



The
Old
Theatre
Deli
at Christmas

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Tel: 01636 815340

Email: hello@theoldtheatredeli.co.uk

www.theoldtheatredeli.co.uk

Visit: The Old Theatre Deli, 4 Market Place,
Southwell, NG25 0HE

All orders must be received by Sunday 15th
December

Gift Vouchers

Available to buy in The Deli / The Larder or via
our website www.theoldtheatredeli.co.uk





The Stage

The Stage is a unique venue above The Old Theatre Deli offering the perfect space for celebrations and corporate gatherings.

The intimate room lends itself to parties and celebrations with a capacity of up to 100 people.

Private Hire

Whatever you are celebrating we can work with you to design a menu that reflects your personality and style. We offer everything from seasonal sit-downs, live food stations, grazing tables, sharing plates and buffets. Our dedicated team of chefs will serve you delicious and beautiful food using the highest quality local ingredients for sustainable dining. We will endeavour to make your event unique, enjoyable and memorable!

Events at The Stage

We love a party! Keep up to date with our up and coming festive events via our website: www.theoldtheatredeli.co.uk

Christmas Hampers

Our hampers showcase exciting cheeses and accompaniments, fine wines and fizzes, delicious homemade food and award winning artisan products . We have carefully sourced these premium products working alongside like minded producers giving you the very best this Christmas.

Our Hampers are made to order in recyclable boxes with natural gift wrap.

We have put together some of our favourites however we make bespoke hampers to order. Inspire us with a personal theme or pick your own produce and we will gift wrap it.



Festive favourites £75

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

Fireside feast £65

For sharing in front of the open fire

Yuletide pork sharing roll
Stilton topped pork pie
Traditional mince pies
Mont dor Vacherin
Long Clawson stilton pot
Peters yard sourdough crackers
Hawkshead Chutney

Vegan victory £60

A beautiful selection of vegan nut cheeses

Minerthreat
Nerominded
G.O.A.T
Peters yard sourdough crackers
Hawkshead Chutney
Perello olives

Great British Board £60

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

Twinkle and treats £95

For the ones that love the sparkles

Chapel Down english sparkling
Luxury Artisan chocolates
Frangiapani mini mince pies
Peters Yard sourdough crackers
Godminster cheddar heart truckle
Quince fruit paste
Traditional christmas pudding

Jingle bells £130

A selection of English wines from the Balfour estate kent accompnied with award winning English cheeses

Balfour Brut 1503
Balfour Brut Rose
Balfour 1503 Chardonnay 2022
Balfour 1503 Pinot Noir
1912 Artisan stilton
Tunworth Soft
Quickes Clothbound cheddar



Ultimate artisans £250

For the ones that adore food!

Mont Dor Vacherin
1912 Clawson Stilton
Lincolnshire Poacher
Rutland Red
Fig and almond wheel
Maloneys mini alderston ham
Smoked Salmon 400g
Yuletide pork sharing roll
Lishmans Charcuterie
Luxury Topped pork pie
Peters Yard Artisan Crackers
Hawkshead Chutney
Perello olives
Quince Membroilla fruit paste
Traditional Christmas pudding
Luxury cake selection
Handmade chocolates
Chapel Down English Sparkling
Finger Post Sauvignon Blanc
Quid Pro Malbec

The Festive Wreath

Our beautiful wreaths are show stopping and delicious. The perfect centrepiece for any gathering or a great grazing option.

Made with an English Brie Base, topped with cured meats, antipasti, dried seasonal fruits and garnishes. Served with Peters yard crackers and Hawkshead chutney.

Small 1kg £55 | Large 2.3kg £120

Luxury Food Boxes

Our boxes are the perfect treat when meeting friends this season. Showcasing our beautiful homemade food complimented by the finest British produce. Visit our website to see the full selection and to order online:
www.theoldtheatredeli.co.uk

Festive Afternoon Tea

£18 per person

Luxury Sandwich Selection

Cornish crab, coronation Chicken

Honey roast Ham, Free range egg,

Smoked Salmon, Cream cheese and cucumber

Homemade Scones, Clotted cream, preserves

Traditional Mince pies, Carrot and walnut cake

Orange and citrus sponge , caramel brownie

Fireside feast

£20 per person

Homemade sausage rolls

Topped pork pies

Deli scotch eggs

Mini tartlets

Artisan Cheese, crackers and chutney

Homemade mince pies

Graze Box

£18.00 per person

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

Hosting at home or in the workplace? Let us take the stress out of entertaining this season.

Our luxury catering packages are available for up to 100 guests.

Served in a recyclable box, beautifully styled & garnished with seasonal herbs.

Grand

£22 per head

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

Classic

£20 per head

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

£18 per head

Heirloom tomatoes, buratta, basil

Spinach, ricotta fresh mint rolls

Harissa chickpeas, spinach, grilled halloumi

Panzanella, salted plum tomatoes

Homemade miniature tartlets

Seasonal beetroot, shallots, heritage carrots

Artisan bread platter, salted butter

Signature

£17 per head

Showcasing the best of British Cheeses

Long Clawson stilton

Lincolnshire poacher

Rutland red

Tunworth soft

Ribblesdale Goats

Accompnied with figs, celery, grapes, fruit

paste, chutmey, artisan bread, salted

butter, sourdoogh crackers



Canapés

Choice of 6 Options | £12 per head

Caprese skewers, semi dried tomato, mozzarella, 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

Caramelised 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

Parmesan cups, caesar salad, crispy pancetta

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.

Beef Wellington serves 6 - 8 £120.00

Turkey Ballontine serves 6-8 £80.00

Sweet potato, mushroom and cranberry wellington £6.50 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 £4.95 | Medium £7.95 | Large £9.95

Pigs in Blankets (12) £4.95

Giant Yorkshire Puddings £1.50 each

Pork, Apricot & Sage Stuffing serves 4 £4.95

Rich Red Wine Gravy £2.50 per portion

Spiced Cranberries £4.95

Bread and Onion Sauce £4.95





Desserts & Bakes

Handmade with love by our passionate pastry chef.

Sharing puds

Serves a minimum of 12 £50.00

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

Zuppa Inglese (Grandmas trifle)

Traditional christmas pudding

Individual Desserts

£4.95 each

Chocolate and hazelnut tart

Flourless chocolate brownie

Vanilla cheesecake, kirsch, cherries

Creme brulee tart, honey and fig

Lemon tart, winter berries

Fig and orange frangipani tart

Vanilla custard, Apple and fig

Traditional cakes

Serves a minimum of 12 £40.00

Chocolate yule log

Victoria sponge

Spiced carrot cake

Baked winter berry cheesecake

Lemon meringue pie

Flourless orange and almond cake

Bakewell tart

Festive nibbles

Puff Pastry Mince Pies £2.95

Traditional Mince Pies £1.50

Mini Frangipane Mince Pies £1.40

Finnish Gingerbread £2.50

Stollen Bun £3.95

Shortbread Bauble £2.20

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

Soft texture, ready to eat shortly after production.

Brie De Meaux £2.75/100g

Smooth, runny texture with a strong yet creamy flavour

Baron Bigod £9.50 250g

Raw milk, creamy, smooth texture with warm earthy flavours

Cornish Camembert £4.95 200g

Full bodied, melting, smooth texture

Tunworth £8.95 250g

Rich, fruity flora, with a long lasting sweetness and a nutty finish

Langres £6.95 180g

Washed in annatto & Marc de Bourgogne brandy, pleasant fruity boozy notes

Bath Soft £9.50 250g

Creamy, organic with a white bloomy rind, mushroomy flavour

Ribblesdale Natural goat log £4.95 100g

Fresh English Goats cheese

Ribblesdale Flower & honey goat log £4.95 100g

Coated in honey and flowers

Ribblesdale Ash Goat log £4.95 100g

Coated in ash

Mont Dor Vacherin £15.00 500g

Famous runny 'spooning' soft cheese, superb piney flavour

Buche De Chevre £2.50/100g

Soft ripened goats cheese, crusty, hardened rind with a soft, creamy centre

Rachels £3.80/100g

Multi award winning, smooth texture, washed in brine giving it a distinctive dusky rind with yellow spots

Goldern Cenarth £6.95 200g

Washed rind, semi soft, savoury tasting, nutty aftertaste

Epoisses £9.50 250g

Traditional creamy centre with intense flavour

Hard, Cheddar & Territorial

Cheese that has matured over a longer period of time

Westcombe Cheddar £2.80/100g
Artisan Somerset cheddar, unpasteurised, firm texture

Sussex Charmer £2.50/100g
A cross between a mature cheddar and parmesan

Quickes Mature Cheddar £2.80/100g
Handcrafted, clothbound matured for 12-15 months

Quickes Oak Smoked Cheddar £2.70/100g
Cold smoked over oak, well balanced, complex flavour

Rutland Red £2.75/100g
Cloth bound, flaky with a slightly sweet caramelised flavour

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

Ossau Iraty £3.10/100g
Creamy texture, grassy & nutty flavours

Comte £2.90/100g
French hard cheese, unpasteurised, rich but subtle flavour

Wensleydale Plain £2.10/100g
Creamy, crumbly, full of flavour

Wensleydale & Cranberries £2.20/100g
Sweet, fruity cranberries combined with Yorkshire wensleydale

Cornish Yarg £2.60 /100g
Creamy, slightly crumbly in the core, fresh flavour, covered in wild nettles

Black Bomber £2.50/100g
Award winning, extra mature, smooth & creamy

Barbers Farmhouse £1.90/100g
Matured for 12 months, firm, creamy texture

Lincolnshire Poacher £2.60/100g
Matured for 16 months, smooth texture with a powerful rich flavour

Truckles

Clawson Captain bulldog £5.50 200g
Vintage cheddar

Clawson Castaway £5.50 200g
Wensleydale with mango and ginger

Clawson Dormouses delight £5.50 200g
Wensleydale with cranberry, elderflower & marmalade

Clawson Gunpowder £5.50 200g
Oak smoked mature cheddar

Clawson Truffle seeker £5.50 150g
Extra mature cheddar with truffle and honey

Clawson Wizard fire £5.50 200g
Red Leicester with scotch bonnet and harissa



Blues & Butters

Beautiful bold blues with personality

Beauvaley £3.50/100g

Soft, creamy and mild blue English cheese

Long Clawson £2.40/100g

King of cheeses, award winning local stilton

Shropshire Blue £2.20/100g

Mature and mellow cheese, rich orange colour

Roquefort £3.20/100g

Fudgy, milky, sharp & sweet

Cashel Blue £2.40/100g

Irish farmhouse blue, firm, creamy with an established blue character

Black Sticks Blue £2.50/100g

Traditionally made blue cheese, a great all rounder

Gorgonzola £2.00/100g

Italian soft, blue, buttery cheese

Shipston blue £2.50/ 100g

creamy with a delicate flavour, buffalo milk cheese

Mrs Bells Blue Ewes 180g £7.50

Award winning cheese with complex flavours

Yorkshire Butter £3.25

Salted Yorkshire butter

Bungay Raw Butter £6.95

Creamy, traditionally made raw butter

Chutneys & Relish

Hawkshead Relish all £5.50:

Classic Red Onion Marmalade

Cheeseboard Chutney

Beetroot & Horseradish Chutney

Chillilli

Picilli

Spiced Apricot & Cranberry

Chutney Fig & Cinnamon

Apple, Date & Damson Chutney

Galloway Lodge Preserves all £5.50:

Beetroot chutney

Poachers pickle

Fig Chutney for cheese

Bramley apple with cider

Crackers & Oat Cakes

Peters Yard Sourdough Crackers 90g £2.95

Artisan crisp bread 175g £4.95

Millers Crackers:

Buttermilk £3.25

Charcoal £3.25

Original £3.25

Fig & Sultana Toast £3.75

Three fruit Toast £3.50

Cranberry & Raisin Toast (GF) £4.50

Three seed toast £3.50

Cheese accompaniments

Fig and marcona almond wheel 225g £6.50

Date and marcona almond wheel 225g £6.50

Quince fruit paste 200g £4.95





Homemade Pies, Meats, Charcuterie & Fish

Carefully sourced, ethically produced award winning produce from UK farmers.

Yuletide sharing roll serves 8-10 £25.00

Packed full of succulent pork with sweet dates and apricots. The Yuletide log makes the perfect centerpiece

Turkey, bacon and cranberry garland £20.00

The perfect seasonal sharer serves 6-8

Handmade scotch eggs £4.95

Original pork

Turkey, bacon and cranberry

Black pudding and apple

Goats cheese and red pepper (V)

Handmade pork pies

Mini £3.25 / 11lb £6.50 / 41lb £25.00

Original

Stilton topped

Cranberry topped

Original sausage rolls £3.50

Pork and apple rolls £3.75

Alderton ham

Baby 500g £20 Mini 1.2kg £43 Half 2.3kg £70

Sliced ham £3.50 /100g

Sliced rare dexter beef £4.00 /100g

Lishmans Charcuterie Minimum 55g

Air dried York ham £7.50

Yorkshire Nduja £7.00

Hazlenut and cider salami £6.50

Pork and fennel salami - £6.50

Yorkshire Chorizo £6.50

Ultimate seafood platter serves 4-6 £120

Smoked salmon, langoustines, scallops, king prawns, fresh crab, smoked mackerel pate samphire, soft boiled egg, sourdough bread

Dressed side of Salmon, lemon & samphire salad £45.00

Chapel & Swan Smoked Salmon

100g - £4.95 200g - £8.50 400g - £21.00

Breads & Pastries

A selection of artisan bread from award winning Hambleton Bakery and the nearby Welbeck Bakehouse.

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

Sourdough £4.15

Date & Walnut £5.10

Large Tin £4.45

Small Tin £2.65

Baguette £2.60

Fruit Loaf £5.25

Sobieski £3.80

Freshly Baked Pastries

Triple chocolate croissant roll £3.50

All Butter Croissant £2.50

Cranberry twist £2.50

Vegan cherry crown £2.50

Almond Croissant £3.50

Hambleton Tea Cakes £2.10



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Wishing you a Wonderful Christmas & a Happy New Year