

DRINKS PACKAGES

PRE PAID BAR TAB

Set up a bar tab, we give you **wristbands** for your guests + the party begins!

DRINKS VOUCHERS

£4pp (T+CS APPLY)

PERONI + SOL

£75 for 24 chilled bottles

WINE + PROSECCO

Buy **5 bottles**, get **1 free**

SHEFFIELD DRY GIN

Enjoy a **bottle** of our own Sheffield Dry Gin with **garnishes + mixers** - **£75**

COCKTAIL MASTERCLASS

£25pp

6-15 ppl

Learn the tricks of the trade with a fun **90 minute masterclass** from one of our bartenders! *(They may even spill a few industry secrets)*

You'll be welcomed to the class with an arrival drink of the bartender's choice, a quick snack + a chat about the session ahead. Then it's time to jump behind the bar! Each person will make **3 cocktails** each including a classic, an Old House favourite + one of your choice!

113-117 Devonshire Street,
Devonshire Quarter, Sheffield, S3 7SB

   oldhousesheff

If you have a question, food allergy or intolerance, please let us know when you book. Full allergens available on request.

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



PARTIES

THE OLD HOUSE

Email: bookings@oldhousesheffield.co.uk

Book online: theoldhousesheffield.com

Call us: 0114 280 8222

FOOD PACKAGES

£12.50pp

20+ ppl

DELUXE BUFFET

- BBQ brisket sliders
- Black pudding + apple fritters
- Crispy fish pakora with lemon drop dip
- Honey, ginger + garlic roasted chicken drumsticks
- Aged cheddar, scallion + Henderson's Relish gougères (V)
- Corn ribs with maple + chilli sauce (VG)
- Cherry tomato focaccia with artichoke hummus + garlic potato (VG)
- Parmesan truffle fries (VGO)
- Sweet red pepper + courgette bhajis with raita and poppadoms (VG)
- Spiralised courgette + carrot slaw (VG)
- Chocolate + peanut butter brownies (VG)

VEGAN DELUXE BUFFET

- BBQ burnt ends with habanero sauce
- Mini b*ef burgers
- Crispy phish pakora with lemon drop dip
- Cherry tomato focaccia with artichoke hummus + garlic potato
- Spring onion focaccia with baba ganoush + crispy fried butter beans
- Spiralised courgette + carrot slaw
- Garlic truffle fries
- Corn ribs with maple + chilli sauce
- Sweet red pepper + courgette bhajis with raita + poppadoms
- Ch*cken satay skewers
- Chocolate + peanut butter brownies

£12.50pp

20+ ppl

PIE + PEA BUFFET

£8pp

15+ ppl

A selection of handmade meat + vegetarian pies with minted peas + gravy. Add chips £3pp

CURRY FEASTING

£12.50pp

20+ ppl

- Poppadoms with pickles (VG)
- Sweet red pepper + courgette bhajis (VG)
 - Lamb rogan josh
 - Chicken murgh makhani
 - Vegetable jalfrezi (VG)
- Garlic + coriander naan (VG)
 - Pilau rice (VG)

SUNDAY ROAST BANQUET

Your choice of:

- Roast British beef
- Pork belly with crackling
- Rosemary + thyme chicken

£20pp

15+ ppl

Plus:

- Soup of the day
- Crispy roast potatoes
- Buttery mashed potatoes
- Yorkshire puddings
- Seasonal greens
- Cauliflower cheese
- Braised red cabbage
- Jugs of Henderson's gravy
- Apple + pear spiced crumble with custard and ice cream

(Available on Sundays only)

BURGER + A BEER

Your choice of homemade beef, cheese, southern fried chicken + vegan double cheese burgers.

£16.50pp

10+ ppl

- Handcut chunky chips + dips
- House slaw
- Bottle of Peroni or Sol

(Mix + match as you wish!)

PARTIES BY THE FIREPLACE

Sit down meals - from 2 up to 30 people + anything in between, the fireplace is a cosy area for a sit down meal with friends, family + colleagues.

We have a **super easy pre-order system** for bookings over 10 to make your event as smooth as possible, or for less than 10 we can take your order when you're here.

