

Booking & Pre-Order Form

Please complete all details below and hand in with your deposit

Party Name:

Address:

Contact No.:

E-mail:

Date of function: Time:

Number in Party: Total deposit (£5pp) paid:

Please insert your name and tick one choice from each section.	Prawn and Crayfish Cocktail	Mushroom Bruschetta	Butternut Squash Soup	Potted Beef	Chargrilled Broccoli	Turkey Breast Paupiette	Pan Fried Sea Bass	Slow-Braised Blade of Beef	OBH Game Pie,	Crunchy Pumpkin Bake	Tia Maria Creme-Brûlée	Apple Crumble	Roasted Pineapple	Profiteroles	Christmas Pudding	Cheeseboard (Supp. £5.00)
1																
2																
3																
4																
5																
6																
7																
8																
9																
10																
11																
12																
13																
14																
15																
16																
17																
18																
19																
20																
21																
22																
23																
24																

NOV 30TH
-
DEC 30TH

2018



OLD BLACK HORSE
HOUGHTON-ON-THE-HILL

2018 CHRISTMAS DINING CALENDAR

30th November - 30th December: Christmas Party Menu available for pre-order only and must be taken by any party of 10 people or more from 7th December onwards.

30th November - 13th January: Pub Classics Menu available for all other customers throughout December, alongside Sunday Lunch Menu.

Christmas Eve: Open for lunch from 12pm to 3pm and for Dinner from 6pm to 9pm. Booking for Dinner Essential.

Christmas Day: Open for Festive Drinks between 12pm - 2pm.

Boxing Day: Open for Lunch from 12 to 3pm. Open for drinks from 12pm to 7pm.

27th December: Open for food all day from 12pm to 8pm.

28th December to 30th December: Normal Opening Hours.

31st December: Open for Lunch from 12pm to 3pm. Open for Dinner from 6pm to 8pm.

Disco and NYE Celebrations from 9.30pm. Booking for Dinner Essential.

1st January: OBH New Years Day All You Can Eat, All Day Breakfast Buffet available in two sittings, from 11.30 to 1pm and 1.30 to 3pm. Bookings Essential!

Christmas Party Menu 2018

2 COURSES - £22.95 • 3 COURSES - £26.95

STARTERS

Prawn and Crayfish Cocktail, Fresh Bread and Butter

Wild Mushroom Bruschetta, with a White Wine, Cream, Herb and Garlic Sauce (V)

Roasted Butternut Squash Soup with Sage, Fresh Bread and Butter (V)

Potted Beef, Pickles, Toast and Butter

Chargrilled Tenderstem Broccoli, Cannellini Bean Hummus, Green Onion and Hazelnut Pesto (Ve) (Gf)

MAIN COURSES

Turkey Breast Paupiette wrapped in Bacon with Cumberland Sausage Stuffing, Served with Pan Gravy, Roast Potatoes, Seasonal Vegetables and all the Christmas Trimmings

Pan Fried Sea Bass Fillet, New Potatoes, Samphire, Prawn and Prosecco Sauce

12 oz Slow-Braised Blade of Beef with Red Wine, Smoked Bacon, Mushrooms and Baby Onions, Served with Smoked Mash and Seasonal Vegetables

OBH Game Pie, Rosemary and Red Wine Gravy, Triple-Cooked Chips or Mashed Potato and Seasonal Vegetables

Crunchy Topped Pumpkin, Lentil, Spinach and Cranberry Bake with Vegetable Gravy, Roast Potatoes, Pan Fried Sprouts with Parsley and Almonds. (Ve)

DESSERTS

Tia Maria Creme Brûlée with Candied Walnut Shortbread

Apple, Plum and Cinnamon Crumble with Vanilla Ice Cream

Roasted Pineapple with Admiral Old J Rum, Lime Sorbet, Coconut Brittle (Ve) (Gf)

Chocolate Profiteroles, filled with Whipped Custard Cream, Dark Chocolate Sauce

Traditional Christmas Pudding, Rum Butter, Cream Brandy Sauce

Cheeseboard: Choose three from: Sparkenhoe Red Leicester, Adore Goat's Cheese Crottin, Cropwell Bishop Stilton, Smoked Godstone Cheddar, served with Biscuits, Home Made Chutney, Grapes, Celery. (Supplement £3.00)

Pub Classics Menu Christmas 2018

FOR SHARING...

Whole Baby Camembert Baked with Garlic, Fresh Bread £7.95
Olives, Selection of Fresh Bread and Butter, Dipping Oil and Balsamic £4.50

TO START...

Duck and Orange Pate, Toast and Butter, Home made Chutney, Salad £4.95
Wild Mushroom Bruschetta, White Wine, Cream, Herb and Garlic Sauce £5.75
Soup of the Day, Fresh Bread and Butter £4.95
Prawn Cocktail, Baby Gem, Fresh Bread and Butter £5.95
Potted Beef, Pickles, Toast and Butter £5.75
Classic Caesar Salad: Romaine Hearts, Croutons, Parmesan, Classic Caesar Dressing £4.95

TO FOLLOW...

Cumberland Sausage, Mashed Potato, Seasonal Vegetables, Red Wine Gravy £10.95
Burger of the Day: See Special's Board
Veggie Burger: Field Mushroom and Halloumi Burger, with Grilled Tomato and Herby Mayo, Skin-on Fries or Triple-Cooked Chips, Salad £10.50
Classic Caesar Salad: Romaine Hearts, Croutons, Parmesan, Classic Caesar Dressing £7.95
Classic Caesar Salad, with Chicken Breast and Bacon £11.95
8 oz Slow-Braised Blade of Beef with Red Wine, Smoked Bacon, Mushrooms and Baby Onions, Mashed Potato, Seasonal Vegetables £13.95
Honey Roast Ham, Egg and Triple-Cooked Chips £10.95
Ale-Battered Fish, Triple-Cooked Chips, Garden Peas £12.95
Mediterranean Vegetable Lasagne: Garlic Bread, Mixed Salad £10.50
Aromatic Chickpea and Vegetable Coconut Curry, Steamed Rice, Poppadom £9.95
Pie of the Day - See Specials Board: served with Triple-Cooked Chips or Mashed Potato, Gravy, Seasonal Vegetables
Hunter's Chicken: Church Hill Farm Chicken Breast, Wrapped in Bacon, Topped with Cheese, Smokey BBQ Sauce, Skin-on Fries or Triple-Cooked Chips, Mixed Salad or Garden Peas £13.50
30 day aged 8 oz Picanha Rump, or Rib-Eye Steak, Onion Rings, Herby Roasted Tomato and Field Mushroom, Salad, Triple-Cooked Chips or Skin-On Fries £13.95 / £21.00 (Pink Peppercorn or Stilton Sauce £2.00)

TO FINISH...

Fruit Crumble, Vanilla Ice Cream £5.50
Tia Maria Creme Brûlée, Home made Shortbread £5.50
Roasted Pineapple with Admiral Old J Rum, Lime Sorbet, Coconut Brittle £5.50 (Ve) (Gf)
Chocolate Profiteroles, filled with Whipped Custard Cream, Dark Chocolate Sauce £5.50
Traditional Christmas Pudding, Rum Butter, Cream Brandy Sauce £5.50
Cheeseboard: Choose 3 from: Sparkenhoe Red Leicester, Cropwell Bishop Stilton, Adore Goat's Cheese Crottin, Smoked Godstone Cheddar, Biscuits, Home made Chutney, Grapes. £8.95

(Ve) - Vegan, (V) - Vegetarian, (Gf) - Gluten Free

If you have specific dietary requirements, please ask a member of staff for allergy information. Whilst we take care to avoid cross-contamination of allergens in our kitchen, gluten, fish, dairy, eggs and nuts are all present on a daily basis and we cannot guarantee that any of our dishes will not contain traces these allergens. Gratuities are at your discretion, 100% of any tips received are shared equally by all staff working on that shift.