

GIN & JAZZ

BOOK
ONLINE

Sheffield Dry Gin and Tonic on arrival, 3 courses from
our festive menu accompanied by live jazz.

Wednesday 18th December | Arrival at 7pm | £35pp



Find True North gift ideas in our online store:
truenorthbrewco.uk/store

Terms and Conditions: For Festive bookings of 6+ we will require a £5pp deposit and you to submit your party's pre-order online 7 days prior. For cancellation policy please see our website. **Allergens:** Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients. Full allergen information is available upon request including allergen-free options - please speak to the manager or visit our website. **Key:** **V** Vegetarian, **VO** Vegetarian Option Available, **VG** Vegan, **VGO** Vegan Option Available.

theoldhousesheffield.com | bookings@theoldhousesheffield.co.uk
0114 280 8222 | 113-117 Devonshire St, S3 7SB

NEW YEAR'S EVE

THE DEVONSHIRE STREET PARTY RETURNS!

1 wristband, 3 venues, 3 drinks - £15pp

Guaranteed entry all night plus;

The Common Room - 1 drink + free pool

The Old House - 1 drink + free shot-tail

Forum Kitchen + Bar - 1 drink + free pizza slice

Tickets available here: bit.ly/NYEDevSt

Available until 29/12/19

Book our festive menu for 10 or more before
30th September and choose from:

- A **FREE** Christmas cocktail for all or
- **£50** voucher redeemable in Jan 2020

THE OLD HOUSE

MERRY CHRISTMAS
& HAPPY NEW YEAR

DINE WITH US

Mon - Wed until 11/12/19 and get 3 courses for £19.95

FESTIVE MENU

Available from 20th November 2019

3 courses £23.95 | 3 courses & a drink £27.50

STARTERS

Creamy Jerusalem artichoke soup with chestnut crème fraîche and crusty cob **vg**

Coldwater prawn with bloody mary sauce and buttered brown bread

Chicken liver, rum and raisin pâté with Christingle chutney and ciabatta snacks

Poached pear & Webster's Stilton cheesecake with an oatcake base and mulled wine glaze **v**

Cranberry, hazelnut & Bute Island Feta arancini with Stone's Ginger Wine relish **vg**

MAINS

Served with all the festive trimmings

Slow braised shin of beef with creamy potatoes, shallot and pancetta jam

Pan-fried salmon with saffron duchess potatoes and cherry tomato & crayfish bisque

Roast Yorkshire turkey breast with cranberry and sage stuffing and pigs in blankets

Sweet potato, apricot, & chestnut loaf with honey glazed figs **v**

Roasted parsnip, pine nut & leek pasty with hot beetroot, apple and horseradish chutney **vg**

Maple glazed pork belly & crispy crackling with parsnip and apple mash

DESSERTS

Christmas pudding with rum sauce **v**

White chocolate & cranberry bread & butter pudding with satsuma and cranberry syrup **v**

Chocolate, cherry & honeycomb parfait with a cherry gel **vg**

Coffee & whisky baked cheesecake with caramel sauce and espresso marshmallows **v**

Caramel panna cotta with mulled poached pear and praline crumble

Add on a gin experience from £10pp - see mini gin school

PARTY PACKAGES

DRINKS

Start your party the right way!

Arrival drinks £5 each:

- Glass of fizz

- Sheffield Dry Double Gin and tonic

- Selected cocktails

- Buy 5 bottles of wine and get the 6th free!

- Bucket o' Beers - 10 beers - Choose Peroni, Heineken or Sol for £30

- Selected sharer pitchers £12 when pre-ordered!

- Selected pint tankards 4 for £12.50

- Pre-order Prosecco and get it for £20 a bottle!

VOUCHERS

Want to give your guests a bit more choice?

£4 each for any house spirit and mixer, medium glass of house wine, selected draught beers, soft drinks and selected bottles

WRISTBANDS

£20pp for 4 tabs to use on any house cocktail, house double spirit and mixer or large glass of house wine

SPRIT & COCKTAIL EXPERIENCES

COCKTAIL MASTERCLASS | £25pp

Grab yourselves a glass of Prosecco then settle into a cocktail masterclass where you get to make 3 of your favourites from our menu!

LIQUOR MASTERCLASS | £25pp

A private masterclass on a spirit of your choosing! Ever wanted to know how gin is made or the difference between Scotch and Bourbon? Book yourself on to one of our masterclasses and try 4 different varieties of a spirit of your choosing.

MINI GIN SCHOOL | From £10pp*

Receive a guided walk through of 2 gins with specialist tonic pairing, first upon arrival and then again whilst you enjoy your meal.

Fancy something different? Please get in touch to arrange a bespoke event.

*When dining on the festive menu.

THE SHEFFIELD SCHOOL OF GIN

At the home of Sheffield Dry Gin join us to craft your own gin & learn about the UK's most popular spirit.

For details visit;

truenorthbrewco.uk/sheffield-school-of-gin