

Our Christmas Menu

Starters

Potted prawns
Winter Chunky Broth
Mushrooms in garlic sauce
Chicken Liver and Chestnut Pate

Mains

Matured Beef Topside
Smoked Salmon En croute
Turkey Crown with stuffing.
Vegan Nut Cranberry Lentil Roast Loaf
Vegan Vegetable Loaf

Desserts

Cheese and Biscuits
Vegan Caramel Cheese cake.
Christmas Pudding and Custard
Poached Pears in Brandy Sauce
Choc Brownie & Sticky Toffee Combo & clotted cream.

Accompaniments

Traditional Roasts

Roast Potatoes, Roast parsnip, Yorkshire pudding, Traditional Sirloin Boned Stock home-made gravy, Yorkshire Puddings, pigs in blankets.

House Vegetables

Swede, carrot and sweet potato mash, cauliflower cheese bake, seasoned buttered garlic and black pepper spinach.

Gluten Free Meals

Comes with gluten free gravy, gluten free Yorkshire pudding, all our Sunday veg, and gravy is gluten free.

Vegan and Vegetarian Meals

We are very proud that all our roasts are homemade by our very own chefs and come with Vegan Gravy, for vegans our version of a chickpea and rice cup filled with vegan gravy, vegan sausages in blanket.

Both gluten free and vegan roasts come with swede and sweet potato mash, vegan cauliflower cheese bake, seasoned vegan buttered garlic and black pepper spinach. Roast potatoes, Roast parsnip.

50% Deposit required.

Pre Orders only

Pre Orders to be in 1 week before
booking date.

Pre-Orders will all be online.

Contact Details

Christmas Bookings Contact: Kath
admin@theoldbatharms.co.uk

01373-465045

Our Restaurant is closed on
Christmas and Boxing Day.

Three Course

Adult	37.50
O.A.P	29.95
Children's Roast	24.95

Two Course

Adult	32.95
O.A.P	24.95
Children's Roast	21.95

