

The Old Theatre Theatre Theatre Theatre Theatre Theatre

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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

Gift Vouchers

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

£10 | £20 | £50 | £100





The Stage

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

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

Parties at The Stage

Groups of 6 or More Planning on meeting friends over the festive season? Need to organise an intimate work celebration? Join us at The Stage and pre-order your preference of:

Bottomless Brunch
Festive Afternoon Tea
Grazing
or choose from any of our Entertaining
Collection Menus

To enquire please email: hello@theoldtheatredeli.co.uk

Events at The Stage

We love a party! Keep up to date with our up and coming festive events, from breakfast with Santa, party nights, supper clubs, wreath making and live music sessions via our website:

www.theoldtheatredeli.co.uk

Christmas Hampers & Gifting

Our Hampers are the perfect gift, Showcasing 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 a recyclable box with natural gift wrap garnished with eucalyptus and dried oranges.

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

Order Online: www.theoldtheatredeli.co.uk



The Classic Hamper £75

A traditional hamper with all our deli favourites:

Snowdonia Truckle
Blue Shropshire
Baron Bigod
Maloneys Luxury Pork pie
Peters Yard Sourdough crisp breads
Hawkshead chutney

Under the sycamore Shiraz The Parodist Pinot Grigio

The Christmas Sparkle Hamper £95

For the ones that love the bubbles!

Graham Beck Sparkling Rose
Apericene Prosecco
Elderflower Champagne
Luxury Artisan chocolates
Homemade Cake selection including,
Lemon meringue tart, Raspberry and
Coconut, Chocolate and Hazelnut

The Victory Vegan Hamper

The Vegan Cheese box is a beautiful selection of Vegan nut cheeses:

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

The Great British Cheese Board Hamper £60

For the cheese lover!

Celebrating the finest british cheeses: Tunworth Soft, Long Clawson Stilton, Rutland Red, Rosary Goats

Accompanied with:
Hawkshead chutney
Fig and almond cake
Peters Yard Artisan Crackers
Quince Membroilla



The Ultimate Foodie Hamper £275

For the ones that adore food!

Mont Dor Vacherin Clawson Stilton Lincolnshire Poacher Rutland Red Fig and almond cake Maloneys Alderton Ham Smoked Salmon 400a Potted Shrimp Lishmans Charcuterie Luxury Topped pork pie Peters Yard Artisan Crackers Hawkshead Chutney Quince Membroilla Luxury Christmas pudding Luxury cake selection Luxury 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.

Mini 750g £35 | Small 1kg £45 | Large 2.3kg £90

Luxury Food Boxes

Our luxury luxury food 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

£17.50 per person

Can be served anytime anywhere. This indulgent box ticks all the boxes.

Luxury Sandwich Selection Served on Hambleton Bread Cornish Crab, Coronation Chicken, Honey roast Ham, Free range egg,

Smoked Salmon, Cream cheese and cucumber Homemades Scones, Clotted cream, preserves Traditional Mince pies Carrot cake

Ginger Crunch Brownie

The Graze Box

£15.00 per person
Our graze boxes offer a beautiful selection of:
Artisan Cheeses
English Charcuterie
Seasonal Dried Fruits
Pickles
Crackers & Chutney
Homemade Pastries
Artisan Bread



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.

The Grand

£22 per head

Baked sides of Salmon, salsa verde, fresh lemon
Honey Glazed Ham, English Mustard
Rare Roast Beef, Horseradish Cream
Spinach quinoa, air dried tomatos, pistachios
Roasted New potatoes, dill, mustard
Classic Niçoise Salad, free range egg
Seasonal beetroot, pickled shallots
Fresh green salad
Artisan Bread, English Butter

The Classic

£18 per head Honey Glazed Ham, English mustard Rare Roast Beef, Horseradish cream Homemade Miniature Tartlets Sausage Rolls with sweet red onions Spinach and ricotta rolls Buttered New Potatoes Fresh Green Salad Classic Niçoises Salad Artisan Bread, English Butter

The Victory

£20 per head
(Served Vegan or Vegetarian)
Spinach and Ricotta pastry Rolls
Deli Cheese Scotch eggs
Tabbouleh with feta cheese
Roasted Cauliflower, scented yogurt
Maple roasted heritage carrots
Spiced lentils and tomato salad
Roasted new potatoes, mustard, dill
Seasonal beetroot, pickled shallots
Artisan Bread, Selection of Dips

The Dinner Party Cheese Cake

€75

Impress your guests, the selection is balanced and includes a variety of cheeses that are different in texture, milk, flavour and aroma. There will be something for everyone.

Long Clawson stilton

Cornish Yarg

Fig & Almond Cake

Tunworth soft

Rosary herbed



Canapés

Choice of 6 Options | £12 per head

Wensleydale Lamb minted yoghurt, toasted flatbread

Peking Duck hoisin, shallot, cucumber

Smoked Salmon cucumber, crème fraiche

Smoked Salmon Blini beetroot

Atlantic Prawn chipotle marie rose, avocado

Cornish Crab fresh lemon, toast

Mini Leek Tart gruyere

Thai Fishcakes lemongrass

Sweet Potato Falafel minted yoghurt

Wild Mushroom Arancini Balls micro herbs

Rare Roast Beef Yorkshire pudding, horseradish Harissa

Spiced Chicken Skewer yoghurt dip

Lincolnshire Sausage honey mustard glaze

Grilled Halloumi lime and honey

Bocconcini tomato, basil toasts

Smashed Peas mint, crispy pancetta

Red Wine Soaked Chorizo spinach, peppers

Goats Cheese beetroot, walnut Catalan Toast avocado, tomato

Christmas Lunch

Our dedicated team of chefs will prepare your delicious, Christmas lunch using the highest quality ingredients. All you need to do is simply heat and enjoy.

Goose Fat Potatoes

Roasted Sprouts with chestnuts & pancetta

Heritage Carrots with thyme

Dauphinoise Potatoes

Honey Roasted Parsnips

Braised Red Cabbage

Petit Pois, Leeks, Pancetta

Cauliflower Cheese Gratin

Sticky Shallots with thyme

Stem Broccoli, Savoy & Spinach Medley

Small for 2 | £3.95 Medium for 4 | £6.95 Large for 6 | £9.95

Pigs in Blankets £3.00 per person

Homemade Giant Yorkshire Puddings £1.50 each

Pork, Apricot & Sage Stuffing £3.00 per person

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.

Whole Desserts & Cakes

Serves a minimum of 12
Fig & Almond Frangipani £35
Spiced Carrot Cake £35
Winter Berry Cheesecake £35
Chocolate Yule Log £35
Dark Chocolate Torte £35
Lemon Meringue Pie £35
Bitter Orange & Almond Cake (GF) £35

Mince Pie Selection

Puff Pastry Mince Pies £2.95 each Traditional Mince Pies £1.50 each Mini Frangipane Mince Pies £1.30 each

Individual Desserts

£4.95 each
Chocolate & Hazelnut Tart
Cherry Topped Christmas Pudding
Ultimate Chocolate Brownie
Sticky Date Pudding with toffee sauce
Lemon Meringue Tart
Classic Tiramisu
Vanilla Pannacotta, Baked Rhubarb
Baked Apple, Caramel & vanilla pot

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, high moisture content, ready to eat shortly after production.

Brie De Meaux £25/kilo

Smooth, runny texture with a strong yet creamy flavour

Baron Bigod £8.95 250a

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 180a

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

Bath Soft £8.95 250g

Creamy, organic with a white bloomy rind, mushroomy flavour

Selles sur Cher £6.20 150g

Soft, creamy with a goaty, hazelnut flavour

Mont Dor Vacherin £14.00 500a

Famous runny 'spooning' soft cheese, superb piney flavour

Pave Cobble £8.95 200g

Dusted with a light coating of ash, ewes milk cheese with a creamy, citrus flavour

Rosary Goat £24/kilo

Delectable, soft, fresh goats cheese with a light fluffy texture

Honey Flower Goat Loa £4.95 100a Fresh with honey & dried flower petals

Buche De Chevre £19/kilo

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

Rachels £38/kilo

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

Gres De Alsace £5.25 125g

Semi soft, washed in kirsch for a rich flavour & fruity scent

Hard, Cheddar & Territorial

Cheese that is aged for longer, having a lower moisture content.

Snowdonia Black Bomber £5.50 200g Award winning, extra mature, smooth & creamy

Snowdonia Pickle Power £5.50 200g Smooth, mature cheddar with delicate chunks of pickled onion, vibrant & tangy

Rockstar £5.50 200g Extra mature cave aged, nutty notes with a fruity tang

Beechwood £5.50 200g Creamy and mature, smoked over beech

Amber Mist £5.50 200g Rich warming notes of scotch whiskey, super indulgent

Bouncing Berry £5.50 200g

Mature and creamy with sweet cranberries

Truffle Trove £5.50 200g

Extra mature enriched with delicate black truffle

Ruby Mist \$5.50 200g

Mature, warming notes of white port & brandy

Green Thunder £5.50 200g
Perfect balance of roasted garlic & garden herbs

Red Devil £5.50 200g Savoury red Leicester, flery habanero chillies

Black Bomber £23/kilo Award winning, extra mature, smooth & creamy

Barbers Farmhouse £18/kilo Matured for 12 months, firm, creamy texture

Lincolnshire Poacher £27/kilo Matured for 16 months, smooth texture with a powerful rich flavour Westcombe Cheddar £20/kilo
Artisan Somerset cheddar, unpasteurised, firm texture

Sussex Charmer £21 /Kilo A cross between a mature cheddar and parmesan

Quickes Mature Cheddar £28/kilo Handcrafted, clothbound matured for 12-15 months

Quickes Oak Smoked Cheddar £22/kilo Cold smoked over oak, well balanced, complex flavour

Rutland Red \$22/kilo Cloth bound, flaky with a slightly sweet caramelised flavour

Manchego £31/kilo Matured ewes milk cheese, caramel and nutty flavours

Ossau Iraty £32/kilo Creamy texture, grassy & nutty flavours

Comte £31/kilo French hard cheese, unpasteurised, rich but subtle flavour

Wensleydale Plain £18/kilo Creamy, crumbly, full of flavour

Wensleydale & Cranberries £20/kilo Sweet, fruity cranberries combined with Yorkshire wensleydale

Cornish Yarg £23/kilo
Creamy, slightly crumbly in the core, fresh flavour, covered in wild nettles



Blues & Butters

Matured cheese in a humid environment encouraging mould development.

Beauvale £25/kilo Soft, creamy and mild blue English cheese

Long Clawson £22/kilo Crumbly, creamy, bold expressive flavour

Shropshire Blue £22/kilo Mature and mellow cheese, rich orange colour

Roquefort £32/kilo Fudgy, milky, sharp & sweet

Cashel Blue £22/kilo Irish farmhouse blue, firm, creamy with an established blue character

Crozer Blue £35/kilo Sheep's milk blue with a rich, full and well rounded flavour

Gorgonzola £19/kilo Italian soft, blue, buttery cheese

Yorkshire Butter £3.25 Salted Yorkshire butter

Bungay Raw Butter £6.95 Creamy, traditionally made butter

Cheese Accompaniments

Fig & Almond Cake 125g £4.95 Date & Walnut Cake 125g £4.95 Quince Paste 240g £4.95

Chutneys & Relish

Hawkshead Relish all £5.50:
Classic Red Onion Marmalade
Cheeseboard Chutney
Beetroot & Horseradish Chutney
Chililili
Picilli
Spiced Apricot & Cranberry
Chutney Fig & Cinnamon
Black Garlic Pickle
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 Sourdough Crackers Large 200g £3.95

Millers Crackers:
Buttermilk £3.25
Charcoal £3.25
Original £3.25
Fig & Sultana Toast £3.50
Plum & Date Toast £3.50
Cranberry & Raisin Toast £3.50
Oat Cakes Toast £3.50

The Great British Cheese Board

Our Favourite Combination: The Firm Cheese – Rutland Red Soft and Creamy – Tunworth soft The Blue – Long clawson stilton The Fresh – Rosary goats





Homemade Pies, Meats, Charcuterie & Fish

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

Maloneys

Maloneys Pork Pies

A choice of: Plain, Stilton or Cranberry topped Picnic £3.00 | 11b £5.95 | 4lb £25.00

Homemade Sausage Roll £3.00 Homemade Scotch Egg £3.50

Maloneys Hams
A choice of:
Alderton
Traditional Maplebeck
Sherwood Smoked
Orange & Stout
Approx 1.4 Kilo £35.00

Sliced Rare Dexter Beef £25/kilo Sliced Honey Roast Ham £25/kilo

Country Victualler Individual Pate 200g A choice of: Chicken Liver & Brandy £6.50 each Smoked Salmon Pate £6.50 each

Lishmans Charcuterie

Air dried York ham - 55g £6.95
Bresola - 55g £7.95
Coppa slices - 55g £5.95
Pepperoni and red wine salami - 55g £5.95
Hazlenut and cider salami - 55g £5.95
Pork and fennel salami - 55g £5.95
Yorkshire Chorizo - 55g £5.95
Beer Sticks - 2x45g £4.95

Seafood

Chapel & Swan Smoked Salmon 100g - £4.95 200g - £7.95 400g - £18.95

Dressed side of Salmon with lemon & cucumber £50.00

Potted Shrimp - 50g £4.95

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 £4.85
Large Tin £4.05
Small Tin £2.40
Baguette £2.10
Fruit Loaf £4.85

Freshly Baked Pastries

All Butter Croissant £2.00
Pan Au Raisin £2.00
Pan Au Chocolate £2.00
Almond Croissant £2.50
Hambleton Tea Cakes £1.60





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Wishing you a Wonderful Christmas & a Happy New Year