

MERRY CHRISTMAS & HAPPY NEW YEAR



FESTIVE MENU

Available from 18th November 2020 3 courses £24.95 | 3 courses & a drink £28.50

STARTERS

Cream of tomato soup with basil oil vg
Crayfish tail Caesar salad with anchovy brushed focaccia snacks
Pork & pistachio rillettes with fig jam & bagel chips
Yorkshire blue cheese & port parfait with crudités v
Truffled wild mushroom bon bon with white onion ketchup vg



MAINS

Oatmeal stout braised shin of beef with silver skin onions & lardons, creamy mashed potato & buttered sprout tops

Pork belly with malt loaf stuffing, garlic & herb roast potatoes, tenderstem broccoli & calvados ius

Ferry brined turkey breast with quince & sage stuffing & all the festive trimmings

Beetroot & goat's cheese lasagne with crispy parmesan & hazelnut gremolata v

Cassoulet of cannellini beans & swiss chard with vegan merguez sausage & crusty cob vg

Roasted fillet of salmon with rainbow chard, sautéed Roosevelt potatoes & brown shrimp & caper butter



Christmas pudding with brandy sauce vg
Panettone & limoncello trifle v
Sticky fig pudding with honey & mascarpone v
Toblerone chocolate tart with clementine Chantilly cream v
Trio of festive ice cream with mulled wine syrup vg



BOOK: bookings@theoldhousesheffield.co.uk | 0114 280 8222 | theoldhousesheffield.com

T&Cs: Festive bookings over 10 people require £5pp deposit and you to submit your party's pre-order online 7 days prior. For cancellation policy please see our website. £20pp deposit is required to secure Christmas Day bookings and full payment is due by 11/11/2020. 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. v Vegetarian, vo Vegetarian Option Available. vg Vegan. vgo Vegan Option Available.

EARLY BIRD OFFER

Book our festive menu before 31/07/20 and get

£5 off per person

(Excludes bookings for Fridays & Saturdays in December)

PARTY PACKAGES

SHEFFIELD DRY GIN

Enjoy a bottle of our amazing Sheffield Dry Gin and garnishes and mixer are on us!

£75 EACH

DRINKS VOUCHERS!

For any house spirit and mixer, medium glass of house wine, selected draught beers, soft drinks and selected bottles.

£4 EACH

ARRIVAL DRINKS

Including... A Glass of Prosecco. an Old House Bellini or a Double Sheffield Dry Gin and Tonic!

£5 EACH

PARTY WRISTBANDS

For 4 tokens to use on happy hour Cocktails, house double spirit and mixer or large glass of house wine! Mix and match your tokens to suit you! Fancy 4 cocktails? Go for it!

£20 EACH

PRE PAID BAR TABS

Minimal fuss for those who want a more fluid feel to their night

Buy 5 bottles of ANY wine and get the 6th free! pre-order Prosecco and get it for £20 a bottle!

LET'S HAVE AN (OLD) **HOUSE PARTY!**



OTHER PARTY IDEAS!

Let us take a load off and help plan your event for you with these pre-planned packages!

PARTY BUFFETS

With premium upgrades available for something a little but extra special

FROM £8 PER HEAD



FROM £6.50 PER HEAD

Want your own section of our house to make yourself at home in! Book the left, right or whole of our bar for a party, put a tab behind the bar and we'll cover the venue hire!





STEEL CITY AFTERNOON

Be Strong, Northern and Sophisticated at the same time!

An afternoon of teapot cocktails sponsored by Bacardi & Martini, a cocktail themed dessert for your group and all the usual trimmings of a typical afternoon tea, including a Sheffield inspired finger buffet, with a short masterclass on the cocktails themselves lead by one of our Old House spirit experts!

£25 per head minimum of 6 individuals and maximum of 14



Join us in our new home for Sheffield School of Gin, located above the True North Brewery on Eldon Street. You will learn all about the history of gin, develop a deeper understanding of botanicals and become an expert in the distillation of gin.

The curator will assist you in developing your own bespoke recipe to distill and bottle to take home. During your time you will receive a Sheffield Dry Gin and Franklin & Sons tonic, one of our favourite gin cocktails and finish with the Curators choice cocktail here at The Old House. We hold monthly sessions and for information head to truenorthbrewco.uk/sheffield-school-of-gin

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 allergenfree options - please speak to the manager or visit our website. Key: V Vegetarian, VO Vegetarian Option Available, VG Vegan, VGO Vegan Option Available.



True North gift ideas: truenorthbrewco.uk/store

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