

IT'S BEGINNING
TO LOOK A LOT LIKE
CHRISTMAS



CHRISTMAS CELEBRATION MENU

29TH NOVEMBER – 30TH DECEMBER

Starters

Spiced Parsnip
kale & chestnut soup

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

Roasted Jerusalem Artichoke
watercress, sweet chilli & onion jam

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

Mains

Roasted Free-Range Turkey
goose fat roasties, seasonal vegetables, turkey gravy

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

Roasted Halibut Fillet
wilted spinach, aioli velouté, chive potatoes, grilled baby leek (supplement £8)

Naturally Smoked Haddock
crushed new potatoes, soft poached hens' egg, wholegrain mustard sauce

Celeriac, Portobello Mushroom & Chestnut Wellington
cranberry sauce (v)

Beef Fillet
Stilton & wild mushroom, fondant potatoes, Tenderstem broccoli, port sauce (supplement £8)

Puddings

Christmas Plum Pudding
brandy sauce (gf opt)

Dark Chocolate Truffle Mousse
mandarin sorbet

Honey & Vanilla Panna Cotta
rum-soused fig

British Cheeseboard Selection
gf biscuits, chutney, celery & walnuts

FILTER COFFEE & A CHOCOLATE BITE INCLUDED

£35
PER PERSON

Make it a FOUR course feast by adding a cheese course at an extra £9.50 per person

(v) vegetarian, (vg) vegan and (gf) gluten-free. A discretionary service charge of 10% will be added to your final bill. If you have any food allergy or intolerance query, please speak to your event manager who will be happy to help with recommendations. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

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)

Palate Cleanser

Blood Orange Sorbet

Puddings

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

£80

FIVE COURSES

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Christmas time is family time at The Old House Inn



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

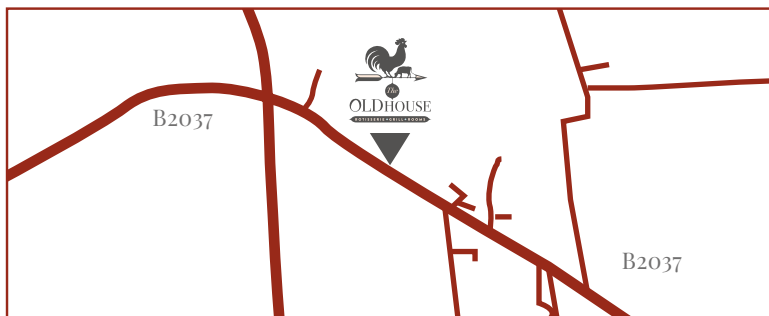
*Ts&Cs apply - please see our website for full details

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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	CLOSED	CLOSED
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

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/OldHouseInn



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