

# Festive Menu 2023

Available 1<sup>st</sup> December until 24<sup>th</sup> December

Two Courses £ 39 Three Courses £ 49

## Starters

Mulled Pear Tarte Tatin (v)

*Whipped stilton mousse, toasted walnut, roquet salad*

Brixworth Pâté

*Red onion, orange &, cranberry chutney, toasted bread, mixed leaf*

Curried Parsnip & Apple Velouté (v)

*Toasted walnut, truffle oil, crusty bread & butter*

Duo of Salmon

*Smoked salmon mousse, salmon tartar, pesto crostini, keta pearls, caviar, dressed leaves*

Ham Hock, Pea & Black Pudding Croquette

*Pea puree, pea shoots, piccalilli*

## 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*

Seared Salmon Supreme

*Crushed new dill potatoes, sauteed spinach & samphire, crispy capers, caviar, hollandaise sauce*

Peppered Blade of Beef

*Slow cooked in a red wine & peppercorn sauce, scallion mashed potato, sauté of baby onions & mushrooms, seasonal vegetables, peppercorn sauce finished with a brandy cream*

Wild Mushroom, Chestnut & Brie Wellington (v)

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

Confit Pork Belly

*Mini toffee apples, celeriac and apple puree, honey roasted carrot and parsnip, buttered kale, goose fat roast potatoes, pork, apricot & cranberry stuffing, crispy sage, cider and calvados jus*

## Desserts

Traditional Christmas Pudding

*Orange and Cranberry coulis, brandy sauce*

Sticky Toffee Pudding

*Butterscotch sauce, vanilla ice cream*

Chocolate Orange Torte (gf)

*Clementine gel, candied orange,*

Mulled Berry Cheesecake

*Winter spiced berries, spiced apple gelato*

Cappuccino Panna cotta

*Vanilla panna cotta, Kahlua syrup, Bischoff crumb, white chocolate cream*

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

Mulled Pear Tarte Tatin	
Brixworth Pate	
Parsnip & Apple Velouté	
Duo of Salmon	
Ham Hock Croquettes	

Special Requirements

Mains

Traditional Roast Turkey	
Pan Seared Salmon	
Peppered Blade Of Beef	
Mushroom Wellington	
Confit Pork Belly	

*Something Special.....*

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

*Fizz*

Vitelli Prosecco	£35
Il Baco De Seta Prosecco Rose	£37
Fitz English Sparkling	£62
Vueve Cliquot Yellow Label NV	£140

*Whites*

Sancerre Les Collinettes	£69
Gerard Bertrand 6emes Sens	£38

*Reds*

Chateau Des Bardes, St Emillion	£60
Ironstone Zinfandel	£40

*After Dinner*

Grahams LBV Port	£54
Errazuriz Late Harvest Sauvignon Blanc 37.5ml	£28

*Full Wine List Also Available*

Desserts

Traditional Pudding	
Sticky Toffee Pudding	
Chocolate Orange Torte	
Mulled Berry Cheesecake	
Panna Cotta Cappuccino	

Additional Courses ( supplement required )

Individual Cheeseboard £10	
Coffee & Mince Pie £4	

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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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.