

Festive Menu 2026

Available 1st December until 24th December

Two Courses £ 39 Three Courses £ 49

Starters

Fig & Goats Cheese Tart (v)

Whipped goats' cheese, fig, candied walnut, roquet salad

Duck Liver & Cointreau Pâté

Red onion & clementine marmalade, candied walnut, toasted bread, mixed leaf

Leek & Potato Velouté (vgn)

Crispy Leeks , chive oil, rosemary focaccia

Potted Salmon

Smoked salmon, salmon mousse, red & black caviar, crostini

Game Faggots

Pea puree, pea shoots, English mustard, onion & ale jus

Mains

Traditional Roast Turkey

Clementine & cranberry gel, pigs in blankets, chestnut sprouts, honey roasted carrots and parsnip, goose fat roast potatoes, buttered kale, sausage, chestnut & apricot stuffing, rich turkey jus

Pan Seared Salmon

Crab & parmesan pomme dauphine, fennel, wilted baby spinach, caviar, prosecco cream sauce

Beef Bourguignonne

Classic French dish, slow cooked beef in a rich Burgandy sauce, creamy mashed potato, pearl onions, lard ons, mushroom, kale

Pheasant Wellington

Pheasant breast, pate, mushroom duxelle, smoked pancetta wrapped in puff pastry, pea puree, Gratin Dauphinoise potato, sprouts and chestnuts, carrot, parsnip, ruby port reduction

Butternut Squash & Lentil Wellington (vgn)

Celeriac and apple puree, clementine and cranberry gel, roasted carrot and parsnip, buttered kale, Sprouts & chestnuts, roast potatoes, port and cranberry reduction

Pork Tenderloin

Infused with sage & rosemary, prosciutto, potato mille feuille, honey roasted carrot & parsnip, kale, pancetta lard ons, calvados, cider & coarse grain mustard cream sauce

Desserts

Sticky Toffee Christmas Pudding

Butterscotch sauce, vanilla gelato

Marmalade Bread & Butter Pudding

Brioche, panettone gelato

Black Forest Chocolate Torte

Dark chocolate torte, black cherries, kirsch, cherry gelato

Mulled Berry Cheesecake

Winter spiced berries, vanilla cheesecake

Gingerbread Panna cotta

Vanilla panna cotta, gingerbread crumb, gingerbread syrup

Pre order only £15 deposit per person (non-refundable)





The Old Cherry Tree

Ready To Make Your booking ? please complete the form below for all the persons dining in your party dining from the festive menu.

Starters	Amount
Fig & Goats Cheese Tart	
Duck Liver Pate	
Leek & Potato Velouté	
Potted Salmon	
Game Faggots	

Special Requirements ie allergies, dietary requirements..

Mains	
Beef Bourguignonne	
Traditional Roast Turkey	
Pan Seared Sslmon	
Pheasant Wellington	
Lentil Wellington	
Pork Tenderloin	

Desserts	
Bread & Butter Pudding	
Sticky Toffee Xmas Pudding	
Black Forest Torte	
Mulled Berry Cheesecake	
Panna Cotta	

Additional Courses (supplement required)

Individual Cheeseboard £5	
Coffee & Mince Pie £5	

Your Details

Party Name		Mr/Mrs/Miss	
Contact Name			
Address			
Town		Postcode	
Contact No		Email	
Date & Time of Booking			No in Party
Date & Deposit Paid		Method of Payment	

Total No of 2x Courses		Total No of 3x Courses	
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Something Special.....

Celebrate in style... why not order your fine wine, fizz or after dinner drinks in advance.

Fizz

Bottega Prosecco	£30
Bottega Prosecco Rose	£35
Balfour English Sparkling	£80
Bouche Pere et fils cuvee reserve	£75

Whites

Sancerre Les Collinettes	£79
La Chablisienne Chablis	£72

Reds

Chateau Des Bardes, St Emillion	£70
Yealand's Estate Pinot Noir	£52

After Dinner

Grahams 10yr Old Tawny Port	£89
Errazuriz Late Harvest Sauvignon Blanc 37.5ml	£31

A deposit of £15.00 per person is required at the time of booking to secure the booking.

The deposit is non refundable unless 14 days' notice is provided via email. Pre orders 1 week prior to booking.