



*all we want
for Christmas is*

**Fabulous
foods,
wonderful
wines & loads
of laughs**



Christmas feasting menu

Starters

(GF bread available)

Cider & onion soup, sourdough (PB)

Giant pig in blanket, fig chutney (DF)

Garlic & chilli prawns w tomato, parsley & smoked paprika, focaccia

Smoked mackerel paté, toasted bloomer

Goats cheese, cranberry & walnut tart (V)(GF)

Mains

Honey mustard roasted ham, mash and parsley sauce (GF)

Potato, fennel and smoked salmon bake, lemon butter sauce

Butternut squash & leek Wellington w cauliflower puree (PB,V, DF)

Roast turkey breast with sage, apple & herb stuffing (GF, DF)

with sharing bowls of garlic & rosemary olive oil roasties, honey & garlic roasted parsnips, carrots, braised red cabbage, crispy Brussel sprouts and cauliflower cheese We'll put extra trimmings in as some Bad Santas might steal some of these to go with the other dishes!

Puddings

Christmas pudding, brandy sauce (GF available)

Treacle tart, Chantilly cream

Chocolate profiteroles with salted caramel chocolate sauce

Merlot poached pear, vanilla & cinnamon, passionfruit sorbet (PB, GF, DF)

Two Courses £29.5, Three Courses £36.5

Sunday to Wednesday up to 10th Dec

Two Courses £32, Three Courses £39.5

Thursday, Friday & Saturday and daily from 11th Dec

And something extra

British cheese plate, apple brandy chutney and crackers

£20 per plate (suitable for 2/3)

Mince pies £2.50 each

Espresso Martini Tree for 6 for £50, 12 for £100

After Eights and Ferrero Rocher £2pp



For drink/ buffet parties

Minimum 12 people

Grazing boards

£30 for up to 4 people (GF bread available)

Cheesy dipping board

Rosemary and garlic baked Camembert, hummus, crudités, olives, balsamic vinegar & olive oil, bread (V)

Sharing platter

(Choose 4 of the following)

Prosciutto wrapped figs, pigs in blanket, cider & onion soup shots (PB), dusted squid, crispy pork belly bites, chicken goujons, truffled cheesy chips (V), honey roasted chipolatas, scotch egg, sweet potato & carrot dip (PB), mince pies, beetroot and rosemary arancini (V)

Buffet bowls

Perfect for buffets or as snacks for drinks parties

Each board or bowl serves 4-6 people. £36 each

Sticky soy, honey & ginger chicken wings (GF)

Honey mustard sausages

Apricot, sage & turkey meatballs (GF)

Beetroot and rosemary arancini (V)

Vegan hot dogs, smoked black garlic ketchup (PB)

Lemon & herb fishcakes, tartare sauce

Vegan falafel, harissa (PB)

Chicken and beef sliders (1pp)

Dirty hotdogs (1pp)

Pudding boards

£6 a head

Hot mince pie, clotted cream

Brownie bites

Vegan choc chip ice cream & cranberry cookies (PB & GF)



Drinks packages

... to put some spirit in your stockings. Always nice to have the boss buy a couple of rounds ...what better way than a pre-order?!

Snow'booze' man

£16pp for 2 courses, £19.50 for 3 courses

Mocktail on arrival and a choice of premium soft drink for each course. Choose from Rose lemonade, Elderflower Pressé, Appletiser, Fruit juice, Coca Cola or lemonade

Hello Santa

A glass of Prosecco and half a bottle of house wine per person £18.00pp

A glass of Prosecco and half a bottle of Sauvignon Blanc or Malbec £20.50pp

Jingle My Bells

£28.50pp

A welcome glass of prosecco

A glass of house wine (175ml) with each of the starter and main.

An Espresso Martini with pudding

A whole lot of reindeer

£235 (min 10 people)

A case of Sol or Moretti bottles (can incl NA beers)

Four bottles from Amori Pinot Grigio or Grandiose Merlot

Magnums of wine .. let's go large!

Domaine Bousquet premium Malbec, Argentina 2022 14% £52.0



BORN  2015

OLD ALE AND COFFEE HOUSE

BUFF & BEAR SALOONS



**Please do pop in, call us or
email us to discuss your ideas ...
We love planning a party!**

**01722 410 541
www.oldaleandcoffeehouse.com**