The OLD LIQUOR STORE

CHRISTMAS PARTY MENU

Wednesday - Saturday
2nd - 24th December 2026

£65 per person
glass of fizz on arrival
pre-ordering essential

OYSTER BAR

INDULGE IN A LINDISFARNE OYSTER - £4 EACH
served over ice with chianti shallot vinegar & tabasco (GF)

STARTERS

SLOW COOKED OYSTER MUSHROOM & WINTER TRUFFLE RAGU
savoy cabbage, pickled girolles, baby leek, smoked garlic crouton (VE) (GFA)

DUCK LIVER PARFAIT & CLEMENTINE TARTLET
cured duck breast, pickled walnut, gingerbread, bitter leaf (N) (GFA)

WARM GLENLIVET WHISKY CURED SALMON FILLET
smoked roe, leek & potato cream, kohlrabi, soused cucumber, cockle "popcorn" (GF)

MAINS

TURKEY BREAST "SALTIMBOCCA"
caramelised onion & fennel seed stuffing, pigs in blankets, poultry & madeira gravy (GFA)

SALT BAKED CELERIAC & TARRAGON WELLINGTON
yeasted celeriac "sauce au poivre", nutmeg creamed spinach, crispy shallot rings (VE)

PAN FRIED FILLET OF SEA BASS
roasted winter squash, handpicked crabmeat & preserved lemon fritter, cider & mussel cream (GFA)

All served with garlic & rosemary roast potatoes, winter greens, maple glazed carrots & parsnips

CHEESE COURSE

ADD A SUPPLEMENTARY CHEESE COURSE BEFORE YOUR DESSERT - £15 PER PERSON

DESSERTS

OLS CHRISTMAS PUDDING
cointreau custard, lord general rum mascarpone, candied peel (V)

72% DARK CHOCOLATE & STOUT CAKE
black cherries in kirsch, caramelised white chocolate cremeux (V)

BARON BIGOD
mulled wine & red onion chutney, warm mince pie eccles cake (V)

GF= GLUTEN FREE GFA= GLUTEN FREE ALTERNATIVE VE= VEGAN V= VEGETARIAN N= CONTAINS NUTS