



CHRISTMAS PARTY

Feast your eyes on our
party menu, it's that
'just one more' time of year.

3 Courses £35 per person

To Start

Spiced butternut squash soup, sage & chestnuts, sourdough (vg) (533kcal)

Smoked mackerel pâté, samphire butter, fennel, dill & watercress salad, sourdough (612kcal)

Chicken liver parfait, apple & celeriac remoulade, pickles, sourdough (473kcal)

Heritage beetroot, winter leaves, pear, clementine & toasted chestnut salad (vg) (296kcal)

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts,
maple roast parsnip, pig in blanket, cranberry sauce, gravy (938kcal)

West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts,
maple roast parsnip, pig in blanket, horseradish sauce, gravy (1057kcal)

Parsnip & celeriac nut roast, Brussels tops, crushed winter roots, roast potatoes, gravy (vg) (867kcal)

Pan roasted seabream, creamed celeriac, Brussels tops, samphire & orange (685kcal)


Puddings

Christmas pudding, brandy butter ice cream (v) (416kcal)

Apple, fig & chestnut crumble, bay leaf custard (v) (372kcal)

Spiced fig, orange, cranberry & walnut syllabub (vg) (530kcal)





Bring on the cheer,
your perfect
Christmas party
starts here.



Scan to unwrap the
magic and take a peek
at our crafted
Christmas.

www.oldfirehouseexeter.co.uk

*We source our ingredients from Britain's best farmers, growers, fishers and foragers
to bring out the season's flavours.*

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot.

An adult's recommended daily calorie allowance is 2,000 Kcal.
All tables are subject to a discretionary service charge of 12.5%.

Old Fire House

