

IT'S BEGINNING  
TO LOOK A LOT LIKE  
CHRISTMAS



# CHRISTMAS CELEBRATION MENU

29<sup>TH</sup> NOVEMBER – 23<sup>RD</sup> DECEMBER

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## 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)*

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## 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)*

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## 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](mailto:info@theoldhouseinn.co.uk)

# CHRISTMAS DAY MENU

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## On Arrival

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Glass of British Sparkling  
*served with a selection of nibbles*

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## Starters

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### 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)*

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## Mains

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### 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)*

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## Palate Cleanser

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Blood Orange Sorbet

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## Puddings

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### 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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# 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

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En-suite bathroom

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Luxurious Egyptian cotton bedding

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Tea/coffee making facilities

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Vegan and environmentally-friendly  
Noble Isle bath and body products

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Flat-screen TV

\*Room rates from December.  
Ts&Cs apply - please see our website for full details

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Opening hours are subject to change

	<b>PUB OPEN</b>	<b>FOOD SERVICE</b>
<b>Christmas Eve</b>	12pm - 12am	12pm - 9pm
<b>Christmas Day</b>	12pm - 5pm	12pm - 4pm
<b>Boxing Day</b>	CLOSED	CLOSED
<b>New Year's Eve</b>	12pm - 2am	12pm - 10pm
<b>New Year's Day</b>	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,  
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