

Booking Form

Course 1

- Chestnut & Squash Soup _____
- Pate _____
- Smoked Haddock Fishcakes _____
- Tomato, Goats Cheese Tart _____

Course 2

- Roast Turkey _____
- Roast beef _____
- Seabass Fillet _____
- Christmas Burger _____
- Suet Vegetable Pie _____

Course 3

- Christmas Pudding Loaf _____
- Caramel Bar Gateau _____
- Lemon Roulade _____
- Fondant Pudding _____

Name _____

Tel No _____

Party Size _____

Dog _____

----- The Old Hall Inn -----

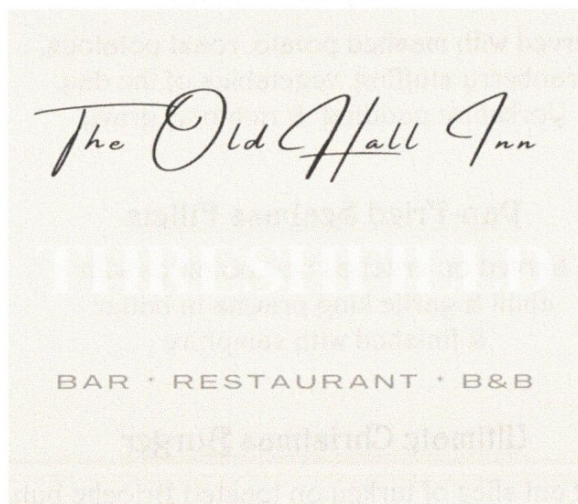
Threshfield

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£79.95 — Adults (13+)

£49.95 — Children (up to 12)

£10.00 per person deposit payable at time of confirmation (NON REFUNDABLE)

The Old Hall Inn

Christmas Day

Menu 2023



Arrival between 11.30 & 12.00 for
bucks fizz reception

Seated by 12.15 ready for service

1st Course served at 12.30
prompt

Course 1

Roast Chestnut & Butternut Squash Soup (V)

Served with warm crusty bread & butter

Chicken Liver, Brandy, Port & Cranberry Paté

Served with toasted bread slices,
cranberry sauce & fresh leaves

Smoked Haddock Fisheaks

A blend of smoked haddock, potato rosti and
chives in a crispy coating flecked with parsley.

Served with warm, wilted spinach & cherry
tomato salad, lemon & dill mayo

Tomato, Goats Cheese & Basil Tartlet (V)

Golden pastry case filled with a light cheese
and basil custard, sun dried tomatoes with a
creamy goat's cheese top, Garnished with a
slice of tomato. Served on a bed of fresh leaves
with balsamic dressing & finished with a
Damson & Apple chutney

Course 2

Roast Turkey

Served with mashed potato, roast potatoes,
cranberry stuffing, pigs in blankets, vegetables
of the day, Yorkshire pudding
& rich turkey gravy

Roast Topside of Beef

Served with mashed potato, roast potatoes,
cranberry stuffing, vegetables of the day,
Yorkshire pudding & rich beef gravy

Pan-Fried Sea Bass Fillets

Served on crushed new potatoes with
chilli & garlic king prawns in butter
& finished with samphire

Ultimate Christmas Burger

Thick cut slice of turkey on toasted Brioche bun,
topped with cranberry sauce & cranberry
stuffing. Served with pot of pigs in blankets
& skinny fries

Christmas Pie (V)

Oven baked, vegetarian suet pastry pie filled
with mushrooms, leeks, peppers, spinach & po-
tato in a rich, creamy cranberry sauce. Served
with roast potatoes, buttered sprouts,
cauliflower & carrots

Course 3

Christmas Pudding

Served with brandy custard

Caramel Cream Bar Gâteau

Served with caramel sauce & vanilla ice cream

Lemon Meringue Roulade (GF)

Served with Sicilian lemon dressing & lemon sorbet

Raspberry & Chocolate Fondant Pudding

The tanginess of raspberries in the centre of this
chocolate feast adds a lovely contrast to this rich,
moist real couverture pudding, oozing with
chocolate and raspberry sauce.

Served with custard & fresh raspberries

Bucks Fizz on arrival

Glass of white, red or rose wine
with main course... **age restricted

Tea, coffee & Mints to finish