



CHRISTMAS 2025

Two Courses £25 • Three Courses £30

Starters

Roasted Cauliflower Soup

White truffle oil and
warm focaccia

Duck Liver Parfait

Warm sourdough and
mulled cranberry chutney

Goats Cheese & Fig Tart

Beetroot and herb salad

Smoked Haddock Fish Cake

Creamed leeks and
gremolata

Mains

Norfolk Bronze Turkey

Pigs in blankets, garlic
and herb roast potatoes,
stuffing, seasonal greens,
maple glazed carrots
and parsnips, bone
marrow gravy

Festive Sea Bream

Pan seared cooked with
samphire and basil oil
served with crushed
buttered new potatoes
and tenderstem broccoli

Blade of Beef Bourguignon

Horseradish mash
roasted baby carrots and
tenderstem broccoli

Butternut Squash Risotto

Crumbled vegan feta,
crispy sage and basil oil

Desserts

Traditional Christmas Pudding

Brandy sauce and
cranberry compote

Sticky Toffee Pudding

Caramel sauce and
ice cream

Lemon & Raspberry Cheesecake

Mulled wine fruit compote

Cheese Board

Mature cheddar, blue
Stilton and creamy Brie
served with celery, grapes,
biscuits and apple chutney

Please inform your server of any dietary requirements.

 gluten free  gluten free available  vegetarian  vegan

Order Form

Please use this form for parties of 10 or under - please either email back to us or bring it into the bar with a £10 deposit per person. For larger groups or parties, please contact us directly and our experienced team will help manage your booking.

Email: info@theoldflowershop.co.uk or call: 0115 960 8414

Name: _____ Surname: _____

Email: _____ Booking Date: _____

Contact No: _____ Booking Time: _____

Group Size: _____

Guest Name	Cauliflower Soup	Duck Liver Parfait	Goats Cheese Tart	Haddock Fish Cake	Norfolk Bronze Turkey	Festive Sea Bream	Beef Bourguignon	Butternut Squash Risotto	Christmas Pudding	Sticky Toffee Pudding	Cheesecake	Cheese Board



View & Share
The Menu Online
theoldflowershop.co.uk/christmas

