

# *Christmas* @ THE OLD SMOKERY



Join us at Far Peak this festive season for your Christmas celebrations





# THE OLD SMOKERY

## Alpine Bar & Lounge

During the colder months, our larch clad interior with its cosy sofas and under floor heating is perfect for cracking open the mulled wine or a Christmas cocktail



## After Party

We can transform the space to a full night club in an instant! No excuses, let your hair down and dance the night away!

Enquiries - [www.oldsмокery.co.uk](http://www.oldsмокery.co.uk)



# Activities and Add ons

Not just your boring sit down meal - challenge your mates to a virtual shootout! Unlimited ammo and super realistic experience, all without stepping outdoors!



Want a real challenge? Why not book our prison Escape room experience before or after your meal? Groups of up to 8 people can try to escape from 'Peak Penitentiary' before dinner time!



Have you hit your targets this year? Well now's your chance on our archery range, another fun addition to an unforgettable year!



Competitive streak? Work with your table to win points and pints with our super fun table sports league (no gym kit required, we promise!)





We are ready for your booking!  
Open table and corporate packages available  
for groups of 4 to 80+ from £50pp

Please drop Lorna a line  
[oldsmokery@farpeak.co.uk](mailto:oldsmokery@farpeak.co.uk) or visit our website  
[www.oldsmokery.co.uk/christmas](http://www.oldsmokery.co.uk/christmas)

**FAR PEAK**  
EVENTS

**THE OLD SMOKERY**



# The Old Smokery Christmas Menu

2 courses £34.00

3 courses £43.00

(exclusive of VAT)

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## Starters

Roasted carrot & orange soup garnished with Greek yoghurt and toasted cumin seeds (V)(VGO)

Wild mushroom arancini, truffle mayonnaise, shaved Italian cheese, rocket salad (V)

Beetroot and vodka cured salmon, celeriac remoulade and baked dill crackers

Watercress & baby spinach, crumbled blue cheese, spiced pear, pancetta & croutons tossed in warm rosemary & walnut vinaigrette (VGO)(VO)

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## Mains

Hawkstone Slow braised feather blade of beef with roasted shallots & button mushrooms

Served with Dauphinoise potatoes, roasted root vegetables and sauteed winter greens

Crispy roasted confit duck leg with orange & cranberries served with Dauphinoise potatoes, roasted root vegetables and sauteed winter greens

Pan seared fillet of hake, saffron braised chickpeas, chorizo, spinach and quails egg

Thyme roasted butternut squash, balsamic confit red onion, Cerney ash goats cheese, warm Puy lentil & baby spinach salad (V)(VGO)

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## Puddings

Individual warm cinnamon apple tart with toffee crumble and Cornish clotted cream

Lemon posset with raspberries and meringue

White chocolate and cranberry steamed pudding

Grand Marnier crème Anglaise

Bruleed coconut rice pudding with rum flambé pineapple (VG)

English cheese plate with celery, grapes, biscuits & chutney (An additional £5.00)

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Tea and coffee with Christmas sweet treats





# The Old Smokery Winter Canapes

£22.50 per person (exclusive of VAT)

Please choose 5 savoury plus 1 sweet

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## Cold:

Beetroot and vodka cured Severn and Wye salmon on blinis  
Roasted salmon with dill, avocado and samphire in spoons (GF)  
Sesame seared tuna, marinated vegetables with soy and wasabi (GF)  
Quails egg crostini, Ortiz anchovy and parmesan  
Lyme Bay crab and Roquefort tartlet  
Classic Prawn Cocktail Croustade served in a crispy bread cup  
Parmesan shortbread with sundried cherry tomato and pesto (V)  
Crispy duck on chilled cucumber cups with spring onion and hoisin dressing (GF)  
Coronation chicken chilled cucumber cups, toasted almonds, coriander (GF)  
Mousseline of duck liver crostini with sweet pickled red cabbage  
Quails egg crostini with crisp pancetta and truffle mayonnaise

## Hot:

Classic miniature Yorkshire puddings with rare roast beef and horseradish cream  
Blackened fillet of beef on horseradish potato rosti & balsamic caramelised red onions  
Slow roasted belly of pork with apple sauce and crackling (GF)  
Basil and mozzarella arancini with tomato and caper sauce (V)  
Ricotta and wild mushroom filo parcel with thyme, brown butter and pine nuts (V)  
Cheddar rarebit with Dunkerton's craft cider (V)  
Quails egg Florentine  
Miniature crab cakes in crunchy panko crumb with celeriac remoulade  
Baked goat cheese en croute with balsamic red onion marmalade (V)  
Ham hock and, shallot and potato croquettes with grain mustard dip

## Sweet:

Warm apple and cinnamon cake, clotted cream  
Lemon posset tartlets  
Coconut rice pudding with mango (GF)  
Rich dark chocolate brownie with candied orange (GF)  
Caramel Profiteroles filled with Armagnac praline cream  
Mincemeat filo beggar's purses with brandy sauce  
Mini chocolate chestnut pavlovas with whipped cream (GF)  
Raspberry frangipane squares (GF)



# The Old Smokery- Winter Grazing Menu

£20.50 per person (exclusive of VAT)

Please choose 6 items from the menu below:

Yorkshire puddings, rare roast beef and horseradish cream

Vegetarian tacos with peppers and black beans, Monterey Jack, guacamole & sour cream  
(VGO)(GFO)

Wholegrain mustard & beer battered chicken skewers with apricot horseradish dip

Pork & leek cocktail sausages baked in honey and wholegrain mustard

Pork and leek sausage in flaky puff pastry

Chinese duck pancake rolls with spring onions, hoisin sauce and cucumber

Nduja sausage on garlic crostini with rocket pesto and misto olives

Chargrilled lamb kofte in mini pittas with chopped salad

Crunchy cod nuggets with lemon and capers. Watercress mayonnaise (GF)

Mini salmon cakes in panko crumb with celeriac remoulade

Whole baked Cornish Brie en croute with pecan praline

Roasted chestnut, confit shallot and cranberry sausage roll (VG)

Spicy lentil kofte skewers with minted vegan yoghurt and coriander (VG)

Kimchi and roasted sweetcorn fritters with sweet chilli sauce (VG)

## Sweets

Mincemeat crumble tart with brandy cream

Salted caramel brownies (GF)

White chocolate and stem ginger cheesecakes

Lemon meringue tarts

Crepes with fresh raspberries and chocolate sauce



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