

Festive Menu 2024

Available 1st December until 24th December

Two Courses £ 39 Three Courses £ 49

Starters

Goats Cheese & Cranberry Parcel (v)

Beetroot puree, toasted walnut, roquet salad

Brixworth Pâté

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

Winter Root Vegetable Soup (vgn)

Parsnip & Carrot Crisp, crusty bread & butter

Black Treacle Gravalax

Home Cured Salmon, Caviar, Crostini, dressed leaves

Game Faggots

Pheasant, Venison, Wild Boar & Offal Faggot, Pea puree, English mustard, pea shoots, peas

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 potatoes, sauteed spinach, charred fennel, confit vine tomatoes, lemon & dill sauce

Braised Venison

Slow cooked in a red wine & bitter chocolate sauce, mashed potato & parsnip, buttered kale & smoked pancetta lard ons, finished with vegetable crisps

Wild Mushroom, Chestnut & Date Wellington (vgn)

Celeriac & white truffle puree, clementine and cranberry gel, roasted carrot and parsnip, buttered kale, roast potatoes, port and cranberry reduction

Confit Pork Belly

Celeriac & white truffle puree, Dauphinoise potato, candied chicory, Madeira poached pear, buttered kale, baby carrot, coarse grain mustard & Madeira cream sauce

Desserts

Traditional Christmas Pudding

Orange and Cranberry coulis, brandy sauce, redcurrants

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Black Forest Chocolate Torte

Black cherry compote, black forest gelato

Mulled Berry Cheesecake

Winter spiced berries, fig & walnut gelato

Panna cotta

Vanilla Bean panna cotta, Gingerbread syrup, Ginger crumb, vanilla & stem ginger gelato

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

Goats Cheese Parcel	
Brixworth Pate	
Root Vegetable Soup	
Gravadlax	
Game Faggots	

Special Requirements

Mains

Traditional Roast Turkey	
Pan Seared Salmon	
Braised Venison	
Mushroom Wellington	
Confit Pork Belly	

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
Palmer & Co Champagne NV	£114

Whites

Sancerre Les Collinettes	£74
Gerard Bertrand Art De Vive	£65

Reds

Chateau Des Bardes, St Emillion	£66
Journeys End Cabernet Sauvignon	£52

After Dinner

Grahams LBV Port	£65
Errazuriz Late Harvest Sauvignon Blanc 37.5ml	£31

Full Wine List Also Available

Desserts

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

Additional Courses (supplement required)

Individual Cheeseboard £10	
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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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.