

# Festive Menu 2025

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

Two Courses £ 39 Three Courses £ 49

## Starters

Whiskey Caramelised Onion & Butternut Squash Tarte Tatin (v)

*Whipped goats' cheese, toasted walnut, roquet salad*

Brixworth Pâté

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

Parsnip & Apple Velouté (vgn)

*Parsnip crisp, truffle oil, rosemary focaccia*

Potted Salmon

*Smoked salmon, salmon mousse, caviar, keta pearls, crostini*

Ham Hock, Pea & Black Pudding Croquette

*Pea puree, pea shoots, smoked pancetta lard ons, veal 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 Sea Bass

*Crushed new dill potatoes, sauteed spinach & samphire, charred fennel, roasted vine tomatoes, caviar, Prosecco and chive cream sauce*

Pheasant Wellington

*Pheasant breast, pate, mushroom duxelle, smoked pancetta wrapped in puff pastry, beetroot puree, Dauphinoise potato, sprouts and chestnuts, ruby port reduction*

Wild Mushroom, Chestnut & Date Wellington (vgn)

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

Pork Tenderloin

*Oven roasted tenderloin marinated in star anise, orange and fennel, carrot and orange puree, dauphinoise potato, honey roasted liquorice carrot, kale and pancetta lard ons, Cointreau jus*

## Desserts

Traditional Christmas Pudding

*Orange and Cranberry coulis, brandy sauce*

Sticky Toffee Pudding

*Butterscotch sauce, vanilla or rum & raisin ice cream*

Mint Chocolate Torte

*Dark chocolate torte, mint chocolate crumb, mint chocolate ice cream, after eight, fresh mint*

Spiced Apple and Caramel Cheesecake

*Spiced apple and caramel compote, Biscoff crumb, spiced apple gelato*

Cappuccino Panna cotta

*Vanilla panna cotta, Kahlua syrup, Biscoff crumb, Biscoff biscuit, 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

Onion Tarte Tatin	
Brixworth Pate	
Parsnip & Apple Velouté	
Potted Salmon	
Ham Hock Croquettes	

Special Requirements ie allergies, dietary requirements..

### Mains

Traditional Roast Turkey	
Pan Seared Sea Bass	
Pheasant Wellington	
Mushroom Wellington	
Pork Tenderloin	

### 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 £5	

### *Something Special.....*

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

#### *Fizz*

Bottega Prosecco	£32
Bottega Prosecco Rose	£38
Balfour English Sparkling	£92
Vueve Cliquot Yellow Label NV	£140

#### *Whites*

Sancerre Les Collinettes	£74
Icuana Chablis	£68

#### *Reds*

Chateau Des Bardes, St Emillion	£66
Yealand's Estate Pinot Noir	£52

#### *After Dinner*

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

*Full Wine List Also Available*

### 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.