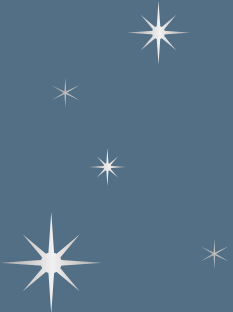




*Let's
Celebrate*





Let's Celebrate



CHRISTMAS 2022

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 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.



Book now on **01400 250 909** or email reservations@theoldebarnhotel.co.uk



FESTIVE LUNCHES

SERVED THROUGHOUT DECEMBER

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

STARTERS

- Parsnip & sweet potato soup** with basil cream (v)
- Beetroot gravadlax** with dill dressing & focaccia bread
- Ham hock terrine with piccalilli**, dressed pea shoots & focaccia bread
- Oven baked whole Camembert** with onion marmalade & toasted sour dough bread (v)



MAINS

- Traditional roast turkey** with sage & onion stuffing, pigs in blankets & red wine gravy
- Baked salmon supreme** with smoked chorizo, wilted vine tomatoes & hot paprika cream
- Braised brisket of beef** with a red wine and mushroom sauce
- Butternut squash** & tomato risotto (v)



DESSERTS

- Traditional Christmas pudding** with brandy sauce (v)
- Lemon & ginger cheesecake** (v)
- Chocolate mousse** (v)

Served 12pm – 2pm

Pre booking is essential. Vegan dishes available on request.

two courses

£14.95

per person



three courses

£18.95

per person

Book now on **01400 250 909** or email enquiry@theoldebarnhotel.co.uk



FESTIVE AFTERNOON TEAS

SERVED DAILY IN DECEMBER FROM 12PM UNTIL 4.30PM



A selection of festive finger cut sandwiches

Scones, clotted cream and jam

Mince pies

Christmas cake

Yule log

A choice of teas and coffees.

Pre booking is essential.

Please advise us of any specific dietary requirements.



£13.95

per person

Book now on **01400 250 909** or email **reservations@theoldebarnhotel.co.uk**



FESTIVE PARTY NIGHTS

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, novelties and crackers.

Our DJ will then be sure to get the party started for you to dance the night away.

*Served in one of our function suites,
arrival from 7pm, meal service 7.30pm, disco until 1am.*

10% Discount on preordered bottles of wine.

PARTY 2 PARTY / PRIVATE PARTY NIGHTS
EVERY FRIDAY AND SATURDAY 3RD – 17TH DECEMBER

£32.95

per person



TRIBUTE NIGHTS WITH DISCO
SATURDAY 10TH & 17TH DECEMBER

CABARET NIGHTS WITH DISCO
FRIDAY 9TH & 16TH DECEMBER

£39.95

per person

**£139.00 for 2 guests sharing a double/twin room, inclusive of
your chosen Festive Party Night, full English breakfast and use
of the Health Club £109.00 Single occupancy**

Book now on **01400 250 909** or email enquiry@theoldebarnhotel.co.uk



FESTIVE PARTY NIGHTS MENU



STARTERS

Parsnip & sweet potato soup with basil cream (v)

Beetroot gravadlax with dill dressing & focaccia bread

Ham hock terrine with piccalilli, dressed pea shoots & focaccia bread



MAINS

Traditional roast turkey with sage & onion stuffing, pigs in blankets & red wine gravy

Salmon supreme with white wine & chive sauce

Butternut squash & tomato risotto (v)



DESSERTS

Traditional Christmas pudding with brandy sauce (v)

Chocolate mousse (v)

Lemon & ginger cheesecake (v)

Bacon butties served at midnight



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CHRISTMAS DAY LUNCH

Enjoy a five course lunch. Served 12pm – 3pm

STARTERS

Roasted red pepper, butternut squash & smoked paprika soup with sourdough bread (v)

Ham hock & apricot terrine with cranberry chutney & focaccia bread

Tiger prawns & Norwegian prawn cocktail with smoked salmon & wholemeal bread

Whole baked Camembert with maple syrup, mixed leaves & focaccia bread (v)

Lemon sorbet

MAINS

Traditional roast turkey with sage & onion stuffing, pigs in blankets & red wine gravy

Roast sirloin of beef with Yorkshire pudding & pink peppercorn sauce

Pan fried hake supreme in a lemon herb crust with prawn cream

Hazelnut, cranberry, mushroom & brie Wellington with a dark ale gravy (v)

DESSERTS

Traditional Christmas pudding served with a brandy sauce (v)

Chocolate mousse with boozy cherries (v)

Apple tart tatin with salted caramel ice cream (v)

Selection of cheeses with biscuits, celery, grapes & fig chutney (v)

Coffee & petit fours



Early Bookers Offer | 10% off our menu

Book and pay in full by 31st August to receive your discount

£69.50

adult



£30.00

child 3-11 years



FREE

children under 3

Book now on **01400 250 909** or email **reservations@theoldebarnhotel.co.uk**



NEW YEAR'S EVE DINNER

DRESS CODE SMART • DINNER 7PM UNTIL 1AM

*See out the old and welcome in the new, with our gourmet dinner!
What a way to celebrate 2022 and welcome in 2023.
Enjoy our fantastic 6 course menu followed by a glass of fizz to toast
New Year and dancing until 1am with our resident disco.*

£79.50

per person



WHY NOT MAKE A NIGHT OF IT?

Bed, Full English Breakfast and use of the Health Club.

Standard Room – Double/twin £70.00, Single Occupancy £60.00

Superior Room – Double/twin £90.00, Single Occupancy £80.00

STAY A LITTLE LONGER

Bed and Breakfast from £45.00 per room per night

FRIDAY 30TH DECEMBER 2022

SUNDAY 1ST JANUARY 2023

When booked in conjunction with our New Year's Eve Package.



Book now on **01400 250 909** or email reservations@theoldebarnhotel.co.uk



NEW YEAR'S DINNER



STARTERS

Roast tomato & butternut squash soup with basil crème fraîche (v)

Feta cheese and watermelon served with a balsamic reduction (v)

Classic tiger prawn & Norwegian prawn cocktail with smoked salmon and wholemeal bread



Lemon sorbet



MAINS

Individual beef Wellington, fondant potato and a rich madeira sauce

Milk poached cod loin, creamed potato, spinach cream sauce, garnished with samphire

Mediterranean vegetable & goats cheese tart with provencal sauce and new potatoes (v)

All served with heritage carrots and braised red cabbage



DESSERTS

Trio of desserts - lemon mousse, chocolate & cherry mousse and Eton mess (v)



Sharing cheese platter & biscuits with celery, grapes and fig chutney (v)



Coffee & petit fours



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TERMS & CONDITIONS OF BOOKING

PROVISIONAL BOOKINGS & DEPOSITS

1. We reserve the right to cancel a provisional booking held for more than 14 days without the relevant written confirmation and deposit of £10.00 per person.
2. All deposits are non transferable or refundable.
3. Any increase in the party size after the deposits have been paid is subject to availability.
4. The Olde Barn Hotel will allocate individual groups in the most appropriate dining area, subject to confirmed numbers for each event.

FINAL PAYMENTS & FINAL DETAILS

5. Full payment to be received by the 1st October. If booked after this date, full payment will be required at the time of booking. Final numbers and menu choices are required 4 weeks prior to the function date or upon booking if the function takes place within the 4 weeks.
6. Strictly no refunds will be made should numbers reduce either before, on the day of the event or after final payment has been received.
7. Deposits and monies lost due to cancellation after the final payment will not be transferred to pay for drinks/ accommodation on the night or for future events booked at the hotel

PRIVATE PARTIES

8. A minimum number will apply for private parties. This will be charged even if the actual numbers attending drop below this figure.

ADDITIONAL

9. The Hotel reserves the right to cancel any event and offer an alternative date of equal value.
10. The hotel reserves the right to change any menu dish without notice if supply is affected or condition/quality of any food supplied falls below standard.
11. The Management reserve the right to remove any member of a party who is behaving in an inappropriate or abusive manner.
12. Nut Allergy Warning, we cannot guarantee that all our dishes are 100% free from nuts, their derivative: or other allergens, and our descriptions do not contain all ingredients.
13. Prices relevant at the time of printing always check price availability when making your enquiry.
14. All Food Allergens must be declared at the booking stage, some descriptions of meals do not contain a full description of ingredients and the hotel will try their utmost to meet your requirements.

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T. 01400 250 909

E. reservations@theoldebarnhotel.co.uk

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Managed and operated by Countrywide Hotels