



Available from 2nd-23rd December 2024

Lunch 2 courses £40/3 courses £50*

Homemade bread & butter



STARTERS

Heritage beetroot, goat curd, horseradish & parsley (v) (vg alt)
Mallard & duck liver terrine, plum chutney, lavash crackers
Cured and torched mackerel, cucumber, kohlrabi & dill
Venison consommé, farfalle pasta & blackberry



MAIN COURSES

Roast turkey breast, fondant potato, red wine gravy & all the trimmings
Roast venison, heritage beetroot, brussels sprouts, port and venison sauce
Catch of the day, butternut squash, granny smith apple & crab bisque sauce
Chestnut mushroom gnocchi, winter truffle, lord of hundreds (v) (vg)



DESSERTS

Selection of cheese
Valrhona guanaja chocolate fondant, Blood orange
Mulled spice pouched fruit, honey combe ice cream (vg alt)
Choux bun, hazelnut ice cream & candy hazelnuts



Tea/coffee and mince pies to finish

*Lunch menu can be booked 7 days per week for groups from 8 up to 14 in our private dining room. For larger numbers from 15 up to 30, we can offer our main restaurant where available. Full pre-orders for meals are requested for groups of 8 or more. We also ask for all dietary or allergen information on dining guests prior to the date of dining. Speak to our Events Co-ordinator for more information 01451 830666 or email alice@oldstocksinn.com

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff.

A 12.5% service charge is applied as standard to all bills.



Available from 2nd-23rd December 2024

Dinner 2 courses £46/ 3 courses £56* (*Served from 6pm*)

Homemade bread & butter



STARTERS

Heritage beetroot, goat curd, horseradish & parsley (v) (vg alt)
Mallard & duck liver terrine, plum chutney, lavash crackers
Cured and torched mackerel, cucumber, kohlrabi & dill
Venison consommé, farfalle pasta & blackberry



MAIN COURSES

Roast turkey breast, fondant potato, red wine gravy & all the trimmings
Roast venison, heritage beetroot, brussels sprouts, port and venison sauce
Catch of the day, butternut squash, granny smith apple & crab bisque sauce
Chestnut mushroom gnocchi, winter truffle, lord of hundreds (v) (vg)



DESSERTS

Selection of cheese
Valrhona guanaja chocolate fondant, Blood orange
Mulled spice pouched fruit, honey combe ice cream (vg alt)
Choux bun, hazelnut ice cream & candy hazelnuts



Tea/coffee and mince pies to finish

*Festive feasting dinner menu can be booked 7 days per week for groups from 8 up to 14 in our private dining room. It is also available in our restaurant for smaller group sizes. Full pre-orders for meals are requested for groups of 8 or more.

We also ask for all dietary or allergen information on dining guests prior to the date of dining.

Speak to our Events Co-ordinator for more information 01451 830666 or email alice@oldstocksinn.com

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