

THE OLD HOUSE



**MERRY
CHRISTMAS
& HAPPY
NEW YEAR**

FESTIVE MENU

Available from 17th November 2021

3 courses **£24.95** | 3 courses & a drink **£28.50**

STARTERS

Creamy Jerusalem artichoke soup and sourdough VG

Parsnip and beetroot tarte tatin VG

Chicken and rum raisin pâté crostini

Classic prawn cocktail with brown bread and butter

MAINS

Served with all the festive trimmings

Roast vegan turkey VG

Roast parsnip, carrot and chestnut loaf VG

Maple glazed slow cooked pork belly

Turkey roulade with chestnut stuffing wrapped in bacon

DESSERTS

Christmas pudding with brandy sauce **VGO**

Warm chocolate brownie with ice cream **VGO**

Apple and pear spiced crumble with custard or ice cream **VGO**

Cheese board, chutney and oatcakes V

BOOK: bookings@theoldhousesheffield.co.uk | 0114 280 8222 | theoldhousesheffield.com

EARLY BIRD OFFER

Book our festive menu before 31/08/21 and get **£5 off per person**
(Excludes bookings for Fridays & Saturdays in December)

T&Cs: For Festive and NYE bookings we will require a £5pp deposit and you to submit your party's pre-order online 14 days prior. For cancellation policy please see our website.

Allergens: Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients. Full allergen information is available upon request, including allergen-free options - please speak to the manager or visit our website.

Key: **V** Vegetarian, **VO** Vegetarian Option Available, **VG** Vegan, **VGO** Vegan Option Available.



CHRISTMAS BUFFET

£12.50pp | Min 20 people

Turkey and cranberry sliders

Black pudding and spiced apple fritters

Crispy fish pakoras with lemon drop dip

Sticky mulled chicken drumsticks

Aged cheddar, scallion and Henderson's Relish grougeres **V**

Corn ribs with a maple and chilli sauce **VG**

Cherry tomato focaccia with artichoke hummus and garlic potatoes **VG**

Parmesan truffle fries **VG**

Sweet red pepper and courgette bhajis with raita and poppadoms **VG**

Spiralized courgette and carrot slaw **VG**

Chocolate and peanut butter brownies **VG**

Christmas pudding bon bons **VG**



DELUXE BUFFET

£17.50pp | Min 20 people

Plus all of the above

Maple glazed pigs in blankets

Honey, lime and chilli halloumi kebabs **V**

Garlic, rosemary and crackling roasties **VG**

Yorkshire puddings stuffed with roast beef and horseradish

Chocolate profiteroles **V**



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PARTY PACKAGES

SHEFFIELD DRY GIN

Enjoy a bottle of our amazing Sheffield Dry Gin and garnishes and mixer are on us!

£75 EACH

DRINKS VOUCHERS!

For any house spirit and mixer, medium glass of house wine, selected draught beers, soft drinks and selected bottles.

£4 EACH

ARRIVAL DRINKS

Including... A glass of Prosecco or selected cocktails

£5 EACH

PARTY WRISTBANDS

For 4 tokens to use on happy hour Cocktails, house double spirit and mixer or large glass of house wine! Mix and match your tokens to suit you! Fancy 4 cocktails? Go for it!

£20 EACH

PRE PAID BAR TABS

Minimal fuss for those who want a more fluid feel to their night

Buy 5 bottles of ANY wine and get the 6th free!

Pre-order Prosecco and get it for £20 a bottle!

**LET'S HAVE
AN (OLD)
HOUSE PARTY!**



THE SHEFFIELD SCHOOL OF GIN




Join us in our new home for Sheffield School of Gin, located above the True North Brewery on Eldon Street. You will learn all about the history of gin, develop a deeper understanding of botanicals and become an expert in the distillation of gin.

The curator will assist you in developing your own bespoke recipe to distill and bottle to take home. During your time you will receive a Sheffield Dry Gin and Franklin & Sons tonic, one of our favourite gin cocktails and finish with the Curators choice cocktail here at The Old House. We hold monthly sessions and for information head to truenorthbrewco.uk/sheffield-school-of-gin



True North gift ideas:
truenorthbrewco.uk/store



113-117 Devonshire Street, S3 7SB | bookings@theoldhousesheffield.co.uk
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