

Celebrate
with us!

FESTIVE
Menu
2 COURSES
£19.95
3 COURSES
£22.95

FESTIVE
Parties

We cater for large
groups and parties.
Please call us on
01562 777585

FESTIVE
Kids
(under 12s)
2 COURSES
£13.45
3 COURSES
£15.45

The **OLD**
HOUSE
at Home

Christmas Day
Menu 2024

3 COURSES
£61.95
UNDER 12S
£31.95

BOXING
Day

Regular & Festive
Menus available
12-5pm

Christmas Day Menu 2024

3 COURSES

£61.95

UNDER 12s

£31.95

Starter

Smoked Salmon & Prawns

Atlantic prawns served with a seafood sauce and ciabatta bread.

Cream of Leek & Potato Soup (v)

Served with ciabatta bread.

Melon & Berry Compote (v)

With fresh raspberries and served with a blueberry compote.

Slow Roasted Honey & Soy Pork Belly

Served on a bed of mixed leaves.

Chicken Liver & Scotch Whisky Pate

Served with mixed leaves, rich chutney and toasted ciabatta.

Main

Traditional Roast Turkey

Hand-carved golden roast turkey served with all the trimmings.

Sirloin Steak

28 Day Aged Sirloin Steak, cooked to your liking and served with roast potatoes and a selection of seasonal vegetables.

Somerset Brie & Beetroot Tart (v)

Shortcrust pastry with creamy brie cheese and a centre of beetroot and apple compote. Served with new potatoes and a dressed side salad.

Fillet of Salmon with King Prawns

Served with baby potatoes, seasonal vegetables and a creamy hollandaise sauce.

Dessert

Luxury Christmas Pudding

Served with brandy sauce. (ve) Vegan option with soya custard available.

Chocolate & Raspberry Tear

Rich smooth Belgian chocolate truffle on a sponge base, decorated with raspberries and served with dairy ice cream.

Baked New York Cheesecake

Decorated with fruits of the forest and raspberry coulis. Served with dairy ice cream.

Cheese Board

A selection of cheeses including Isle of Man Vintage Cheddar, Belton Farm Red Leicester, Cropwell Bishop Blue Stilton, Shirevale White Stilton. Served with celery, apple, grape, biscuits and caramelised red onion chutney.

(v) Vegetarian option. (ve) Vegan Option.

We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives. Fish products may contain bone.

If you have a food allergy, please speak to a member of staff before you order.

Christmas Day Menu 2024

BOOKING FORM

To book your Christmas Day meal, please complete your contact details and menu choices below. **Full payment is required by 1st December.** Please return your completed form to us, together with a deposit of £10 per person.

Lead Name: _____

Email: _____ Telephone: _____

Please select your preferred dining time: 12:00pm 2:30pm (tick box)

How many people is this booking for? Adults Children (under 12)

Number of highchairs required

Starter Main Dessert

Guest Name
(tick selection)

Guest Name (tick selection)	Under 12's (tick box)	Smoked Salmon & Prawns	Leek and Potato Soup	Melon & Berry Compote	Pork Belly	Chicken Liver & Scotch Whisky Pate	Roast Turkey	Sirloin Steak*	Brie & Beetroot Tart	Salmon Fillet	Christmas Pudding (mark ve)	Chocolate & Raspberry Tear	New York Cheese Cake	Cheese Board
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* Please indicate how you would like any steaks cooked, including guest name:

If any of your guests have a food allergy or special dietary requirement, please note it here, including the guest name:

For pub use only

Amount of deposit £ _____ Today's date _____

Receipt number _____ Staff member name _____

