



Christmas

FESTIVITIES 2021

Festive Celebrations

AT THE OLDE BARN HOTEL

Whether you're celebrating with family, friends or colleagues, we're sure that our perfect mix of good food, great service and a welcoming festive atmosphere will have you enjoying your time at The Olde Barn.

Throughout November and December you can enjoy all the Christmas festivities from a traditional festive lunch, one of our party nights or a festive afternoon tea.

We are open throughout the whole of December and the New Year including Christmas Day, Boxing Day and New Year's Eve. Accommodation is available if you want to stay over for any of the party nights, Christmas break or just a quick getaway between Christmas and New Year.

We look forward to welcoming you to The Olde Barn over the festive period and from all of us, we wish you a wonderful Christmas and a fantastic New Year.

Festive Lunches

Monday to Saturday from 30th November until 31st December
(Excluding 25th December)

Celebrate Christmas with colleagues, friends and family with our festive lunch menu

STARTERS

Spiced parsnip soup, crispy parsnips and chestnuts **(VE)**

Ham hock, pea, and grain mustard terrine spiced fruit chutney and sourdough toast

Salmon and crab with dressed leaves beetroot gravadlax, crab cake, mango and lime salsa

Smoked tofu and pickled winter vegetables, beetroot puree and chicory with orange dressing **(VE)**

MAINS

Traditional roast turkey apricot and chestnut stuffing, pig in blanket, buttered sprouts, roast potatoes, and honey roast carrots and parsnips

Pan roast fillet of hake gratin potato, braised fennel, fine beans, and white wine sauce

Mushroom, brie, hazelnut, and cranberry wellington (V)
buttered sprouts, roast potatoes, honey roasted carrots and parsnips

Roasted cauliflower risotto toasted almonds, vegan parmesan, and dressed roquette **(VE)**

DESSERTS

Classic Christmas pudding brandy custard (gluten, nut free and vegan available)

Belgian chocolate and orange tart orange anglaise and vanilla ice cream **(VE)**

Glazed lemon tart raspberry sauce

Apple tatin, caramel sauce, and all butter puff pastry Cornish clotted cream, toffee sauce

Tea, coffee and mince pies (gluten, nut free and vegan available)



Festive Afternoon Tea

Available 29th November - 4th January inclusive
(Excluding 25th December)

Fruit scones • Plain scones • Clotted cream • Raspberry jam

Mini star mince pies • Christmas cake • Chocolate opera with happy Christmas disc
• Eggnog panna cotta snowball and Santa head

White bread with turkey and cranberry • Granary bread with smoked salmon and cream cheese • Red cabbage, spinach, red onion, and Asian dressing wrap
• Open ciabatta sandwich with hummus and roast vegetables

FESTIVE VEGAN AFTERNOON TEA ALSO AVAILABLE



Festive Brunch

26th December - 31st December • 1st & 2nd January

Eggs benedict, toasted English muffin, smoked ham, and hollandaise sauce

Smoked salmon and scrambled free range eggs, on toasted malted bloomer with water cress

Vegan French toast, berry compote and toasted nuts

American pancakes, crispy streaky bacon and maple syrup

Cinnamon couscous, Cardamom oat milk and poached fruit

Huevos rancheros, egg, tomato, avocado, kidney beans and cheese, on top of tortilla

All day breakfast, 2 rashers of bacon, grilled plum tomato, grilled flat mushroom, Cumberland sausage, hash brown and two eggs either poached, fried, or scrambled



price includes one standard glass of house wine, prosecco,
or a pint of draught beer or soft drink per person

Festive Party Nights

Available on Friday 3rd, 10th & 17th December
and Saturday 4th, 11th & 18th December

PRIVATE PARTIES are also available, please ask for details

*We are experts in party planning so just dress to impress and let us do all the work.
You'll enjoy a delicious three course dinner, coffee and mince pies, hats, novelties and crackers.
Our DJ will then be sure to get the party started for you to dance the night away.*

Freshly baked bread roll and butter

STARTERS

Spiced parsnip soup crispy parsnips and chestnuts **(VE)**

Ham hock, pea, and grain mustard terrine spiced fruit chutney and sourdough toast

Salmon and crab with dressed leaves beetroot gravadlax, crab cake, mango and lime salsa

Smoked tofu and pickled winter vegetables beetroot puree and chicory with orange dressing **(VE)**

MAINS

Traditional roast turkey apricot and chestnut stuffing, pig in blanket, buttered sprouts, roast potatoes, and honey roast carrots and parsnips

Pan roast fillet of hake
gratin potato, braised fennel, fine beans, and white wine sauce

Mushroom, brie, hazelnut, and cranberry wellington buttered sprouts,
roast potatoes, honey roasted carrots and parsnips **(V)**

Roasted cauliflower risotto
toasted almonds, vegan parmesan, and dressed roquette **(VE)**

DESSERTS

Classic Christmas pudding Brandy custard (gluten, nut free and vegan available)

Belgian chocolate and orange tart orange anglaise and vanilla ice cream **(VE)**

Glazed lemon tart raspberry sauce

Apple tatin, caramel sauce, and all butter puff pastry Cornish clotted cream, toffee sauce

Tea, coffee and mince pies Gluten free and vegan available



Private Christmas Parties

We can also cater for private Christmas parties of up to 150 guests during December, please call to check availability.

For those guests wishing to enjoy Christmas Dinner in our Barn restaurant we can offer our Party to Party menu with crackers & novelties for just £22.50 per person.

Please call 01400 250909 to book one of the Christmas party options.



Looking to Stay over after your Christmas Party?

Rooms start from £62.50
per room bed and breakfast.
Based on two sharing.

January 2022

25% OFF

Christmas Party Menu
Speak to the team today.

Festive Sunday Lunch

Sunday 5th, 12th and 19th December

Enjoy a two or three course lunch with a small gift for the children (up to 12 yrs old)

STARTERS

Spiced parsnip soup crispy parsnips and chestnuts (VE)

Ham hock, pea, and grain mustard terrine spiced fruit chutney and sourdough toast

Salmon and crab with dressed leaves beetroot gravadlax, crab cake, mango and lime salsa

Smoked tofu and pickled winter vegetables beetroot puree and chicory with orange dressing (VE)

MAINS

Traditional roast turkey apricot and chestnut stuffing, pig in blanket, buttered sprouts, roast potatoes, and honey roast carrots and parsnips

Pan roast fillet of hake gratin potato, braised fennel, fine beans, and white wine sauce

Mushroom, brie, hazelnut, and cranberry wellington
buttered sprouts, roast potatoes, honey roasted carrots and parsnips (V)

Roasted cauliflower risotto toasted almonds, vegan parmesan, and dressed roquette (VE)

DESSERTS

Classic Christmas pudding brandy custard (gluten, nut free and vegan available)

Belgian chocolate and orange tart orange anglaise and vanilla ice cream (VE)

Glazed lemon tart raspberry sauce

Apple tatin, caramel sauce, and all butter puff pastry Cornish clotted cream, toffee sauce

Tea, coffee and mince pies (gluten, nut free and vegan available)



Christmas Day Lunch

Invite family and friends to come together for the best meal of the year and enjoy our gourmet lunch.

Welcome fizz on arrival

STARTER

Roasted tomato and basil soup, served with warm crusty bread
Smoked salmon and prawn roulade, cucumber mayonnaise and fresh watercress
Clementine, parma ham and radicchio salad, sweet orange dressing
Duck liver and port parfait, crostini and cherry jam

SORBET

Lemon sorbet

MAIN COURSE

Traditional turkey breast, pigs in blankets, sage and cranberry stuffing with a rich pan gravy
Seared sirloin of beef, glazed shallots, sweet potato puree and a wild mushroom sauce
Pan seared sea bass, creamed potatoes, spinach and lemon butter
Lentil and mushroom wellington, butternut squash purée, warm tomato dressing (V)

All served with roast potatoes and seasonal vegetables

DESSERT

Traditional Christmas pudding, brandy butter and rum sauce
Chocolate and orange torte, chantilly cream
Lemon posset, topped with fresh raspberries and shortbread
Raspberry Bakewell tart, lightly whipped cream

TO FINISH

Tea or coffee, served with chocolates



Dietary requirements: please advise when booking as alternative menus are available

Full payment is required at the time of booking. Tables of 10 or more are required to pre-order their food choices by 4th December 2021. Full terms & conditions can be viewed at the back of the brochure.

Children's Christmas Day Lunch Menu

Orange juice on arrival

STARTER

Tomato and basil soup, warm crusty bread
Prawn cocktail, baby gem lettuce and brown bread
Chicken liver pate, fruit chutney and toasted bread

MAIN COURSE

Traditional turkey breast, pigs in blankets, stuffing, roast potatoes and all the trimmings
Pan seared sea bass, creamed potatoes, spinach and lemon butter
Local sausage and mashed potato, garden peas and gravy
Vegetable and cheese pasta bake, garlic bread

DESSERT

Christmas pudding, vanilla ice cream
Chocolate brownie, warm chocolate sauce and ice cream
Selection of ice creams



Dietary requirements: please advise when booking as alternative menus are available

Festive Family Boxing Day Lunch

Get the family together this Boxing Day without the high price tag.

STARTER

Soup of the day, warm crusty bread

Creamy garlic mushrooms, toasted ciabatta

Smoked Salmon, crab and crayfish tail salad, balsamic drizzle

MAIN COURSE

Traditional roast gammon, pigs in blankets, stuffing, roast potatoes and all the trimmings

Chicken breast, mushroom and brandy sauce

Medley of fish, creamed potatoes, spinach and lemon butter

Lentil & Mushroom Wellington, butternut squash purée, warm tomato dressing (V)

All served with roast potatoes and seasonal vegetables

DESSERT

Vanilla cheesecake, fruit coulis

Warm chocolate brownie, chocolate sauce or ice cream

Fresh fruit salad, served with cream (optional)

TO FINISH

Tea or coffee, served with chocolates



Dietary requirements: please advise when booking as alternative menus are available

New Year's Eve Dinner

DRESS CODE SMART • DINNER 7PM FOR 7.30PM

See out the old and welcome in the new, with our gourmet dinner! What a way to celebrate 2021 and welcome in 2022. Enjoy our fantastic 5-course menu followed by a glass of fizz to toast New Year and dancing until 1am with our residential disco.

Welcome fizz and canapés

STARTER

Mushroom terrine, served on toasted ciabatta
King prawn cocktail, crispy baby gem lettuce and brandy marie sauce
Roasted butternut squash soup, warm crusty roll
Ham hock terrine, piccalilli and dressed salad

SORBET

Orange sorbet

MAIN COURSE

Braised blade of beef, parsnip puree, roasted mixed vegetable with a thyme and balsamic reduction
Pan fried lamb rump, crushed carrot and swede, dauphinoise potatoes with a rosemary jus
Crispy skin sea bream fillet, lemon and garlic potatoes, with a chorizo butter sauce
Roast butternut squash tart, with a sweet pepper cream

DESSERT

Raspberry and vanilla creme brulee, shortbread
Sticky toffee pudding, toffee sauce and vanilla ice cream
Strawberry and prosecco cheesecake, winter berry sauce
Chocolate torte, chantilly cream

TO FINISH

Tea or coffee, served with chocolates



Dietary requirements: please advise when booking as alternative menus are available

Full payment is required at the time of booking. Tables of 10 or more are required to pre-order their food choices by 4th December 2021. Full terms & conditions can be viewed at the back of the brochure.

The Perfect Gift...

FOR CHRISTMAS FOR SOMEONE SPECIAL!

Gift vouchers available to purchase online

Overnight Breaks • Afternoon Teas • Romantic Dinner for Two

Christmas Drink Packages

DRINKS PACKAGES ARE AVAILABLE

Details available on request.

A Christmas Treat for 2022

20% OFF

YOUR FOOD AND DRINK BILL THROUGHOUT JANUARY, FEBRUARY AND MARCH

Please bring this voucher with you. T&C's apply.

Not available to use on events. Not in conjunction with any other offer.

January Christmas Party Offer

BOOK YOUR CHRISTMAS PARTY FOR JANUARY 2022 AND RECEIVE

25% OFF

THE PARTY MENU PRICE

Contact us today to start planning.

Why not make a Night of it?

Prices from £31.25 per person based on two sharing a standard room, including full English breakfast and use of our Health Club.

SUPERIOR AND EXECUTIVE ROOMS SOME WITH JACUZZI BATHS ALSO AVAILABLE.

STANDARD

Single £47.95
Double £62.50

SUPERIOR

Single £72.95
Double £87.50

EXECUTIVE

Single £87.95
Double £102.50

TERMS AND CONDITIONS OF BOOKING

1. All events advertised in this brochure require a non-refundable deposit of £10.00 per person, payable at the time of the booking. Bookings for Christmas Day, Boxing Day and New years Eve require full payment at time of booking.
2. Bookings not paid in full 14 days prior to the event will be deemed to have cancelled and monies paid will be retained by the hotel.
3. No refunds of monies paid will be made for cancellations or decreases in number of guests attending unless the hotel is able to resell the space.
4. Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks or overnight accommodation for other members of the party.
5. Party organisers or company representatives will be liable for any misconduct by their guests which result in damage to the property of the hotel or it's associated assets.
6. Management reserve the right to refuse admission and reserve the right to refuse the sale of alcohol under the Licencing Act 2003.
7. All drinks consumed on the premises must be purchased at the hotel. A corkage charge will be made to the organisers account for any drinks consumed by guests that have not been purchased at the hotel.
8. The hotel is not liable for accident or loss that occurs on the premises at an event or as a result from a persons' consumption of alcohol.
9. Guests are asked to behave in a responsible manner and dress appropriately. Unacceptable behaviour from any guest will not be tolerated and may result in a guest being asked to leave the premises.
10. The hotel reserves the right to transfer a party to an alternative room should the existing confirmed numbers increase or decrease.
11. All prices are inclusive of VAT at 20%. If the VAT rate changes our prices will be modified accordingly.
12. All details are correct at the time of going to print. The hotel reserves the right to alter or amend the content or to cancel an event for any reason. In such circumstances and without affecting your legal rights you may choose an alternative date subject to availability or obtain a full refund from us.
13. It is recommended that you take out insurance to cover cancellation when booking an event.
14. Dietary requirements: please advise when booking as alternative menus are available.
15. Wine offer - cheapest bottle of wine free.



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Managed and operated by Countrywide Hotels