



FESTIVE BUFFETS

£15.95 (Per person)

Finger sandwiches*

turkey & cranberry, cream cheese & cucumber, egg & watercress

Hummus and pitta*(ve)

sage & onion hummus, wholemeal pitta

Chicken liver pâté toast*

Tracklements onion marmalade

Honey-glazed sausages

grain mustard mayonnaise

Smoked salmon pâté toast*

cream cheese & chives, black pepper

Roast potatoes*(ve)

sea salt, gravy

Mini beef & horseradish Yorkshire puddings

Root vegetable crisps*(ve)

Sweet treats(v)

bite-size bits: chocolate brownies*, mini mince pies,
salted caramel profiteroles

Buffet available for a minimum of 10 people or more only.
(*) non-gluten option available, please select on your booking form



DINING MENU

STARTERS

Butternut squash & red chilli soup*(ve)
toasted seeds, olive oil

Brie & cranberry tart*(v)
sun-blushed tomato chutney, watercress, herb oil

McMullen's beer-cured smoked salmon‡
Lilliput capers, red onion, chives, lemon,
black pepper

Chicken liver & spiced redcurrant pâté*
Tracklements onion marmalade, toast & butter

MAINS

All served with seasonal vegetables and roast parsnips

Roast turkey*
sage, onion & cranberry stuffing, pork sausage
wrapped in smoked bacon,
roast potatoes, gravy

Pork fillet*
wrapped in bacon with mashed potato,
stilton & mushroom sauce

Slow-cooked flat iron beef‡*
buttered mash, silverskin onions, thyme,
mushrooms, red wine gravy

Baked salmon*
buttered new potatoes, lemon butter sauce

Sweet potato & chestnut roast*(ve)
roast potatoes, red wine gravy

DESSERTS

Stronghart Christmas pudding‡
brandy sauce

Chocolate & raspberry truffle*(ve)
chocolate sauce, vanilla ice cream

Apple & strawberry crumble (ve)
vanilla ice cream

Irish cream torte‡(v)
chocolate sauce, vanilla ice cream

TO FINISH

Coffee and Mince Pie

2 COURSE – £27.95 3 COURSE – £32.95 (WEDNESDAY - FRIDAY)

2 COURSE – £24.95 3 COURSE – £29.95 (MONDAY, TUESDAY AND SATURDAY)
(CLOSED SUNDAY)

£10 deposit per person

A discretionary service charge of 10% will be added to your bill for parties of 10+ people.

‡Contains alcohol (*) non-gluten option available, please select on your booking form

FESTIVE
SEASON AT



FESTIVE TIPPLES

DRINK PACKAGES

For ease at the table, here are our drink options!

SPARKLING

Bisot Jeio Prosecco Magnum £50



BOTTLED BEER

Case of Heineken or Peroni (24 bottles) for £80

WINE

6 bottles of Finca Valero Tempranillo Garnacha or Finca Valero Macabeo £90

12 bottles of Finca Valero Tempranillo Garnacha or Finca Valero Macabeo £170

Feel free to mix and match wines.

JUICE

Fruit juice (1L) £5

Choose from cranberry, apple or orange juice

If your party would prefer any other festive tipples, our team will be delighted to discuss your individual requirements further.

BOOKING FORM

Please fill in this form complete with your **selection of menu choices** and hand into the management team. There is a non-refundable deposit of £10 per person.

Name: Tel No:

Email:

Address:

.....

..... Postcode:

Date of party: No. in party:

Preferred time of booking:

Total deposit @ £10 per person: £ (non-refundable)

MENU SELECTION

BUFFET MENU

Please tick if you require a non-gluten option for the following items

- FINGER SANDWICHES SMOKED SALMON PÂTÉ TOAST CHOCOLATE BROWNIES
 HUMMUS AND PITTA ROAST POTATOES
 CHICKEN LIVER PÂTÉ TOAST ROOT VEGETABLE CRISPS

DINING MENU (Please make your menu selections overleaf)

DRINKS (If you wish to pre-order drinks, please place an "X" in the box and we will contact you to go through in detail)



Tick box to sign up to our Mac's Family

As a member of our Mac's Family you will receive a bottle of Prosecco on your birthday*, updates on events and exclusive offers

Date of birth / / †For birthday Prosecco

By opting into our Mac's Family, you consent to receive email and SMS communications and offers from McMullen and Sons LTD venues that we feel you may be interested in. If you no longer wish to receive communications from us, you can simply opt-out by visiting www.mcmullens.co.uk/keep-in-touch/optout We will never share your information with anyone else – ever.

†Terms & conditions apply. You must be 18 or over to join.

For further details please visit www.mcmullens.co.uk/keep-in-touch/termsandconditions

Christmas Fayre is available from 1st November 2019 – 31st January 2020 (excluding 25th December).

A non-refundable deposit of £10 per person is required within 2 weeks of a booking having been made, the booking remains provisional until a deposit is received and may be cancelled. Please supply a completed booking form with your menu selection 2 weeks prior to your booking date, unless otherwise agreed.

Food Allergies & Intolerances. If you have any allergies or dietary requirements please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten or other allergens. A full list of allergens in each dish is available for your peace of mind.

Fish and poultry dishes may contain bones. (v) – Suitable for vegetarians. (ve) – Suitable for vegans. (*) – Non-gluten option available. All items are subject to availability.

All prices include V.A.T. Prosecco is sold separately and is not included in the set Christmas menu pricing.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL FOR PARTIES OF 10+ PEOPLE.

ALL TIPS ARE RETAINED BY THE GRATEFUL TEAM.

Party organiser is responsible for ensuring all dishes are served to the correct guests.

Cancellations may be made at any time, in writing, to the manager; however only monies over and above the deposit will be refunded. If you have any queries, comments or suggestions please do not hesitate to let the pub know or alternatively, contact head office.

McMullen and Sons LTD, The Hertford Brewery, 26 Old Cross, Hertford, Herts. SG 14 1RD

FESTIVE
SEASON AT



YOU'RE INVITED

Season's Greetings Party Organiser

Join us for festive cheer and book your party this year at The Old Bank of England. If you want a sparkle to your Christmas gatherings with colleagues or loved ones, then look no further. Ask for our Christmas Ambassador, as they are your go-to person and will be happy to help you make it a fun relaxed experience.

BOOKINGS NOW BEING TAKEN

- Hand-crafted cocktails, bubbly and delicious mulled wine
 - Lovingly made festive food
 - Two or three course dining menu
 - Festive buffet menu
- Exclusive and private hire available
- Drink packages and drink pre-orders are welcome
 - Non-gluten menu available upon request

A non-refundable deposit of £10 per person is required to secure your booking.

A discretionary service charge of 10% will be added to your bill for parties of 10+ people.

Our festive menus are available from 1st November 2019 – 31st January 2020.

*For information about all upcoming events, available festive dates
and to arrange your party, please contact us.*

020 7430 2255

MERRY CHRISTMAS FROM THE TEAM AT THE OLD BANK OF ENGLAND

 /mcmullens1827  /oldbankofengland

Book online @ www.oldbankofengland.com