

The Old Theatre Deli

at Christmas

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TEL: 01636 815340
EMAIL: hello@theoldtheatredeli.co.uk
VISIT: The Old Theatre Deli, 4 Market Place, Southwell, NG25 0HE
All orders must be received by Sunday 13th December

GIFT VOUCHERS

Available to purchase online or in The Deli, Larder or The Old Lodge.
All vouchers can be redeemed at any of our venues and used to purchase retail products.



CHRISTMAS HAMPERS

Celebrate the season with our beautifully curated hampers, filled with Artisan cheeses, fine wines and award winning produce. Each item is handpicked from trusted makers who share our passion for exceptional food.

Every hamper is made to order, wrapped in sustainable materials and presented with style, ready to gift and sure to delight.

Choose from our favourite selections or create your own bespoke hamper for a truly personal touch this Christmas.



THE LITTLE DELI BOX £30

All our deli favourites in one little box
Millers crackers
Artisan chutney
Perello olives
Difforti biscuits
Luxury fudge

GREAT BRITISH CHEESE BOARD £65

For the cheese lover
Celebrating the finest British cheeses:
Tunworth Soft, 1912 artisan Stilton,
Rutland Red, Ribbledale Goats,
Clawson truckle
Accompanied with hawkshead chutney
Fig and almond cake
Peters Yard Artisan Crackers
Membroilla fruit paste

FESTIVE FAVOURITES £85

A traditional hamper with our favourites
Clawson Truckle
1912 Artisan stilton
Tunworth soft
Maloneys Luxury Pork pie
Peters Yard Sourdough crisp breads
Hawkshead chutney
Under the sycamore Shiraz
The Parodist Pinot Grigio

THE NOTTINGHAMSHIRE LARDER £50

A taste of our county
Colston bassett stilton
Eggleston artisan soft cheese by primrose creamery
Lindley award winning soft cheese from Welbeck estate
Welbeck four seeded sourdough crispbread
Country Victualler chicken liver pate
Nottinghamshire honey from bleasby

THE ARTISAN PANTRY £75

A collection of fine food favourites
Artisan chutney
Luxury cooking sauce
Premium olive oil
Gourmet crackers
Local preserves
Silver & Green olives
Pickles
Difforti nougat
Stuffed dates
Difforti cannoli
Cocoba hot chocolate spoon

LUXURY FOOD BOXES

FESTIVE AFTERNOON TEA

£25pp
Luxury Sandwich Selection
Homemade Scones, Clotted cream, preserves
Traditional Mince pies
Spiced carrot cake
Citrus sponge with poppyseeds
Dark chocolate brownie

FIRESIDE FEAST

£25pp
Homemade sausage rolls
Topped pork pies
Deli scotch eggs
Mini tartlets
Artisan Cheese, crackers and chutney
Homemade mince pies

GRAZE BOX

£25pp
Our graze boxes offer a beautiful selection of:
Artisan Cheese selection
English Charcuterie
Seasonal Dried Fruits
Pickles, crackers & chutney
Homemade Pastries
Artisan Bread, salted butter



ENTERTAINING COLLECTION

Our luxury catering packages are perfect for gatherings of up to 100 guests.
Beautifully presented in recyclable boxes, our catering is designed to impress and make every occasion feel special.
Full range available online.

CLASSIC

£20pp
Honey glazed ham, english mustard
Rare roast Dexter beef, horseradish cream
Homemade miniature tartlets
Sausage rolls with sweet red onions
Spinach, ricotta, fresh mint rolls
Buttered new potatoes, fresh herbs
Fresh green Salad
Classic Niçoises Salad
Artisan bread platter, english Butter

VICTORY

£22p
Heirloom tomatoes, buratta, basil
Spinach, ricotta fresh mint rolls
Harissa chickpeas, spinach, grilled halloumi
Panzanella, salted plum tomatoes
Homemede miniature tartlets
Seasonal beetroot, shallots, heritage carrots
Artisan bread platter, salted butter

GRAND

£25pp
Baked sides of salmon, salsa verde, lemon
Honey glazed ham, english Mustard
Rare roast Dexter beef, horseradish cream
Buttered baby potatoes, fresh herbs
Heirloom tomatos, buratta, basil
Classic Niçoise Salad, free range egg
Seasonal beetroot, shallots, heritage carrots
Fresh green salad, herbs, citrus vinegar
Artisan Bread platter, english Butter





CANAPES

Choice of 6 Options | £15pp

Caprese skewers, semi dried tomato, mozzerella, basil

Beetroot cured salmon, dill, capers, toast

Slow roasted lamb, yoghurt, fresh mint pinwheel

Tiger prawn, avocado, fresh lime, cucumber

Thai fishcakes, lemongrass, spring onion

Caramalised onion, tunworth soft, sourdough toast

Peking duck, hoisin, shallot, cucumber

Wild mushroom arancini, red pepper, herbs

Rare dexter beef, yorkshire pudding, horseradish cream

Grilled halloumi, lime, chilli, honey

Whipped goats curd, beetroot, pickled red onion, toast

Spiced sweet potato falafel, yoghurt, mint

Catalan toast, avocado, basil

Lincolnshire sausage, honey, mustard

Smoked salmon blini, creme fraiche, chives

Sherry soaked fig, mascarpone, prosciutto

Fresh crab, dill, capers, cucumber, brioche

CHRISTMAS LUNCH

Our dedicated team of chefs will prepare your delicious, Christmas lunch using the highest quality ingredients.

Turkey Ballotine serves 6 £80.00
Sweet potato, mushroom and cranberry wellington £8.50 each

Goose Fat Potatoes
Roasted Sprouts with chestnuts & pancetta
Heritage Carrots with thyme
Dauphinoise Potatoes
Honey Roasted Parsnips
Braised Red Cabbage ,
Cavolo nero, winter kale with lemon
Cauliflower Cheese Gratin
Sticky Shallots with thyme
Stem Broccoli, Savoy & Spinach Medley

Small £6.50 |Medium £8.50 |Large £12.00

Giant Yorkshire Puddings £1.50 each
Pork, Apricot & Sage Stuffing
serves 4 £8.95
Rich Red Wine Gravy £2.50 per portion
Spiced Cranberries £6.50
Bread and Onion Sauce £6.50





SHARING PUDS

Serves a minimum of 12 £50
Sticky Date pudding, toffee sauce
Winter fruit pavalova, fresh cream
Apple tarte tatin, butterscotch sauce
Chocolate delice, salted caramel, peanut brittle
Key lime pie, vanilla cream
Traditional christmas pudding

FESTIVE NIBBLES

Traditional Mince Pies £2.50
Mini Frangipane Mince Pies £1.50
Finnish Gingerbread £2.50
Cinnamon Bun £3.50

TRADITIONAL CAKES

Serves a minimum of 12 £45
Chocolate yule log
Victoria sponge
Spiced carrot cake
Baked winter berry cheesecake
Flourless orange and almond cake
Bakewell tart

INDIVIDUAL DESSERTS

£6.50 each
Chocolate and hazelnut tart
Flourless chocolate brownie
Creme brulee tart, honey and fig
Lemon tart, winter berries

CHRISTMAS CHEESE

The perfect Christmas cheeseboard can be a great talking point for your guests. We would typically include a firm cheese, a soft and creamy, a blue and a fresh. This is a great selection offering different textures and tastes, pairing cheese with accompaniments can add interest to your board. Remember cheese is best served at room temperature, be sure to get it out the fridge in plenty of time!





SOFT,SEMI SOFT & FRESH CHEESES

Brie De Meaux £3.00/100g
Smooth, runny texture with a strong yet creamy flavour

Baron Bigod £10.95 250g
Raw milk, creamy, smooth texture with warm earthy flavours

Cornish Camembert £7.95 200g
Full bodied, melting, smooth texture

Tunworth £10.95 250g
Rich, fruity flora, with a long lasting sweetness and a nutty finish

Langres £8.50 180g
Washed in annatto & Marc de Bourgogne brandy, pleasant fruity boozy notes

Ribblesdale flower & honey goat log £4.95/100g
Coated in honey and flowers

Mont Dor Vacherin £19.95 450g
Famous runny 'spooning' soft cheese, superb piney flavour

Buche De Chevre £3.50/100g
Soft ripened goats cheese, crusty, hardened rind with a soft, creamy centre

Rachels £4.95/100g
Multi award winning, smooth texture, washed in brine giving it a distinctive dusky rind with yellow spots

Lindley £8.95/150g
A soft jersey cream-enriched cheese made with raw cows milk

Eggleston £6.95/100g
A soft cheese with an orange delicate rind and a gently ripening centre

Bath Soft £10.95/250g
Creamy, organic with a white bloomy rind

HARD,CHEDDAR AND TERRITORIAL

Westcombe Cheddar £2.95/100g
Artisan Somerset cheddar, unpasteurised, firm texture

Quickes Oak Smoked Cheddar £3.50/100g
Cold smoked over oak, well balanced, complex flavour

Rutland Red £2.95/100g
Cloth bound, flaky with a slightly sweet caramelised flavour

Manchego £3.60 /100g
Matured ewes milk cheese, caramel and nutty flavours

Comte £3.25/100g
French hard cheese, unpasteurised, rich but subtle flavour

Wensleydale & Cranberries £2.60/100g
Sweet, fruity cranberries combined with Yorkshire wensleydale

Yoredale £2.75/100g
A raw milk naturally rinded wensleydale

Cornish Yarg £3.20 /100g
Creamy, slightly crumbly in the core, fresh flavour, covered in wild nettles

Black Bomber £2.95/100g
Award winning, extra mature, smooth & creamy

Barbers Farmhouse £2.30/100g
Matured for 12 months, firm, creamy texture

Lincolnshire Poacher £3.25/100g
Matured for 16 months, smooth texture with a powerful rich flavour

Truckles

Clawson Captain bulldog £6.00 200g
Vintage cheddar

Clawson Castaway £6.00 200g
Wensleydale with mango and ginger

Clawson Dormouses delight £6.00 200g
Wensleydale with cranberry, elderflower & marmalade

Clawson Gunpowder £6.00 200g
Oak smoked mature cheddar

Clawson Truffle seeker £6.00 150g
Extra mature cheddar with truffle and honey

Clawson Wizard fire £6.00 200g
Red Leicester with scotch bonnet and harissa



BLUES & BUTTERS

Beauvale £3.80/100g
Soft, creamy and mild blue English cheese

Long Clawson £2.70/100g
King of cheeses, award wining local stilton

Shropshire Blue £2.70/100g
Mature and mellow cheese, rich orange colour

Roquefort £3.60/100g
Fudgy, milky, sharp & sweet

Cashel Blue £3.10/100g
Irish farmhouse blue, firm, creamy with an established blue character

Black Sticks Blue £2.95/100g
Tradiitionally made blue cheese, a great all rounder

Gorgonzola £2.60/100g
Italian soft, blue, buttery cheese

Shipston blue £2.75/ 100g
creamy with a delicate flavour, buffalo milk cheese

Mrs Bells Blue Ewes 180g £8.50
Award winning cheese with complex flavours

Yorkshire Butter £3.95
Salted Yorkshire butter

Primrose Creamery Salted Butter £4.95
Slowly cultured for a complex flavour

CHUTNEYS & RELISH

Hawkshead Relish all £5.95:
Classic Red Onion Marmalade
Cheeseboard Chutney
Beetroot & Horseradish Chutney
Spiced Apricot & Cranberry
Chutney Fig & Cinnamon
Apple, Date & Damson Chutney

Galloway Lodge Preserves all £5.50:
Poachers pickle
Fig Chutney for cheese
Bramley apple with cider

CRACKERS & OATCAKES

Peters Yard Sourdough Crackers 90g £3.50
Artisan crisp bread 175g £4.95

Millers Crackers:
Buttermilk £3.50
Charcoal £3.50
Original £3.50
Fig & Sultana Toast £4.50
Three fruit Toast £4.50
Cranberry & Raisin Toast (GF) £5.95

CHESSE ACCOMPANIMENTS

Fig and marcona almond wheel 225g £7.50
Date and marcona almond wheel 225g £7.50
Quince fruit paste 240g £5.95



BREADS & PASTRIES

WELBECK

Seeded Sourdough £3.95
Tomato Loaf £3.95
Apple Sourdough £4.25
Sourdough £3.95
Olive Bread £3.95
Italian Stick £3.95
Volkornbrot £3.50
Ciabatta £3.95

HAMBLETONS

Rye Sourdough £5.20
Date & Walnut £5.70
Large Tin £4.45
Small Tin £2.65
Baguette £2.80
Fruit Loaf £5.80
Sobieski £4.60

FRESHLY BAKED PASTRIES

Pan au chocolate £3.50
All Butter Croissant £3
Stollen bun £3.95
Almond Croissant £3.95
Pan au raisin £3.50
Hambleton Tea Cakes £2.20



VENUE HIRE

Looking for somewhere special to host your next event? We have two unique venues, perfect for every occasion

THE STAGE

The Stage is a restored Georgian Theatre above The Old Theatre Deli offering the perfect space for celebrations.
The intimate room lends itself to parties and celebrations with a capacity of up to 100 people right in the centre of town.

Enquiries
hello@theoldtheatredeli.co.uk

THE OLD LODGE

With its attractive lakeside surroundings and relaxed atmosphere, its the perefct place to bring friends, family and colleauges together. We offer a range of menus to suit your occasion.

Enquiries hello@theoldlodge.co.uk

