

The Old Fire Engine House

Restaurant & Gallery since 1968

01353 662582

info@theoldfireenginehouse.co.uk

Christmas Menu 2026

Homemade Winter Soup (GF)

Homemade Tomato and Onion Soup (GF/V)

(both Served with Grain Culture Sourdough Bread)

Melon, Grapefruit and Orange Salad with Red Vermouth (GF/V/DF)

Stuffed Mushroom with Stilton, Leeks and Pine Nuts (GF)

Game Terrine with Homemade Crab Apple Jelly (GF/DF)

Smoked Salmon, Fennel and Clementine Salad (GF)

Free Range Norfolk Bronze Turkey with Chestnut Stuffing,
Chipolatas wrapped in Bacon and Bread Sauce (GF/DF without stuffing)

Casserole of Whole Partridge with Bacon, Wine and Shallots (GF)

Fresh Fish of The Day with a Prawn, Crayfish and Dill Sauce (GF)

Beef with Wild Mushrooms in Stout and Port (GF)

Roasted Vegetable Roulade with Spiced Mixed Beans (GF)

A Vegan Dish Available on Request (V/GF)

All main dishes served with potatoes and a selection of seasonal vegetables

Home-made Christmas Pudding with Brandy Butter

Old Fashioned Sherry Trifle

Cranberry, Orange and Ginger Meringue (GF)

Dark Chocolate Pot with Kirsch Soaked Cherries (GF)

Seasonal Spiced Fruit Cambridge Burnt Cream (GF)

Home-made Rum and Raisin Ice Cream (GF)

Vegan Ice Cream or Sorbet available on Request (GF)

Clementines and Mixed Nuts

Neal's Yard Cheeses with Fen Celery and Biscuits
£5.00 Supplement as Dessert or £15.00 as an additional course

3 Courses £46.00

Coffee or Tea served with Homemade Peppermint Creams £3.90

GF = Gluten Free V = Vegan DF = Dairy Free

A discretionary service charge of 10% will be added to your bill

Prices include VAT

PLEASE RETURN TO info@theoldfireenginehouse.co.uk

If possible, one week before booking.

Booking Date:

Time:

Name:

No. of guests and dietary requirements:

	No. of Guests	Dietary Notes
Homemade Winter Soup (GF)		
Homemade Tomato and Onion Soup (GF/V)		
Melon, Grapefruit and Orange Salad with Red Vermouth (GF/V/DF)		
Stuffed Mushroom with Stilton, Leeks and Pine Nuts (GF)		
Game Terrine with Homemade Crab Apple Jelly (GF/DF)		
Smoked Salmon, Fennel and Clementine Salad (GF)		
Free Range Norfolk Bronze Turkey with Chestnut Stuffing, Chipolatas wrapped in Bacon and Bread Sauce (GF/DF without stuffing & Bread Sauce)		
Casserole of Whole Partridge with Bacon, Wine and Shallots (GF)		
Beef with Wild Mushrooms in Stout and Port (GF)		
Fresh Fish of The Day with Prawn, Crayfish and Dill Sauce (GF)		
Roasted Vegetable Roulade with Spiced Beans (GF)		
Vegan Option Available on Request		
Home-made Christmas Pudding with Brandy Butter		
Old Fashioned Sherry Trifle		
Cranberry, Orange and Ginger Meringue (GF)		
Dark Chocolate Pot with Kirsch Soaked Cherries (GF)		
Homemade Rum and Raisin Ice Cream (GF)		
Seasonal Spiced Fruit Cambridge Burnt Cream (GF)		
Vegan Ice Cream or Sorbet Available on Request (V/DF)		
Neal's Yard Cheeses with Fen Celery £5.00 Supplement as a Dessert or £15.00 as an additional course		

3 Courses £46.00

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