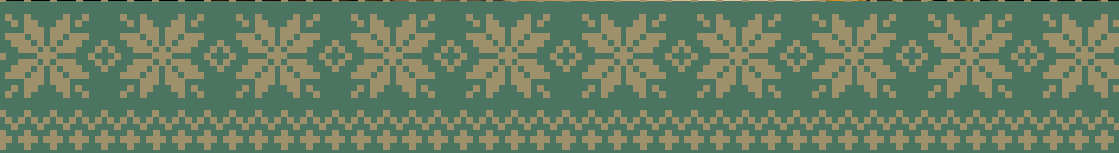
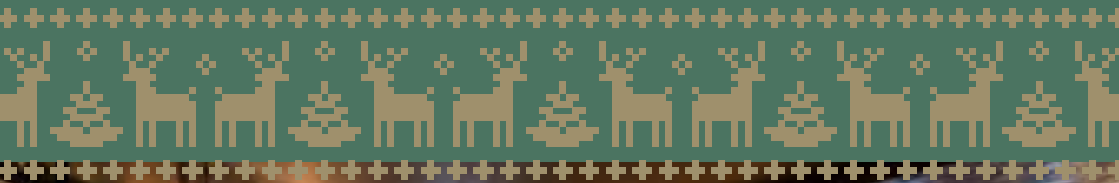


STITCH & WEAVE



CHRISTMAS 2026

Celebrate Christmas at our vibrant bar and restaurant!
With panoramic views of the Foyle and Cityscape, every taste and
vibe combine to create an unforgettable experience.

Join us for a festive season filled with exceptional food, delightful drinks,
and a lively atmosphere that will make your holiday truly special.



❄️ CHRISTMAS PARTY NIGHT ❄️

Book your Christmas party with us at Stitch & Weave and you are guaranteed amazing festive food and drinks - something to suit everyone.

Please note, a £10 per person booking deposit is required at booking stage, with the balance paid 2 weeks in advance of your booking.

Celebrate with us for an unforgettable experience!

❄️ GIFT VOUCHERS ❄️

Give your loved ones the perfect gift this Christmas with a Stitch & Weave Gift Card.

Available for purchase in-house, it's the ideal way to share the joy!



❄️ CHRISTMAS LUNCH MENU ❄️

STARTERS

Winter vegetable soup

Guinness bread, whipped butter (GU, M, SU) GFA

Seafood croquette

Egg, caper & gherkin dressing (GU, F, E, M, MU) GFA

Duck parfait

Toasted sourdough, cherry & orange dressing (GU, SU, M) GFA

Goat's cheese bon bon

Honey & wholegrain mustard dressing, sundried tomato
& basil crouton (GU, M, E, MU) GFA

MAIN EVENT

Roast Turkey & ham

Apricot & herb stuffing, pig in blanket, creamy mash,
cranberry gravy (GU, M, E) GFA

Braised pork belly

Roasted apple, apple & lemon purée, cider & sage sauce (M, SU, SO)

Pan fried salmon fillet

Sautéed potato, cabbage & saffron velouté (F, SO, M)

Pan roasted chicken breast

Pea & smoked bacon risotto, tarragon velouté (M, SO)

Stitch & Weave house risotto

Roasted butternut squash, sprouts, kale, sundried tomato,
spinach, crispy onions (M, SO)

All served with a selection of winter vegetables

SWEET TEMPTATIONS

Traditional Christmas pudding

Chantilly cream, brandy sauce (GU, SU, M, E)

Sticky toffee pudding

Toffee sauce, ice cream (GU, E, M)

Chocolate & honeycomb cheesecake

Chocolate sauce (E, M)

Cinnamon apple crème brûlée

Shortbread (GU, M) GFA

Tea / Coffee & mince pies

£28.95 per person

M= Milk, L= Lupin, P=Peanuts, CR=Crustaceans, F=Fish, N=Nuts, SS= Sesame Seed,
GU= Cereal/Gluten/Wheat, MU=Mustard, SU=Sulphur, SO=Soybeans, MO=Mollusc, E=Egg, CE=Celery

❄️ CHRISTMAS DINNER MENU ❄️

STARTERS

Winter vegetable soup

Guinness bread, whipped butter (GU, M, SU) GFA

Seafood croquette

Egg, caper & gherkin dressing (GU, F, E, M, MU) GFA

Confit of duck leg

Pistachio terrine wrapped in parma ham, toasted brioche,
cherry & orange chutney (GU, M, N)

Baked goat's cheese

Black olive bread, tomato tapenade, beetroot, mustard & honey dressing
(GU, M, E, SO, MU)

Venison arancini

Tomato relish, house salad (GU, M, E, SO)

MAIN EVENT

Roast Turkey & ham

Apricot & herb stuffing, pig in blanket, creamy mash, cranberry gravy (GU, M, E) GFA

Braised venison

Kale, roasted & puréed butternut squash, red currant sauce (M, SO)

Pan fried cod

Chorizo, mixed bean & spinach stew, spiced tomato sauce (F, M, SO)

Supreme of chicken

Smoked bacon, sprouts, turnip fondant, jus gras (M, SO)

Stitch & Weave house risotto

Roasted butternut squash, sprouts, kale, sundried tomato,
spinach, crispy onions (M, SO)

10oz black angus steak (£8 supplement)

Flat cap mushroom, tomato, pont neuf, pepper sauce (M, SU)

All served with a selection of winter vegetables

SWEET TEMPTATIONS

Traditional Christmas pudding

Chantilly cream, brandy sauce
(GU, SU, M, E)

Sticky toffee pudding

Toffee sauce, ice cream (GU, E, M)

Chocolate & honeycomb cheesecake

Chocolate sauce (E, M)

Cinnamon apple crème brûlée

Shortbread (GU, M) GFA

Vanilla rice pudding

Winter berry compote (M)

Tea / Coffee & mince pies

£39.95 per person



STITCH & WEAVE

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