



THE OLD HOUSE AT HOME

2 Courses £29.50 ~ 3 Courses £34.50

Available from 28th Nov – 21st Dec

*A £10p/p deposit is required at the time of booking
& a PRE-ORDER 2 weeks prior to your meal*

STARTERS

Baked Camembert, Roasted Garlic & Rosemary, Red Onion Chutney,
Toasted Sourdough (*gfa)

Spicy Parsnip Soup, Honey Croutons, Homemade Bread Rolls (v) (*gfa)

Venison, Pork & Pancetta Terrine, Melba Toast, Apple & Cider Emulsion

Prawn & Crayfish Salad (*gfa)

MAINS

Daube of Beef, Rosemary Dauphinoise, Braised Red Cabbage,
Roasted Roots, Winter Greens (gf)

Roast Turkey Crown, Roast Potatoes. Pigs in Blankets,
Maple & Thyme Roasted Carrots, Parsnips, Brussel Sprouts, Gravy (*gfa)

Poached Chalk Stream Trout, French Vermouth Sauce, Crushed Baby Potatoes,
Sauté Tenderstem (gf)

Sweet Potato & Kale Roulade, Baby Roast Potatoes, Braised Red Cabbage,
Brussel Sprouts, Gravy (v) (gf)

SWEETS

French Apple Tart Tatin, Clotted Cream Ice-Cream (v)

Christmas Pudding, Warm Custard (v)

Warm White & Milk Chocolate Sponge Pud, Vanilla Ice-Cream

Cheese Selection – Cornish Cheddar ~ French Brie ~ Stilton Blue
Grapes, Nuts, Celery, Biscuits & Crackers, Spiced Apple & Pear Chutney (£3 Supp)

(*gfa) Can be altered to be Gluten Free - (*v) Can be altered to be Vegetarian.

PLEASE REQUEST THIS FROM YOUR SERVER

(gf) Gluten Free – (v) Vegetarian

Dec 24



FESTIVE OPENING TIMES

Christmas Eve

Tues 24th Dec - 11am-Close

Lunch Menu 12-2.30pm

Drinks only pm

Christmas Day

Weds 25th Dec - 12-2pm - Drinks Only

Boxing Day

Thurs 26th Dec - 12-6pm - Drinks only

New Year's Eve

Tues 31st Dec – 11-9pm

Lunch Menu 12-2.30pm

Drinks Till 9PM

New Year's Day

Weds 1st Jan – 11-9pm

Lunch Menu 12-2.30pm

Drinks Till 9PM

THE FESTIVE MENU IS SERVED FROM TUESDAY TO FRIDAY, LUNCH & DINNER, AND SATURDAY DINNER

All other days of the festive period we will be open for Lunch & dinner as per normal
Lunch – 12-2.30 & Dinner 5.30-8.30

**ENJOY THE FESTIVE SEASON
AT THE OLD HOUSE**