

Feasting at Christmas - Party Menu 2016



Choice of

White Onion & Beetroot Soup with Cheese Crouton V

Caramelised Red Onion & Goat's Cheese Tart V

Smoked Salmon & Prawn Terrine with Toasted German Rye Bread

Smooth Chicken Liver Parfait with Crusty Bread and Chutney



Choice of

Roast Turkey with "pigs in blankets", Sage & Onion Stuffing with Cranberry Sauce

Grilled Sea Bass with Celeriac, Kale Gratin and Cream Saffron Sauce

Pan Roasted Local Wood Pigeon Breasts with Red Wine and Cranberry Sauce

Ricotta and Spinach Dumpling with Blue Cheese Sauce V

All main courses are served with roast potatoes, sprouts & buttered vegetables



Choice of

Christmas Pudding with a Brandy Sauce

Lemon Tart with Clotted Cream and Raspberry Coulis

Profiteroles, Chantilly Cream & Dark Chocolate Sauce

Cheese Selection, Biscuits, Homemade Chutney & Celery



Coffee & Mince Pies

Pricing scales for Christmas period. Beginning of the month is cheaper

November 28th - 3rd December Lunch £28 Dinner £30

December 5th - 10th December Lunch £30 Dinner £32

December 12th - 24th December Lunch £33 Dinner £35
Children £15

Menu not available on Sundays

A discretionary service charge of 10% will be added to bookings of 10 and above.

A deposit of £10 pp confirms your booking and food choices are required 10 days in advance of your meal.

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