



The
Old
Theatre
Deli
at Christmas

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EMAIL: hello@theoldtheatredeli.co.uk

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

WWW.THEOLDTHEATREDELI.CO.UK

All orders must be received by Sunday 14th
December

GIFT VOUCHERS

Available to buy in The Deli / The Larder or on
our online shop. Gift Vouchers are also available
from and for The Old Lodge at Maythorne





THE STAGE

The Stage is a unique venue 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.

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!

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.



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

THE VEGAN CHEESE FEAST £50

A beautiful selection of vegan nut cheeses

Minerthreat

Nerominded

G.O.A.T

Peters yard sourdough crackers

Hawkshead Chutney

Perello olives

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

JINGLE BELLS £130

**A selection of English wines from the
Silverhand Estate in Kent accompanied
with award winning English cheeses**

Silverhand Silver Reign Brut

Silverhand Silver Reign Rose Brut

Silverhand Solaris 2022

1912 Artisan stilton

Tunworth Soft

Quickes Clothbound cheddar



ULTIMATE ARTISANS £200

For the ones that adore food!

1912 Clawson Stilton

Lincolnshire Poacher

Rutland Red

Fig and almond wheel

Maloneys mini alderton ham

Smoked Salmon 400g

Lishmans Charcuterie

Luxury Topped pork pie

Peters Yard Artisan Crackers

Hawkshead Chutney

Perello olives

Quince Membroilla fruit paste

Traditional Christmas pudding

Silverhand Classic Brut

Silverhand Solaris 2022

Quid Pro Malbec

THE FESTIVE WREATH

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 £60 | Large 2.3kg £120



Silverhand Estate

An exclusive selection of hampers from the Silverhand Estate in Kent. All Silverhand hampers come complete with a guided tasting voucher at the Kent Winery

Silver Reign Brut Hamper £85

- Silver Reign Brut NV
- Two Silverhand Govinos
- Silverhand Estate Sparkling Stopper
- Guided Tasting Voucher for two

Silver Reign Rose Brut Hamper £90

- Silver Reign Rosé NV
- Two Silverhand Govinos
- Silverhand Estate Sparkling Stopper
- Guided Tasting Voucher for two

Silverhand Traditional Hamper £100

- Silverhand Classic Brut NV
- Two Silverhand Govinos
- Silverhand Estate Sparkling Stopper
- Guided Tasting Voucher for two

LUXURY FOOD BOXES

FESTIVE AFTERNOON TEA

£20pp

Luxury Sandwich Selection

Homemade Scones, Clotted cream, preserves

Traditional Mince pies

Spiced carrot cake

Orange and citrus sponge

Dark chocolate brownie

FIRESIDE FEAST

£20pp

Homemade sausage rolls

Topped pork pies

Deli scotch eggs

Mini tartlets

Artisan Cheese, crackers and chutney

Homemade mince pies

GRAZE BOX

£20pp

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.
Full range available online

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

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

£20pp
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



CANAPES

Choice of 6 Options | £15pp

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

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.

Beef Wellington serves 6 £150.00

Turkey Ballontine serves 6 £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 £5.95 |Medium £7.95 |Large £9.95

Giant Yorkshire Puddings £1.50 each

Pork, Apricot & Sage Stuffing serves 4 £6.95

Rich Red Wine Gravy £2.50 per portion

Spiced Cranberries £5.95

Bread and Onion Sauce £5.95





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 £1.75

Mini Frangipane Mince Pies £1.50

Finnish Gingerbread £2.50

Cinnamon Bun £3.50

TRADITIONAL CAKES

Serves a minimum of 12 £40

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 £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 £6.95 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

Ribblesdale Flower & honey goat log £4.95/100g

Coated in honey and flowers

Mont Dor Vacherin £18.50 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 £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

Bath Soft £9.50/250g

Creamy, organic with a white bloomy rind

HARD,CHEDDAR AND TERRITORIAL

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

Quickes Oak Smoked Cheddar £2.75/100g
Cold smoked over oak, well balanced,
complex flavour

Rutland Red £2.85/100g
Cloth bound, flaky with a slightly sweet
caramelised flavour

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

Comte £3.10/100g
French hard cheese, unpasteurised, rich but
subtle flavour

Wensleydale & Cranberries £2.40/100g
Sweet, fruity cranberries combined with
Yorkshire wensleydale

Cornish Yarg £2.70 /100g
Creamy, slightly crumbly in the core, fresh
flavour, covered in wild nettles

Black Bomber £2.75/100g
Award winning, extra mature, smooth &
creamy

Barbers Farmhouse £2.20/100g
Matured for 12 months, firm, creamy
texture

Lincolnshire Poacher £2.90/100g
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

Beauvale £3.50/100g

Soft, creamy and mild blue English cheese

Long Clawson £2.70/100g

King of cheeses, award winning local stilton

Shropshire Blue £2.70/100g

Mature and mellow cheese, rich orange colour

Roquefort £3.20/100g

Fudgy, milky, sharp & sweet

Cashel Blue £2.70/100g

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

Black Sticks Blue £2.85/100g

Traditionally made blue cheese, a great all rounder

Gorgonzola £2.10/100g

Italian soft, blue, buttery cheese

Shipston blue £2.75/ 100g

creamy with a delicate flavour, buffalo milk cheese

Mrs Bells Blue Ewes 180g £7.50

Award winning cheese with complex flavours

Yorkshire Butter £3.95

Salted Yorkshire butter

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 £3.25

Artisan crisp bread 175g £4.95

Millers Crackers:

Buttermilk £3.25

Charcoal £3.25

Original £3.25

Fig & Sultana Toast £3.95

Three fruit Toast £3.95

Cranberry & Raisin Toast (GF) £4.95

CHESSE ACCOMPANIMENTS

Fig and marcona almond wheel 225g £7.50

Date and marcona almond wheel 225g £7.50

Quince fruit paste 240g £5.95





HOMEMADE PIES, MEAT, CHARCUTERIE & FISH

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 root veg (V)

Handmade pork pies

Mini £3.75 / 1lb £6.95 / 4lb £30

Original

Stilton topped

Cranberry topped

Original sausage rolls £3.75

Pork and apple rolls £3.95

Alderton ham

Baby 500g £25 Mini 1.2kg £47 Half 2.3kg
£75

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 £6.95

Pork and fennel salami - £6.95

Yorkshire Chorizo £6.95

Dressed side of Salmon with lemon £50.00

Chapel & Swan Smoked Salmon

100g - £5.95 200g - £8.50 400g - £24.00

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

Sourdough £4.90

Date & Walnut £5.40

Large Tin £4.45

Small Tin £2.65

Baguette £2.65

Fruit Loaf £5.50

Sobieski £4.00

FRESHLY BAKED PASTRIES

Pan au chocolate £3.50

All Butter Croissant £3

Sticky Pecan bun £3.50

Almond Croissant £3.95

Hambleton Tea Cakes £2.20



Why not try our new venue?

THE OLD LODGE



Monday & Tuesday: Closed

Wednesday to Saturday:

Breakfast 9:00–11:30 | Lunch 12:00–15:00 | Dinner coming soon

Sunday:

Breakfast 9:00–11:30, Sunday Lunch 12:00–16:00

Call: 01636 922 311

Visit: www.theoldlodge.co.uk

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