

OLD COURT HOTEL

A decorative arrangement of holly leaves and red berries in the top-left corner of the green box.

*Christmas
& New Year
Festive Season
2026*



*The place you tell
your friends you want
to come back to*

A decorative arrangement of holly leaves and red berries in the bottom-right corner of the green box.

TEL: 01600 890367
WWW.OLDCOURTHOTEL.CO.UK

CHRISTMAS MENU

SUNDAY TO THURSDAY

LUNCH OR EVENING

2 Courses £27.95 3 Courses £30.95



CHRISTMAS PARTY NIGHTS

FRIDAY 4th DECEMBER

SATURDAY 5th DECEMBER

£37.95 Function room

£35.95 Conservatory and Dining room.

FRIDAY 11th DECEMBER

SATURDAY 12th DECEMBER

SATURDAY 19th DECEMBER

£39.95 Function room,

£37.95 Conservatory and Dining room.



80s, 90s, 00s THROWBACK PARTY NIGHT

FRIDAY 18th DECEMBER

£39.95 Function room,

£37.95 Conservatory and Dining room.

7pm arrival, food served at 7.30pm, music ends
at midnight, carriages at midnight at the latest.

NEW YEAR'S EVE

WEDNESDAY

DECEMBER 31ST

4 course with DJ, £59.95 per person

with DJ Wayne Morgan, music from all the ages.

Arrive from 7pm, food served from 7.30pm.

CHRISTMAS MENU

STARTERS

Salmon Tian

Layers of hot smoked and cold smoked salmon, bonded with crème fraiche and dill, served with Melba toast. **GF**

Parsnip and Horseradish Soup

A rich velvet velouté finished with parsnip crisps and fresh chives. **GF V**

Mediterranean Stack

Roasted vegetables with red pepper and garlic sauce. **GF V**

Smoked Chicken Cassoulet

Old Court smoked chicken breast served on Hungarian spiced butter beans and chickpeas, in a tomato sauce. **GF**

MAINS

Traditional Turkey

Succulent roasted turkey, served with homemade stuffing, pig in blanket, roasted potatoes, seasonal vegetables and homemade gravy. **GF**

Tornado of Beef

Slow-roasted beef brisket, served with creamed chive potato, rich red wine sauce and traditional vegetables. **GF**

Roasted Hake

Oven baked hake fillet with lemon and dill butter sauce, served with crushed new potatoes and finished with crispy capers. **GF**

Wild Mushroom Risotto

Creamy arborio rice with a selection of wild mushrooms, finished with vegan cheese and tarragon. **GF V**

DESSERTS

Christmas Pudding

Traditional Christmas pudding, served with whipped brandy cream.

Jono's Lemon & Lime Cheesecake

Delicately whipped cream cheese, infused with lemon and lime. Served with pouring cream.

Chocolate and Orange Mousse

Delicate and light chocolate mousse served with a sable biscuit. **GF**

Cheeseboard *(supplement £2.50)*

Selection of local cheese, served with chutney, grapes and cheese biscuits. **GF**

NEW YEAR'S EVE

THURSDAY DECEMBER 31ST

4 course Dinner with DJ, £59.95 per person

with DJ Wayne Morgan, music from all the ages.

Arrive from 7pm, food served from 7.30pm.

STARTERS

Roasted Parsnip Soup

Creamy slow roasted Muscovado sugar parsnips blended with rosemary and served with oven roasted croutons. **GF V**

Smoked Duck Salad

In-house shredded smoked duck served on a bed of dressed leaves, with walnuts and orange dressing. **GF**

Garlic King Prawns

Atlantic king prawns pan fried in garlic butter. Served on toasted sourdough bread and finished with fresh parsley. **GF**

Goats Cheese and Beetroot Tart

Whipped local goats' cheese with slow roasted beetroot and caramelised red onions, served in a puff pastry case. **V**

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Mayfield Farm Lemon Sorbet **GF V**

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MAINS

Pan Seared Pork Fillet

Locally sourced pork fillet seared with fresh herbs, served with champ mash, finished with a wild mushroom velouté. **GF**

Slow Roasted Hereford Beef

5-hour braised beef served with roasted root vegetables, dauphinoise potatoes, red wine reduction and Yorkshire pudding. **GF**

Seabass Fillet

Pan fried seabass fillet served with dill crushed new potatoes, buttered green beans and lemon cream sauce. **GF**

Wild Mushroom Wellington

Wild mushrooms, roasted chestnuts and cranberry sauce, wrapped in puff pastry and served with roast potatoes, root roasted vegetables, finished with rich redcurrant jus. **V**

PUDDINGS

Sticky Toffee Pudding

Light fluffy sponge, salted caramel sauce, vanilla ice cream.

White Chocolate Roulade

White chocolate & raspberry roulade with pouring cream. **GF**

Dark Orange Chocolate Torte

Dark chocolate infused with Cointreau with Chantilly cream.

Cheese Board

Selection of local cheese, served with chutney, grapes and cheese biscuits. **GF**



NEW YEAR'S EVE ACCOMMODATION

BOOK YOUR
BED & BREAKFAST
STAY AND ADD YOUR
NEW YEAR'S PARTY
TICKET ON.

MIN 2 NIGHT STAY.
BOOK DIRECT FOR BEST DEAL.



20% OFF
HOTEL ROOMS
FOR ANYONE HAVING
A CHRISTMAS MEAL
OR CHRISTMAS PARTY

DIRECT BOOKING,
BY TELEPHONE ONLY.

DISCOUNT IS OFF HOTEL ROOM RATES.

ALL OUR CHRISTMAS MUSIC
WILL BE BY DJ WAYNE MORGAN
FROM MONMOUTH.

*For those guests that have dietary requirements,
they must be stated on submission of food orders.*

AT THE OLD COURT

The Old Court is a family run hotel, providing a warm welcome to visitors all year round.

Whatever reason you have for visiting, the Old Court is a special place oozing with character to make you feel at home.

Here at The Old Court Hotel, we're happy to accommodate any function or party requirements you may have.

It doesn't need to be a Christmas party - we're happy to host wedding receptions, birthday parties, christening parties and any other celebration you may require.

We are flexible on most weekends all year round. No room hire just purchase your food and drink from us.

Minimum numbers are 75 guests and maximum of 150 for the whole function room inc. our patio bar.

Call us on 01600 890367 or email reception@oldcourthotel.co.uk and we'll be more than happy to discuss your individual needs.



FESTIVE TERMS & CONDITIONS

- Full menu choices & payment by BACS
7 full days from event.
- Deposit of £5.00 per person required on booking.
- Deposits are non-refundable, non-transferable.
- All food allergies to be confirmed 7 days prior to your chosen date.
- Due to changes from suppliers The Old Court reserves the right to change items and dishes (although we endeavour not to do so.)
- Adverse weather conditions cannot form part of a reason for cancellation without payment.
- All allergies must be listed on pre orders
7 days in advance.

TEL: 01600 890367

WWW.OLDCOURTHOTEL.CO.UK

**SYMONDS YAT WEST, WHITCHURCH,
HEREFORDSHIRE HR9 6DA**

RECEPTION@OLDCOURTHOTEL.CO.UK