

MENU

DECEMBER FOOD SERVICES TIMES

Monday - Friday
12:00pm - 3:00pm • 5:00pm - 8:00pm

Saturday 12:00 - 7:00pm

Sunday
12:00pm - 7:00pm

Christmas Eve
12:00pm - 7:00pm

Boxing Day
12:00pm - 7:00pm

New Years Eve
12:00pm - 7:00pm

New Years Day
12:00pm - 7:00pm

DECEMBER BAR OPENING TIMES

Monday - Wednesday
11:30am • 11:00pm

Thursday - Saturday
11:30am • 12:00am

Sunday
11:30am • 10:00pm

Christmas Eve
11:30am • 10:00pm

Christmas Day
CLOSED

Boxing Day
11:30am - 10:00pm

New Years Eve
11:30am - 9:00pm

New Years Day
11:30am - 10:00pm

THE OLD SUN

Christmas Fayre

MENU

Available from the 1st - 24th December

MENU

Appetizers

Creamy Butternut Squash & Sweet Potato Soup (GF-U)

A velvety blend of buttery squash and sweet potato, delicately seasoned and served with a warm ciabatta bread and butter. A comforting winter favourite.

Wild Mushroom & Garlic Pate (V-GF)

A rich, earthy wild mushroom pate, served with toasted malted brown bread, butter and a crisp salad garnish. Rustic indulgence with a touch of elegance.

Virgin Mary Smoked Salmon & Prawn Cocktail (GF)

Layers of delicate smoked salmon and freshwater prawns on a bed of crisp lettuce, dressed in a tangy Virgin Mary sauce. Served with malted brown bread and butter - a sophisticated take on a classic.

Sticky Pigs in Blankets

Juicy pork sausages wrapped in pancetta, glazed with sticky maple and mustard. Served with a fresh salad garnish and cranberry sauce. Sweet, savoury and irresistible.

Main Course

Traditional Roast Turkey Dinner (AGF)

Succulent roast turkey served with duck fat roast potatoes, buttered new potatoes, a pig in blanket, pork, sage and onion stuffing and a rich velvety gravy. A timeless festive classic.

Festive Stuffed Chicken Breast

Tender chicken breast filled with creamy camembert and cranberry, wrapped in crisp pancetta and served with garlic-infused mash and a white wine sauce - a luxurious twist on a seasonal comfort.

Stilton, Mushroom and Spinach Puff Pastry Parcel (V)

A golden puff pastry filled with stilton, wild mushrooms and spinach, complemented by buttered new potatoes and a silky vegetarian gravy. A decadent choice for a festive feast.

Panko, Lemon and Herb Crusted Salmon Fillet (£4 Surplus)

Oven-roasted salmon coated in a crisp panko lemon and herb crust, served with buttered new potatoes and a delicate lemon and Dijon mustard cream sauce. Elegant, fresh and full of festive flavour.

All main courses are accompanied by a medley of seasonal vegetables.

£28.95 per person - 2 courses
£34.95 per person - 3 courses
(£5 deposit per person)

Reservations Only
Call 01535 322022

Dessert

Biscoff Cheesecake

A luscious, caramel-infused Biscoff cheesecake on a buttery biscuit base, topped with a drizzle of Biscoff sauce. Served with creamy vanilla ice cream for the perfect indulgent finish.

Classic Christmas Pudding

A timeless favourite, brimming with fruit and spice, served with a luxuriously smooth brandy sauce.

Lemon Meringue Pie

A zesty lemon filling topped with golden, fluffy meringue. Served with a tangy lemon crunch ice cream. Light, bright and beautifully balanced.

Winter Berry Crumble

A comforting blend of mixed winter berries topped with a buttery cinnamon oat crumble. Served with creamy custard. The perfect cosy finish to your festive feast.

We have a range of options to suit different dietary needs - our team will be happy to guide you.