lemon. Dry with refreshing citrus notes and crisp acidity</i>	5.25	18.95
CHARDONNAY CASA AZUL CHILE 2011 <i>Unoaked, buttery and fruity with a lovely soft mouth feel. Very drinkable</i>	5.50	19.95
SAUVIGNON BLANC ELEGANCE FRANCE 2010 <i>Crisp and refreshing with lots of flowers and fruit flavours</i>	5.50	19.95
CHENIN BLANC SAAM MOUNTAIN SOUTH AFRICA 2010 <i>Offers rich tropical aromas of pears, guava and ripe yellow stone fruits</i>	5.50	19.95
CHABLIS GERARD TREMBLAY FRANCE 2009 <i>Medium bodied with crisp, apple acidity, pure fruit flavours of white peach and pears. Classic, steely and dry finish</i>		28.95

ROSE WINES

175ml GLASS BOTTLE

BERGERIE DE LA BASTIDE ROSE FRANCE 2010 <i>Deeply coloured and bursting with red summer fruits</i>	5.25	18.95
PINOT GRIGIO BLUSH VIA NOVA ITALY 2010 <i>Light dry & crisp, with a delicious citrus, red berry, fruity flavour</i>	5.50	20.95

RED WINES

175ml GLASS BOTTLE

NERO D'AVOLA IL MERIDIONE ITALY 2010 <i>Spicy red with aromas of ripe plum & black cherry. Savoury, juicy red fruit flavours</i>	4.00	14.95
CABERNET SAUVIGNON CASA DE PIEDRA CHILE 2010 <i>Full bodied and bursting with red berry fruits, spices and a hint of dark chocolate</i>	4.95	16.95
MERLOT LES CLAIRIERES FRANCE 2010 <i>Smooth, plummy, berry fruit with hints of damson and an easy savoury peppery finish</i>	5.25	18.95
RIOJA TEMPRANILLO ARTESA SPAIN 2010 <i>Fruity red with a deep ruby colour and ripe, red berry aromas. Soft & easy-drinking</i>	5.50	20.95
SHIRAZ SOLDIER'S BLOCK AUSTRALIA 2009 <i>Blockbuster shiraz with aromas & flavours of fruit pudding, mulberry & black pepper</i>	5.75	22.95
CHIANTI RISERVA 1489 ITALY 2009 <i>Full bodied and balanced with soft berry characters and a hint of vanilla. Long finish</i>	5.95	23.95
PINOT NOIR LA BOUSSOLE FRANCE 2010 <i>Medium bodied with a fresh and lively mouth & flavours of red summer fruits</i> <i>vintages are subject to change and availability</i>		22.95

CLASSIC COCKTAILS

COSMOPOLITAN <i>Absolut citron and triple sec with cranberry juice and a dash of lime.</i>	5.95
MAI TAI <i>A mixture of gold, white and dark rums together with orange curacao, apricot brandy, orgeat syrup and pineapple juice.</i>	6.65
LONG BEACH ICED TEA <i>The big five: vodka, gin, tequila, white rum and triple sec mixed with sours and topped with cranberry juice.</i>	6.65
RAFFLES SINGAPORE SLING <i>The classic recipe from 1915. Beefeater gin, cherry brandy, cointreau, pineapple and lime juice, a dash of grenadine and angostura bitters with a benedictine float.</i>	6.65
PURPLE RAIN <i>Stolichnaya vodka, bacardi and peach schnapps with sours and blue curacao. Topped with lemonade and a grenadine float.</i>	6.65
LYNCHBURG LEMONADE <i>Jack daniels, triple sec and sours topped with lemonade.</i>	6.65
LEMON TREE <i>A refreshing combination of don q limon rum, passion fruit juice and chambord, with lemon juice and fresh mint.</i>	6.65
PINK PANTHER <i>Bacardi white rum, apricot brandy & creme de framboise served over ice and topped with cranberry and passion fruit juice.</i>	6.65
STRAWBERRY MULE <i>Stolichnaya vodka, strawberry puree and freshly squeezed lime over ice, topped with ginger beer.</i>	5.95
LIGHTS OF HAVANA <i>Stolichnaya vodka, malibu liqueur and midori liqueur mixed with orange & pineapple juices, poured over ice and topped with soda.</i>	6.75

BEERS

SAGRES (330ml, 5% abv)	3.40
AMSTEL (330ml, 4.1% abv)	3.50
HEINEKEN (300ml, 5% abv)	3.50
SOL (330ml, 4.5% abv)	3.70
BIRRA MORETTI (330ml, 4.6% abv)	3.70
AMSTEL (ON TAP) (1/2 pint, 4.1% abv)	2.50
AMSTEL (ON TAP) (2-pint pitcher, 4.1% abv)	8.95

COFFEES & TEAS

AMERICANO	2.00
CAPPUCCINO	2.50
ESPRESSO	2.00
DOUBLE ESPRESSO	2.50
CAFE LATTE	2.50
MACCHIATO	2.00
ICED COFFEE	2.50
HOT CHOCOLATE	2.95
MOCHA	2.80
TRADITIONAL TEA	2.00
HERBAL TEAS	2.30