The Overstone Arms

PUB AND DINING

CHRISTMAS

menu

APPETIZERS

Local Brixworth Patty

Patty served with house salad, honey mustard dressing, coleslaw, and toast.

Home made Broccoli & Stilton Soup

Served with warm roll.

Brie and Cranberry Platter

Three brie triangles with a cranberry dip, served with house salad.

Chicken Platter

Two spicy chicken pieces and one breadcrumbs chicken piece, drizzled with our special Christmas rad honey sauce, served with house salad, honey mustard dressing, and coleslaw.

Prawn Cocktail

Chefs prawn cocktail with house made Marie Ross sauce and brown bread

Deep-Fried filled Jacket Skins (vegan)

Filled with mashed potatoes in a tomato and herb sauce, served with vermouthed cheese, served with house salad and coleslaw.

MAIN COURSES

Roast Turkey with Herb & Cranberry Butter

Juicy Turkey Crown with herb & Cranbury butter, served with stuffing pig in blanket, Yorkie pudding and pan gravy.

Roasted Beef Rump

Slow roasted over night Pink Rump served with stuffing pig in blanket, Yorkie pudding and Red Wine gravy.

Pan-Seared Salmon

Served with a creamy leek and dill sauce.

Roast Leg of Lamb

Slow roasted over night Pink Lamb served with stuffing pig in blanket, Yorkie pudding and Red Wine gravy.

Santa Burger

Six-ounce home-pressed burger patty with bacon, hash in a crown, Brie, and cranberry. You're better sauce, lettuce and fresh cut vine tomato, served with chips instead of Christmas accompaniments.

Cajun Spiced Sweet Potato Roulade

Gluten free and vegan Cajun sweet potato roulade, filled with vegan soft cheese, a sweet and spicy red pepper and red onion chutney

All mains with roasted potatoes and chefs selection of Christmas vegetables

FESTIVE DELIGHTS

Santa's Sundaes

Meringue pieces, winter Berries, Millionaire Shortcake ice cream with cream

White Chocolate and Raspberry Roulade

Roulade served with Ice Cream with cream

Vegan Lemon or Chocolate Orange Tart

served with Brandy Custard

Chocolate Yule Log

served with ice-cream or Cream

Traditional Christmas Pudding

served with Brandy Custard

- **Followed by mince pies.**
- Children under 10: Enjoy a 50% discount

* Menu Availability: From the end of November to early January

- Group Discount:
- **5% off for bookings of over 10 people 10% off bookings over 30**
- **Entertainment Days:12 noon Scheduled for the 9th and 23rd, starting at midday with an additional charge of £5**

£31 FOR 2 COURSES

£36 FOR 3 COURSES

Deposit a £50 deposit per person is required

To Book call 01536 383542 or email bookings@theoverstonearmspitchley.co.uk

December @The Overstone

The Overstone Arms PUB AND DINING Guest Names (a) adult (c) child	Local Brixworth Pâté	Broccoli & Stilton Soup	Brie and Cranberry Platter	Chicken Platter	Prawn Cocktail	Deep-Fried filled Jacket Skin		Roast Turkey	Chef's beef (Rump)	Salmon	Roast Leg of Lamb	Santa Burger	Cajun Spiced Sweet Potato		Santa's Sundaes	White Chocolate and Rasp	Lemon Tart	Chocolate Orange Tart	Chocolate Lumpy Bumpy	Traditional Christmas Pudd	Allergens & Special Requirements	Totals
																					Total	
																					Deposit Paid	
																					Total to Pay	

Date of booking _____ number in party _____ Adult _____ Children _____

Time of booking _____

Would you like prosseco on table Yes _____ No _____ pre-order price £24

Deposit amount _____ Date paid _____ paid by _____

Email _____ phone number _____

there is a £10 deposit for each guest that must be paid to secure your booking

Entertainment Days: Scheduled for the 9th and 23rd, starting at midday with an additional charge of £5

24th December Xmas Breakfast 10:00 till 14:00

Large Breakfast	£16.00	Small Breakfast	£11.00
Vegetarian Breakfast	£14.00	Kids Breakfast	£8.00

Bent Back tulips 4th december £5 extra per head

New Year 2026 Children welcome in the restaurant tables can be booked

Please note menu can be subject to change. Please advise in advance of all food allergens

Pre-order to be in 7 days prior to booking Please send back

bookings@theoverstonearmspythley.co.uk

Changes to party size must be notified 5 days before date, or full payment may be required