

Christmas Party @

The
O L D
L I Q U O R
- S T O R E

1st - 20th December 2025
£59 per person including a glass of fizz on arrival
pre-ordering essential

STARTERS

Whipped chestnut mushroom & winter truffle pate, clementine & lemon
thyme jam, spiced grains, sticky plum loaf

Crispy "Cullen Skink" brandade, roasted shellfish & brandy bisque,
celeriac & pommery mustard remoulade

Marmalade & clove roasted ham hock & OLS black pudding ballontine,
cranberry & cinnamon relish, gingerbread brioche

MAIN COURSES

Turkey breast "Saltimbocca", caramelised onion & fennel seed stuffing,
pigs in blankets, poultry & Madeira gravy.

Hickory smoked craupadine beetroot wellington puy lentil & artichoke
ragout, chewy beets, curly kale (ve).

Parsley butter poached loin of hake, warm tatar, Champagne & caviar
beurre blanc, marsh samphire & brown shrimp fritter, pernoud braised
fennel.

*all served with garlic & rosemary roast potatoes, winter greens & maple glazed
carrots*

DESSERT

OLS Christmas pudding, Cointreau custard, lord general rum
mascarpone, candied peel

"Ferrero Rocher" chocolate fondant, Frangelico butterscotch,
vanilla seed gelato, salted hazelnut

Baron bigod, mulled wine & red onion chutney, warm mince pie
Eccles cake

CHEESE

add a supplementary cheese course
between your main and dessert £15 per
person

OYSTER BAR

why not indulge in a Lindisfarne Oyster
served over ice £4 per person