FESTIVE MENU

SMALL PLATES

Roasted Cauliflower & Cheddar Soup
truffle oil, Wildfarmed sourdough & butter ***(vea, gfa)***

Tomato & Mozzarella Arancini
tomato sauce, basil pesto & Italian hard cheese ***(v)***

Potted Duck Ardennes Pâté
plum & apple chutney, cornichons & toasted sourdough ***(gfa)***

Fried Calamari
padrón peppers & lemon mayonnaise

MAIN COURSES

Roast Turkey Roulade
thyme-salted roast potatoes, honey & mustard glazed roots, Brussels sprouts, pig in a blanket & white wine infused pan gravy ***(gfa)***

Sweet Potato & Caramelised Onion Tart
cheddar & chive mashed potatoes, seasonal greens, red wine, shallot & thyme jus ***(vea)***

Pan-Fried Salmon Supreme
thyme salted roast potatoes, seasonal greens, white wine & parsley cream sauce ***(gfa)***

Venison & Red Wine Pie
colcannon mash, roasted roots, red wine, shallot & thyme jus

DESSERTS

Chocolate Truffle & Brownie Tart
honeycomb ice cream ***(vea)***

Cherry, Almond & Cognac Christmas Pudding
brandy sauce ***(vea, gfa)***

Vanilla Cheesecake
lemon méringue Eton mess ***(v)***

Cheese Plate (+£3.00 supplement)
Croxton Manor Red Leicester, Clawson stilton & brie, caramelised onion chutney, pickles & crackers ***(gfa)***

TWO COURSES £32.00
THREE COURSES £38.00

Our Festive Menu is available from Thursday 26th November to Wednesday 23rd December 2026 excluding Sundays
- On Friday & Saturday evenings only our three-course festive menu is available

The Small Print: A telephone call will secure your provisional booking, however all bookings must be confirmed with a non- refundable £20 per person deposit within 7 days. Unfortunately, we are unable to accept bookings for festive parties through our website. We require all parties to pre-select their menu choices & submit them to us 7 days prior to their booking. Non-attendees must give 24 hours' notice prior to their table booking or their £20 deposit will be forfeited to support food & labour costs. Pre-selection forms can be downloaded from our website. Unfortunately, we cannot accept payment by cheque or BACS. We recognise the importance of accurate allergen information, so if you have a specific concern please ask a member of the team, although it is sadly impossible for us to guarantee any dish is 100% allergen free. Dishes marked (gfa) & (vea) can be made without gluten or vegan with prior notice, please specify on your pre-order.

BOOKING FORM

Name .....

Contact number.....

Email address.....

Number of guests ..... Date..... Time.....

Please list every party members name along with their menu order below

GUESTS NAME									
STARTERS									
Roasted Cauliflower & Cheddar Soup									
Tomato & Mozzarella Arancini									
Potted Duck Ardennes Pâté									
Fried Calamari									
Main Courses									
Roast Turkey Roulade									
Sweet Potato & Caramelised Onion Tart									
Pan-Fried Salmon Supreme									
Venison & Red Wine Pie									
PUDDINGS									
Chocolate Truffle & Brownie Tart									
Cherry & Almond Christmas Pudding									
Vanilla Cheesecake									
Cheese Plate (+£3 Supplement)									

To book your festive party or for more information, please call 0116 254 8384 & ask for a festive coordinator
email: festive@theoldhorse.co.uk

THE OLD HORSE

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