

PARTY AT GIRAFFE

How our party menu works... simply choose any 4 starters, snacks or nibbles & any 4 mains to create your very own party menu for just £14.95 per person or any 4 starters, snacks or nibbles, 4 mains & 4 desserts just for £18.95 per person. Menus can be personalized! Let us know what you're celebrating or any message you would like to appear on your menu.

When choosing your 'Mains', you may select dishes from our Salad Bowls, Burgers and Mains.

STARTERS, SNACKS & NIBBLES

"HOT" CHEESY GARLIC BREAD V

on a stick with olive oil & balsamic for dipping

TOPPED POTATO WEDGES V

melted jack cheese, smoky ranchera salsa & sour cream

WOK FRIED EDAMAME V

lemongrass, lime, chilli & sprinkled with rock salt

GYOZA - HOT & SOUR SAUCE

deep fried chicken & vegetable dumplings - soy, chilli & sour lime dipping sauce

OUR DAILY SOUP V

with garlic toast

CRUNCHY NACHOS MELT V

melted jack cheese, black bean chilli, guacamole, hot mango ketchup & sour cream

top up with crispy chorizo or herby grilled chicken add £1.00

SPICY "JAMAICAN" JERK CHICKEN WINGS

hot, sticky & delicious...with crunchy celery sticks

NICE LITTLE HOUSE SALAD V

mixed garden leaves, vine tomato, grated carrot, beetroot & artichoke with our herby house dressing

JAPANESE CRISP FRIED TIGER PRAWNS

sweet chilli dipping sauce

MEZZE WITH FLAT BREAD V ★

hummus, tzatziki, minty tabouleh, tunisian ratatouille & falafel

RAW VEGGIE SALAD V

cherry tomatoes, peppers, mixed leaves, carrot & mung beans with Thai style dressing

HUMMUS V ★

Lebanese whole-wheat flat bread, fresh vegetable crudities & pine nuts

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SALAD BOWLS

HERBY GRILLED CHICKEN CAESAR SALAD

crisp romaine lettuce, rustic croutons, parmesan & our caesar dressing

SUPER HEALTHY VEGGIE & OREGANO FETA SALAD ♡ ★

marinated feta, broccoli, snap peas, mung bean sprouts, borlotti beans, avocado, quinoa, toasted seeds, rocket, baby spinach & herby house dressing

SUNSHINE POWERFOOD SALAD ♡ ★

spicy roasted pumpkin, spinach, edamame beans, broccoli, green beans, sunflower & pumpkin seeds, cashew nuts, mixed leaves - lightly dressed with lemon olive oil

GRILLED CHICKEN, SPICED PRAWN & MANGO SALAD ★

cucumber, pecan nuts, romaine lettuce, tequila & lime dressing

GIRAFFE PROSCUITTO & MOZZARELLA PASTA SALAD ★

penne pasta with proscuitto strips, bocconcini mozzarella, sun blushed tomatoes, pine nuts, baby spinach leaves finished in a tomato & basil dressing

BURGERS all burgers come with a bowl of skinny fries

100% SCOTTISH BEEF BURGER 225G/8OZ ★

lettuce, tomato, red onions, mayo & relish – available with bacon & aged cheddar

“MEXICAN” GRILLED CHICKEN & CHORIZO BURGER ★

guacamole, tomato, red onion, corn relish, mayo & lettuce

FALAFEL “DELUXE” BURGER ♡ ★

grilled pepper, hummus, beetroot, rocket, halloumi, tzatziki & harissa

HERBY CHICKEN SCHNITZEL BLT BURGER ★

bacon, melting cheddar, tomato, red onion, mayo & lettuce

GRILLED LAMB KOFTA BURGER ★

spiced lamb & crushed chickpea burger, hummus, tzatziki, tomato, red onion & lettuce

MAINS

TUSCAN “PIZZA” TOSTADA ♡ ★

Lebanese whole-wheat flat bread topped with mozzarella, roasted pepper, red onion, avocado, boiled egg, pesto & parmesan

PARMESAN CRUMBED CHICKEN SCHNITZEL “KIEV”

pan fried parmesan crumbed chicken breast, herby garlic butter with mash, rocket & roast lemon

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HOT "THAI" DUCK STIR FRY

shredded bbq duck with bok choy, thai basil, mushrooms, red pepper, egg noodles, bean sprouts topped with chilli jam, crispy shallots, coriander, spring onion & chilli

TANGY & SPICED TURKEY ENCHILADAS ★

filled with black beans, roasted corn & spinach topped with spicy adobe sauce, melted jack cheese, crispy chorizo, guacamole, sour cream & toasted seeds

GRILLED RIB EYE "STEAK & CHIPS" (£3.00 supplement)

bourbon & cracked pepper herb butter, watercress & skinny fries
'our steak is minimum 21 day aged English bred beef'

MALAYSIAN COCONUT CURRY LAKSA WITH CHICKEN & PRAWNS

shredded chicken, black tiger prawns, bamboo shoots, snap peas, flat rice noodles, bean sprouts, green onion, red chilli, lime & coriander

MALAYSIAN COCONUT CURRY LAKSA WITH SQUASH & ROASTED PEPPER ▼ ★

bamboo shoots, snap peas, flat rice noodles, bean sprouts, green onion, red chilli, cashew nuts, lime & coriander

CHILLI BEEF LASAGNE ★

deep layered tortilla, smoky scottish beef & mixed bean chilli with jack cheese, sour cream, fresh tomato salsa & toasted pumpkin seeds

TERIYAKI GRILLED SALMON ★

grilled salmon on a bed of steamed rice with sesame bok choy & drizzled with teriyaki sauce

ROASTED CORN & CHILLI BEAN BURRITO ▼ ★

oregano baked with beans & brown rice in a spinach tortilla with chipotle tomato sauce, melting mozzarella, guacamole, sour cream & pumpkin seeds

SIDES charged as extras at a la carte prices

BEER BATTERED ONION RINGS - SMOKY BBQ SAUCE 2.50

SKINNY FRIES / POTATO WEDGES / MASH / BROCCOLI & GREEN BEANS 2.25

LEBANESE FLAT BREAD 1.50

LITTLE CAESAR SALAD 2.95

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DESSERTS

SWISS MOUNTAIN CHOCOLATE CHEESECAKE ★

dark chocolate sauce

CHOCOLATE BROWNIE FUDGE CAKE ★

rich & moist chocolate fudge cake topped with chocolate brownie chunks & very vanilla ice cream

BANANA WAFFLE SPLIT

belgian waffle topped with roasted banana, very vanilla ice cream, chocolate & butterscotch sauce

HOKEY POKEY ICE CREAM SUNDAE

crushed honeycomb ice cream, chocolate sauce & crushed raspberries

WARM PECAN, WALNUT & CRANBERRY PIE ★

sweetcrust pastry, white chocolate chunks, very vanilla ice cream

FRESH PINEAPPLE & PASSION FRUIT SALAD

rosewater & fresh mint

“JUDE’S” DAIRY ICE CREAMS

very vanilla, chunky choc, strawberry tease

“JUDE’S” FRESH FRUIT SORBETS

passion fruit, mango, refreshing lemon

V – Vegetarian Dishes

★ - Dishes that contain nuts or traces of nuts

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COCKTAILS

APPLE MARTINI 5.75

finlandia vodka, apple schnapps, elderflower, apple & grapefruit juice

COSMOPOLITAN 5.75

finlandia vodka, triple sec, cranberry & lime

VANILLA BREEZE 6.25

vanilla vodka, bombay gin, passionfruit & pineapple

BRAMBLE 5.75

bombay gin, lemon juice, sugar & Chambord

BOMBAY FLOWER 5.75

bombay gin, elderflower & mint

PINA COLADA DELUXE 5.00

bacardi & malibu with fresh orange, pineapple & banana

MELLOW YELLOW MOJITO 5.75

fresh mint crushed with sugar & ice, topped with bacardi rum, fresh lime & soda

MANGO & LIME DAIQUIRI 5.75

fresh mango & lime with bacardi rum & mango liqueur

CLASSIC FRUIT PUNCH 5.00

bacardi rum, passionfruit, midori, blended with cranberry & pink grapefruit juice

MARGARITA GRANDE ESPECIAL 5.75

gold tequila, grand marnier shaken with fresh lime, served over ice with a salt rim

MEXICAN MOJITO 5.75

fresh orange & mint crushed with sugar & ice, topped with gold tequila & fresh lemon lime soda

SILK STOCKING 5.25

kahlúa, baileys, amaretto, fresh strawberries & cream

BELGIAN MONK 5.75

baileys, frangelico & chocolate liqueur shaken with ice & fresh cream

POMEGRANATE CAIPIRINHA 5.75

cachaça, mint, brown sugar & pomegranate juice

TUACA CRUMBLE 5.75

tuaca, pressed apple juice & a pinch of cinnamon

ST MORITZ FIZZ 5.75

prosecco & chambord

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WHITE WORLD WINES

HAPPY

ACACIA TREE WHITE, SOUTH AFRICA 3.50 4.50 12.95
light & crisp with a twist of green apple

CHEERFUL

CASTILLO VIENTE RIOJA BLANCO, SPAIN 3.95 5.50 14.95
crisp lemon & peach with floral scent

FAB

SAAM MOUNTAIN CHENIN BLANC, SOUTH AFRICA 4.75 6.50 17.50
round tropical punch with lemon spritz

INSPIRED

OVEJA NEGRA, REISLING PINOT GRIS, BRAZIL 4.95 6.75 17.95
zesty apple & lime. get ready to samba!

LOVELY

ST HALLETT SEMILLON SAUVIGNON, AUSTRALIA 5.10 6.95 18.50
punchy pineapple & passion fruit with grassy lime kick

GORGEOUS

SPY VALLEY SAUVIGNON BLANC, NEW ZEALAND 5.75 7.75 21.50
thai up to the gorgeous green gooseberry

RUSSEL 'S FAVOURITE WINE

RIFF PINOT GRIGIO, ITALY 5.85 7.85 21.95
a soft & suave cut above the rest

GLAMOROUS

MARMESA EDNA VALLEY CHARDONNAY, USA 6.25 8.50 23.95
appetising white peach with citrus chic

FIZZ

JEIO PROSECCO, ITALY 4.25 19.95
perfumed peach party starter

GRAHAM BECK BRUT ROSE, SOUTH AFRICA 24.95
elegant & refined strawberry shortbread

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RED WORLD WINES

HAPPY

ACACIA TREE RED, SOUTH AFRICA 3.50 4.50 12.95
ripe red plums, silky & rounded

CHEERFUL

ORRIZONTI MONTEPULCIANO D'ABRUZZO, ITALY 4.25 5.75 15.50
cheery cherry fruit & toasted hazelnuts

FAB

SAAM MOUNTAIN PINOTAGE, SOUTH AFRICA 4.75 6.50 17.50
bold & juicy with smoky centre

INSPIRED

NOBLE DRAGON, CABERNET, CHINA 4.95 6.75 17.95
smooth blackcurrant with savoury edge

LOVELY

ST HALLETT SHIRAZ GRENACHE, AUSTRALIA 5.10 6.95 18.50
dark & spicy, perfumed & juicy

GORGEOUS

LOREDONA MONTEREY PINOT NOIR, USA 5.75 7.75 21.50
soft ripe cherry with sensual raspberry lick

RUSSEL 'S FAVOURITE

VALDIVIESO RESERVE MERLOT, CHILE 5.85 7.85 21.95
dark & rounded, packed with cinnamon plum fruit

GLAMOROUS

MARMESA EDNA VALLEY SYRAH, USA 6.25 8.50 23.95
ripe & seductive cherry bramble for steak lovers everywhere

PINK

OVEJA NEGRA CABERNET ROSE, CHILE 3.95 5.50 14.95
juicy summer berries to have with everything or nothing

LAMBERTI PINOT GRIGIO BLUSH, ITALY 5.25 7.25 19.95
chill out with sweet quenching strawberries

STICKIES

CERETO SANTO STEFANO MOSCATO D'ASTI, ITALY 3.95 11.95 ½ bottle
delicately tingling grape & almond

MARMESA DESERT PINOT NOIR, USA 5.95 17.95 ½ bottle
luscious strawberry with orange bite

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RESERVATIONS...

giraffe takes breakfast, lunch & dinner reservations* at all times except Saturday & Sunday brunches & Public Bank Holidays between 9am – 5pm. We apologise for any inconvenience this may cause.

*Reservations cannot be taken for outside tables. Time restrictions on reservations may vary depending on size of restaurant location.

TO BOOK...

Call the giraffe of your choice and ask for the manager.

THE BORING BUT NECESSARY STUFF...

Party menus are required for ALL parties of 15 or more and require a £10.00 deposit per person. Parties of over 20 will be requested to pre-order. We'll provide a pre-order form, all you have to do is complete it and fax or email back to us 72 hours in advance of the party! All set menu prices are per person and are inclusive of VAT and a 12.5% service charge will be added to all party menus. Party menus may not be used in conjunction with any other discount or promotion.

WHEN CONFIRMING YOUR MENU...

- All 100% Scottish Beef Burgers on party menus are cooked medium.
- Only one noodle dish may be selected per party menu.
- If you are considering the Burrito or the Enchiladas, please choose one or the other, but not both as oven space for large parties may be limited.
- Side orders are not included in the set menu price – any extras are an additional charged at a la carte prices.
- Menus are subject to change.

DEPOSITS...

Deposits are required for reservations of 15 or more and all reservations are provisional until a £10.00 per person deposit has been received.

Deposits can be made by Cash or Credit Card (Maestro/Visa electron /M-Card /Visa/Amex). Deposits are non-refundable if a cancellation is received within 72 hours of the party date and £10.00 may be charged per person for no shows.

FIND US...

All restaurant addresses, maps, telephone numbers & email addresses can be found on our website **www.giraffe.net**