





Whether it's a Christmas party with friends, family or colleagues we'll you help make it special ...

We have plenty of tables and bookable spaces, for a safe and carefree Christmas shindig. Our favourite is the 2 or 3 course feast, but we can of course host drinks parties with canapés or buffets and we have room for parties from 4 to 150 (if you fancy hiring the whole pub!). If you want, you can also book one of our heated Ski Chalets in the garden for up to 10, or the pergola for up to 40 of you of you to snuggle up and share the Christmas spirits!

CHRISTMAS LUNCHES AND DINNERS for up to 24

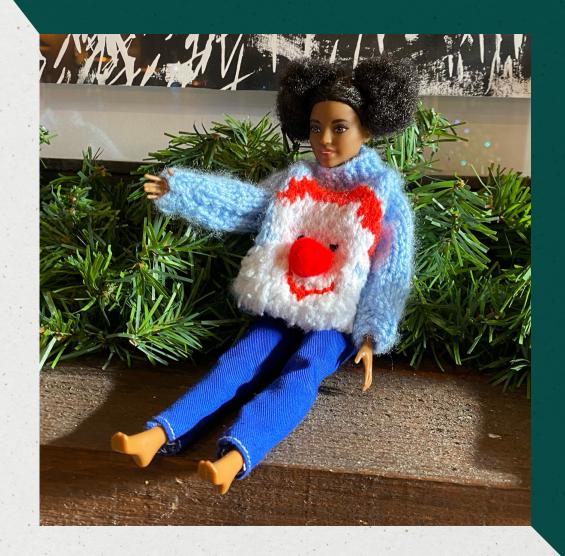
Choose from 2 or 3 courses and let us recommend any additional drinks packages to suit. Your table will be decorated and laid out with party hats and pre ordered drinks for that Crimbo 'wow.' We can set up to 24 in the pub, 18 in the Garden Pergola or 10 in the Garden Chalets. Prices vary by the day to give you even more choice. Please see these on the set menu pricing page.

DRINKS PARTIES

We can section off space for up to 120 of you for drinks with canapés or you can have a buffet for up to 120 in the pub or 40 of you in the Garden Pergola for mulled wine and more. We have an amazing selection of wines supplied by Davys of London, delicious cocktails, over 30 gins and of course a whole range of craft and quality beers

BUFFETS

For a more informal affair you can have between 50 for a buffet in the pub or 40 under the Garden Pergola Prices to suit your budget from around £20pp.



A FEW IMPORTANT NOTES

ALLERGIES

Please make us aware of any allergies or intolerances when placing your pre-orders. We use nuts in our kitchen and all our dishes may contain nuts or nuts traces. We do not knowingly use genetically modified food products. For more information, please speak with our Manager; Fish may contain bones.

Vegetarian (V), plant based (PB), gluten free (GF) food and drinks

A number of the dishes on all the menus are plant based, vegetarian and gluten free, but please do discuss any preferences, allergies or intolerances and we can adjust ingredients, dishes or provide suitable drinks accordingly to perfect your menu.

Every party is required to pay a deposit, but sadly we cannot fully guarantee your spot until the deposit is paid. Deposits are non-refundable within three weeks of the event.



CHRISTMAS SET MENU

Please see set menu prices page for prices.

STARTERS

Carrot and parsnip soup, crusty bread and butter (V)

Pork & chicken liver terrine, chutney, toast

Prawn cocktail, Turner Hardy & Co Bloody Mary sauce, bread

Smoked aubergine, pepper & walnut salad, pomegranate molasses

& sumac dressing (GF & PB)

MAINS

Roast turkey breast, pig in blanket, herbed dumpling, cranberry sauce
Braised beef, creamed turnips, chestnut mushrooms (GF) (£1.50 supplement)
Pan fried sea bass, roasted fennel, salsa verde (GF)
Leek, potato & celeriac pithivier, cauliflower mash & gravy (PB)
All served with seasonal vegetables and roast potato bowls

PUDDINGS

White and dark chocolate tart, berry compote
Christmas pudding, brandy cream (also gluten free available)
Pineapple & pear tatin, vanilla ice cream (GF & PB)
Salted caramel brownie

And something extra

British cheese plate, apple brandy chutney and crackers £20 per plate (suitable for 2/3)

Mince pies £2.50 each

Espresso Martini Tree for 6 /12 £50/ £100

After Eights and Ferrero Rocher £2pp



GRAZING BOARDS

£30 for up to 4 people (GF bread available)

Charcuterie platter salami, prosciutto, chorizo, bread, olives and house pickles
Grazing board Rosemary and garlic baked Camembert, hummus, crudités,
olives, balsamic vinegar & olive oil, bread (V)

BIG SIDES

£18 each, up to 6 people

Roast potatoes, sea salt & truffle oil (PB & GF)

Skinny fries (PB & GF)

Warm crispy quinoa & lentil salad (herbs, roast lemon, cranberries & olive oil) (PB & GF)

House mixed salad (PB & GF)

Roast brussels sprout, pomegranate & molasses dressing (PB & GF)

SWEETS TO SHARE

£20 each, 10 of each

Hot mince pie, clotted cream

Brownie bites

Vegan choc chip & cranberry cookies (PB & GF)

CHRISTMAS IS FOR SHARING

Perfect for buffets or as snacks for drinks parties

Each boards or bowl serves 4-6 people

BOWLS

£36 each

Sticky soy, honey & ginger chicken wings (GF)

Honey mustard sausages

Apricot, sage & turkey meatballs (GF)

Beetroot and rosemary arancini (V)

Vegan hot dogs, smoked back garlic ketchup (PB)

Lemon & herb fishcakes, tartare sauce

Vegan Falafel harrisa (PB)

SET MENU PRICING

		Mon	Tue	Wed	Thur	Fri.	Sat	Sun 🐪
		18th	19th	20th	21st	22nd	23rd	24th
Nov	2 Course	£26.00	£26.00	£26.00	£28.00	£28.00	N/A	N/A
1404	3 Course	£32.00	£32.00	£32.00	£34.00	£34.00	IV A	NA
	Codisc	202.00	202.00	202.00	204.00	204.00		
		25th	26th	27th	28th	29th	30th	1st
7	2 Course	£26.00	£26.00	£26.00	£28.00	£28.00	N/A	N/A
	3 Course	£32.00	£32.00	£32.00	£34.00	£34.00		
								**
	4 4 1 1 1 1 1 1	2nd	3rd	4th	5th	6th	7th	8th
Dec	2 Course	£26.00	£26.00	£26.00	£29.00	£29.00	£29.00	£28.00
	3 Course	£32.00	£32.00	£32.00	£35.00	£35.00	£35.00	£34.00
	* * * * * * * * * * * * * * * * * * *	9th	10th	"Ilth	12th	13th	14th	15th
	2 Course	£28.00	£28.00	£29.00	£31.00	£31.00	£31.00	£30.00
	3 Course	£34.00	£34.00	£35.00	£37.00	£37.00	£37.00	£36.00
	1				1000			
		16th	17th	18th	19th	20th	21st	22nd
	2 Course	£29.00	£29.00	£29.00	£31.00	£31.00		£30.00
	3 Course	£35.00	£35.00	£35.00	£37.00	£37.00	£37.00	£36.00
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	0.000	23rd	24th	25th	26th	27th	28th	29th N/A
	2 Course	£28.00 £34.00	£28.00 £34.00	N/A	N/A	£30.00	£30.00 £36.00	N/A
	3 Course	£34.00	£34.00			£30.00	£30.00	
		30th	31st	1st	2nd	3rd	4th	5th
Jan	2 Course	£26.00	£31.00	N/A	£26.00	£26.00	£26.00	N/A
oun	3 Course	£32.00	£37.00	IN/ A	£32.00	£32.00	£32.00	IN/ A
	o course	202.00	207.00		202.00	202.00	202.00	
	100	6th	7th	8th	9th	10th	11th	12th
	2 Course	£26.00	£26.00	£26.00	£26.00	£26.00	£26.00	N/A
	3 Course	£32.00	£32.00	£32.00	£32.00	£32.00	£32.00	1,

DRINKS PACKAGES

to put some spirit in your stockings. Always nice to have the boss buy a couple of rounds ...what better way than a pre-order?!

SNOW 'BOOZE' MAN

£15pp for 2 courses, £17.50 for 3 courses

A mocktail on arrival and a choice of premium soft drink for each course Choose from Rose lemonade, Elderflower Pressé, Appletiser, Fruit juice, Coca Cola or lemonade

HELLO SANTA

A glass of Prosecco and half a bottle of house wine per person £17.00pp

A glass of Prosecco and half a bottle of Sauvignon Blanc or Malbec £20.00pp

JINGLE MY BELLS

£28.50pp

A welcome glass of prosecco
A glass of house wine (175ml) with the starter and main
An Espresso Martini with pudding

A WHOLE LOT OF REINDEER

£225 (min 10 people)

A case of Sol or Heineken bottles Four bottles from Amanti Pinot Grigio or Grandiose Merlot





TO MAKE SURE IT GOES OFF WITH A BANG..

Here are some normal and some silly ideas to make it a year to remember!

Blind wine tasting ... guess which wine from our list you have a taster of ...Get a 125ml with each course, whoever gets the most right wins a bottle of wine (£15 a head)

Pass the parcel ... prize is recovery brunch the next day for two. Two mains and two Bloody Marys (£35)

Who's drunk the shot ... everyone gets a shot .. only one is vodka, the rest are water ... can they keep it a secret? ... if you can't work out who had it ... you have to have a shot (Cost of shots!)

CRIMBO AIN'T CRIMBO WITHOUT PARTY GAMES!

MORE SILLY IDEAS

Lego building competition ... (Free)

A Christmas Quiz ... we can provide a quizmaster, questions and prizes for your ultimate office party Quiz (£250)

The never have I ever game ... (Free)

Pictionary (Free)

Two truths and a lie (Free)
Phones in the middle ... first person to touch
theirs buys a round (Only costs the loser!)

Make a rule ... each time its broken another gets added ... the person who breaks the rule has to drink... we like starting with 'only drink with your left hand'!!

The 'Post It' name game ... or even the Hat game

... we can explain the rules! (Cost of a bottle of Fizz as the prize?)

Fancy dress ... it's always so much more fun when everyone's made an effort ... start at Christmas jumpers and go as far as your favourite Love Actually character (free)

Swap places after every course (free)

Player of the Year ... dinner and drinks at the Old Ale or at the Haven House Inn on Mudeford Quay ... 2 course dinner and wine £140

... OR LET US ARRANGE A FAVOURITE GAME OF YOURS!



T&C'S FOR ALL MENUS

Every party is required to pay a deposit, but sadly we cannot fully guarantee your spot until the deposit is paid. Deposits are non-refundable within three weeks of the event.

Deposits are £10 a head up to 14th Dec and £15 a head between 15th Dec and 1st Jan

If you book early but choose not to pay the deposit, please be aware that the table may be sold to another party (if they are willing to pay the deposit), but we will let you know prior to doing this .. as a small business Christmas is a crucial time of the year for us and getting confirmed bookings is a life saver

We will endeavour to hold the prices as advertised, however with the current external pressures on small businesses who don't have the purchasing power of the larger ones, if there are some major changes to cost prices (either up or down) we do reserve the right to change the price – we hope this makes sense and for info we have some prices for the 2/3 course menu that are lower than last year to help you all out....



Please pop in or email us to reserve a date, discuss your Christmas plans and to get ready for Santa!

01722 410 541 www.oldglegndcoffeehouse.com

T&C's

Bookings are guaranteed once the deposit has been paid. Deposits are £10 (pre 14th Dec) or £15 (post 14th Dec) per person and arenon-refundable within 2 weeks of the event. All Christmas parties will require a pre-order whichmust be forwarded to the team 10 days prior to the event. An optional service charge of 12.5% will be added to your bill, all of which goes to the pub team.