

Deposits & pre-ordering

Bookings for parties of 6 or more must be pre booked and meal selections pre ordered.

A non refundable deposit of £5 per person will be required.

Please contact us to make arrangements , telephone 01535 647437, email enquiries@theoldsilent.co.uk or call in to the Old Silent to speak directly to a member of staff. You will also need to inform us of your preference of time for dining and date.

Availability is limited and booking dates and times must be confirmed by the Old Silent at least 24 hours in advance of dining. (an e mail booking confirmation will be sent to you which should be brought at time of dining).

Private dining room and function room facilities also available. Please ask at time of booking for further information.



Join us this Christmas at the Old Silent Inn
for our special Festive Menus

Christmas Menu

Monday 23rd November – Thursday 31st December.

Christmas Day Menu

Saturday, 25th December

Christmas Menu ~ 3 courses for £22.95

STARTER

Cream Of Tomato Soup

Fresh vegetables turned into a golden, hearty winter vegetable broth served with a crusty roll.

Smoked Salmon and Cream Cheese Terrine

Served with triangles of brown toast and lemon wedges

Trio Of Vegetable Croquettes

Sweet potato and carrot, pea and sprout and parsnip croquettes with a herby vegetarian dip.

Goats Cheese Tart

Caramelised beetroot, red onion and goats cheese tart

MAIN COURSE

Hand Carved Roast Turkey

Served with pigs in blankets, Yorkshire pudding, roast potatoes, honey glazed parsnips, glazed sprouts and gravy

Christmas Burger

Turkey or beef burger topped with brie, smoked bacon and cranberry sauce

Pan Fried Smoked Haddock

Served on a bed creamed leeks, sprout, pea and bacon hash and topped with a parsley sauce.

Beetroot Bourguignon

Oven roasted beetroot with mushrooms, shallots and peppers in a red wine sauce served with wild rice.

Oven Roasted Butternut Stuffed Squash

Stuffed with cranberries, nuts and winter vegetables.

DESSERT

Traditional Christmas Pudding served with brandy sauce

Winter Berry Trifle topped with chocolate mousse

Mulled wine cheesecake with dark chocolate bark

Honeycomb and Butterscotch Pudding with biscotti biscuit

Eaton Mess Passion Fruit & Cranberry Eaton Mess

Christmas Day Menu ~ 3 courses for £49.95

STARTER

Gravlax de saumon

Gravlax is the Scandinavian-style cold-cured salmon appetizer served thinly sliced with a mustard-dill sauce drizzled on top.

Parsnip Soup

Roasted Parsnip turned into a hearty golden winter spiced soup served with a crusty roll.

Game Terrine

Served with a pickle salad & balsamic crostini's.

Posh Prawn Cocktail

A mixture of prawns, smoked salmon, topped with a king tiger prawn and served with crusty brown bread.

Goats Cheese and Shallot Tart

A mixture of prawns, smoked salmon, topped with a king tiger prawn and served with a beetroot dressing.

MAIN COURSE

Roast Turkey with all the trimmings

Served with pigs in blankets, Yorkshire pudding, roast potatoes, honey glazed parsnips, glazed sprouts and gravy

Roast Beef

Served with, roast and mash potatoes, mixed vegetables and lashings of gravy

Salmon Wellington

Served seasonal vegetables, buttered new potatoes and a cream cheese and chive sauce.

Vegan Nut Roast

Served with roast and mash potatoes with mixed vegetables and lashings of gravy

Risotto of Fresh Cranberry, Walnuts and Brie

Served with roast seasoned cauliflower.

DESSERT

Traditional Christmas Pudding served with brandy sauce

White Chocolate and Raspberry Parfait

Apple Strudel with cream or custard

Handmade Yule Log with Berry Compote

Cheese Board – a selection of 4 fine Yorkshire cheese