

IT'S BEGINNING
TO LOOK A LOT LIKE
CHRISTMAS



CHRISTMAS CELEBRATION MENU

23RD NOVEMBER – 23RD DECEMBER

Starters

Spiced Parsnip Soup
toasted chestnuts & crispy kale

Treacle-Cured Salmon
beetroot, pickled fennel, apple & walnut

Roasted Jerusalem Artichoke
brie croquette, watercress, sweet chilli & onion jam

Chicken Liver Parfait
truffle butter, fig & onion chutney, brioche (gf opt)

Mains

Roasted Free-Range Turkey
*pig-in-blanket, goose fat roasties, chestnut & sage stuffing,
seasonal vegetables, turkey gravy*

Slow-Cooked Blade of Beef
Parmesan cream mash, winter greens, bone marrow & red wine sauce

Celeriac & Field Mushroom Wellington
roasties, carrot purée, caramelised Brussels sprouts (v)

Naturally Smoked Haddock
purple sprouting broccoli, crispy hen's egg, wholegrain mustard sauce

Desserts

Christmas Plum Pudding
brandy sauce (gf opt)

Dark Chocolate Torte
mandarin sorbet

Gingerbread Cheesecake
poached pear

Honey & Vanilla Panna Cotta
rum-soused fig & shortbread

Colston Bassett Stilton, Keen's Cheddar
oat biscuits, chutney, celery, candied walnuts

£30

THREE COURSES

(v) vegetarian, (vg) vegan and (gf) gluten-free.

A discretionary service charge of 10% will be added to your final bill.

TO BOOK | 01342 718 529 | info@theoldhouseinn.co.uk

CHRISTMAS DAY MENU

On Arrival

Glass of British Sparkling
served with a selection of nibbles

Starters

Shellfish Bisque

herb dumplings, Cognac & crème fraîche (v opt)

Roasted Jerusalem Artichoke

brie croquette, watercress, sweet chilli & onion jam

Sloe Gin-Cured Salmon

beetroot, chard & cucumber pickles

Chicken Liver Parfait

truffle butter, fig & onion chutney, brioche (gf opt)

Mains

Roasted Free-Range Turkey

*pig-in-blanket, goose fat roasties, chestnut & sage stuffing,
seasonal vegetables, turkey gravy*

Fillet of Sea Bass

crushed potatoes, wilted spinach, sea beets, lobster butter sauce

Slow-Cooked Blade of Beef

Parmesan cream mash, winter greens, bone marrow & red wine sauce

Celeriac & Field Mushroom Wellington

roasties, carrot purée, caramelised Brussels sprouts (v)

Pre-Dessert

Blood Orange Sorbet

Desserts

Christmas Plum Pudding

brandy sauce (gf opt)

Molten Chocolate & Salted Caramel Pudding

passion fruit, crème fraîche

Clementine Meringue Pie

Colston Bassett Stilton, Keen's Cheddar, Golden Cross Goat's Cheese
oat biscuits, chutney, celery, candied walnuts

£65

THREE COURSES

£80

FIVE COURSES

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WE'VE GOT SAFETY COVERED

We are diligent in following government guidelines to create a clean, hygienic – and (most importantly) a safe, festive environment for you to enjoy.



This is a
non-contact sport



Don't go
moving



Be a washer,
not a walker



You're never too far
away from a freshen up



It's a one-way system
'round here

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance queries, please speak to a team member who will be happy to help. Please see our website for full allergen information and Ts&Cs.



BLUE SKIES
COCKTAIL CO

The weather outside is
frightful, but with us it's
always Blue Skies...

Add a little something extra,
enjoy an aperitif on arrival,
and an after dinner cocktail for
£16 PER PERSON

*See our website for more
drinks packages available.*

CHOOSE FROM THE FOLLOWING

Espresso Martini

Kaffir Margarita

Mai Tai

The Negroni

Old Fashioned

Pornstar Martini

The Sidecar

The Bramble

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Christmas time is family time at The Old House Inn



ROOMS FROM
£60*
per night

There's no finer way to spend the festivities than with your nearest and dearest. Family means everything at The Old House Inn. With the finest local fayre and the top class ales you know and love, get ready to snuggle in a booth in this quirky, food and family loving pub. We do snuggly rooms too so you can make a real night away of it all.



Our rooms include

À la carte breakfast

En-suite bathroom

Luxurious Egyptian cotton bedding

Tea/coffee making facilities

Vegan and environmentally-friendly
Noble Isle bath and body products

Flat-screen TV

*Ts&Cs apply - please see our website for full details

The Epicurean Collection

Proud to be part of The Epicurean Collection, a group of boutique inns dedicated to the finest in food, comfort and culture — all set in Britain's most idyllic locations. To join our Club or to book the perfect escape please visit www.epicurean.club



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Opening hours are subject to change

	PUB OPEN	FOOD SERVICE
Christmas Eve	12pm - 12am	12pm - 9pm
Christmas Day	12pm - 5pm	12pm - 4pm
Boxing Day	12pm - 8pm	12pm - 6pm
New Year's Eve	12pm - 2am	12pm - 10pm
New Year's Day	12pm - 6pm	12pm - 5pm

Finding The Old House Inn



From London

Our inn is located less than an hour from London. The closest train stations are Gatwick Airport and Three Bridges, and we are a short taxi ride away (note that taxis from Three Bridges are considerably cheaper than Gatwick).

Gatwick Airport Parking

Our close proximity to Gatwick Airport makes us ideal for an overnight stay before your flight. If you're looking for airport parking then nearby Cophall Parking Gatwick is open 24 hours a day, 7 days a week and include courtesy mini bus transfers to both terminals.

Apply code HOUSE15 when booking to receive 15% discount.

The Old House Inn,
Effingham Road, Copthorne,
West Sussex, RH10 3JB

📍 @oldhousecopthorne

📍 /OldHouseInn



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