



THE OLD FOUNDRY

Christmas Day 2025

MENU

£80.00 PER PERSON

WELCOME DRINK ON ARRIVAL

A glass of festive fizz or mulled wine

CANAPES

Gin-Cured Salmon Gravlax (gf)
with beetroot, cucumber ribbons & dill crème fraiche
Duck & Port Pâté with toasted brioche & fig chutney
Pan-fried warm Pear & Walnut Salad (vg, gf)
with balsamic glaze, rocket & candied pecans

MAINS

Turkey Ballotine with Chestnut & Cranberry Stuffing
Wrapped in smoked streaky bacon & gravy served with
Crispy roast potatoes, Mulled wine braised red cabbage,
Maple roasted carrots & Pigs in blanket (gf)
Slow-Braised Orange & Soy Beef Short Rib (gf)
with horseradish mash & Maple glazed carrots
Pan-Fried Halibut Fillet
with samphire, lemon beurre Blanc & duchess potatoes
Roasted Butternut Squash with Persian Jewelled Rice (vg, gf)
Drizzled with tahini dressing & topped with pomegranate seeds

DESSERTS

Classic Christmas Pudding
with your choice of brandy sauce or hot custard
Dark Chocolate & Orange Torte (vg)
with clementine glaze & hazelnut crumb
Vanilla Bean Cheesecake, with winter berry compote
Mulled Wine Poached Pear (vg, gf)
served warm with coconut cream & almond brittle

TO BOOK VISIT:

<https://theoldfoundryvenue.co.uk/event/>
£20 Deposit required