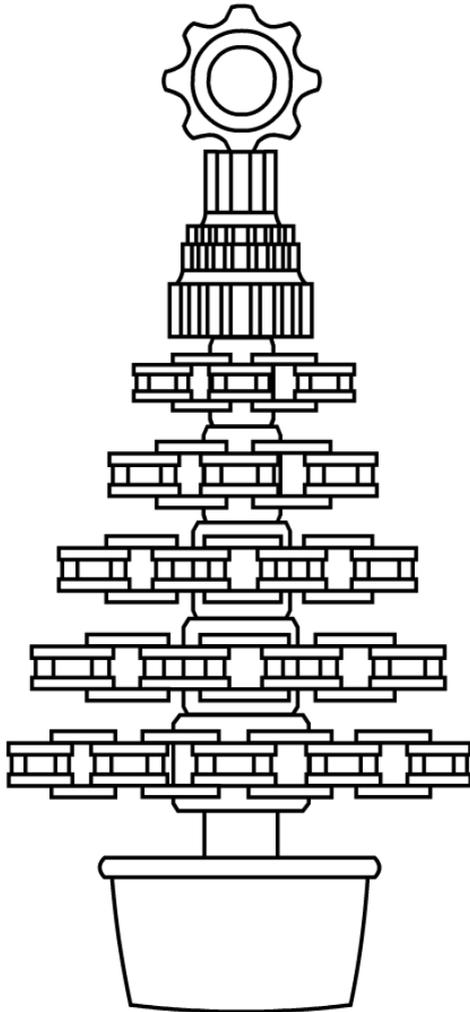
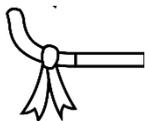
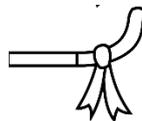


**The Old Bicycle Shop
Christmas 2019**





Christmas Menu



2 courses £23.5 / 3 courses £29

Spiced pumpkin soup, parsnip crisp, blackberry balsamic (pb, gif)

Ham hock terrine, golden raisin & sultana compote,
endive, toasted sourdough

Clementine roasted Chantenay carrot, quinoa granola,
pomegranate, radicchio, pecans & mint (pb, gif)

Hot smoked salmon, horseradish cream, gin gel, sea herbs (gif)

Beetroot tartare, cream 'cheese', caperberries (gif, pb)



Traditional turkey roulade, caramelised parsnips, Chantenay
carrots, creamed sprouts, sage

Wellington of roast butternut squash, red onion & thyme,
with a rosemary and apricot 'cream' (pb)

Fillet of sea trout, gigante beans, winter greens
& a crayfish, cockle & mussel bisque (gif)

Roasted aubergine & cannellini bean cassoulet, tempeh, garlic,
king brown mushroom, crispy kale (pb, gif)

Red wine braised ox cheek, creamed gnocchi,
bacon lardons & chestnuts

*All dishes will be accompanied with roast potatoes & market
vegetables*



Christmas pudding, brandy cream, berry compote (v)
Chocolate orange tart, candied citrus peel, mulled wine ice
cream (v)

Vanilla & rum panna cotta, roasted plum granola (pb, gif)

Bramley apple & pear crumble, cinnamon spiced oats,
vanilla ice cream (pb, gif)

A duo of cheese, Brewhouse ale chutney, celery, grapes & crackers

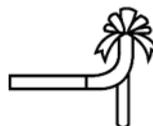
(v) Vegetarian (pb) Vegan (gif) Gluten Ingredient Free

Allergen information is available. Please ask a member of our team for details.

For tables of 8 or more or private dining: A discretionary 10% service charge will be added to your bill.



Extras



Bubbles

Why not kick things off in style with a glass of fizz on arrival?

Imperativo Prosecco £5.5

Afters

Bottle of Port – **Dow's** Late Bottled Vintage 2012

Bottle of Pudding wine – **d'Arenberg** Noble wrinkled Riesling 2017

£30 each

Cheese platter for 8

£30



Christmas Brunch



Served at 10 am

2 courses £15

Granola pot with coconut yoghurt, dried cranberries, plum and pecan, agave and cinnamon

(pb, gif)



Turkey brunch

Turkey and black pudding hash, red onion, potato, fried egg, crispy kale

Vegan brunch

Grilled Japanese aubergine, miso glazed tofu with honey, black bean hash (pb)

GIF available to preorder

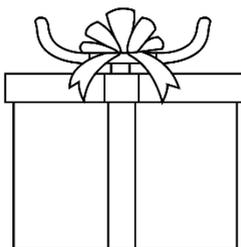
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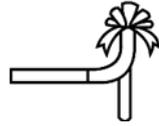
Cheers! Why not add...

Bloody Mary or Mimosa £5 per glass





Festive Finger Food



Pick 5 for £14.00pp

Pick 7 for £18.45pp

Minimum of 10 guests

Chicken tikka skewers, harissa mayonnaise (gif)

Jackfruit nuggets, barbeque sauce (pb, gif)

Hot smoked salmon Rilletto, sourdough croutons

Tempura prawn, ponzu sauce (gif)

Mini Kebab – chicken, chorizo, house slaw, tomato, flatbread
(+£1.00)

Smashed avocado on melba toast (pb, available Gif)

Mini Croque Monsieur (available v)

Sweet potato & harissa hummus, flat bread (Pb, available gif)

Roast turkey & Somerset brie slider melt (+£1.00)

Pigs in blankets, Colman's mustard & maple syrup

(v) Vegetarian (pb) Vegan (gif) Gluten Ingredient Free

Full allergen information is available upon request. Please ask a member of our team for details.

For tables of 8 or more or private dining: A discretionary 10% service charge will be added to your bill.



Booking your drink packages in advance means you have one less thing to worry about. We have selected some of our favourite wines to match the dishes on our menu. All our wines are vegan and if you pre-order a case we will give you 10% off the wine.

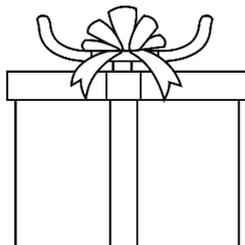
Grenache Rose – L’ampelogue (Narbonne, France, 12.5%
A light salmon pink colour & a fresh dry taste. Flavours of wild berries, pomegranate & cherries. Very elegant!)

Sauvignon Blanc – Lanya (Vinedos Puertas, Chile 13%
Elegant & well balanced with tropical notes & a fresh, lemony nose. A crisp & refreshing glass on it’s own, or great with salads or light chicken/ fish dishes)

Pinot noir, Land Made, Yealands (A fruity little number from New Zealand, lightly spiced and bursting with berries, this wine paired with the Bronze turkey is sure to ravish your taste buds)

(Cabernet/Merlot) Château La Tuilerie des Combes (Beautifully developed garnet-red in colour. This wine from Bordeaux shows a very ripe nose of concentrated fruits of the forest and black cherries and chocolate on the palate, this is a perfect choice for the braised beef cheek)

De Bortoli Noble One Botrytis Semillon (A rich blend of stone fruits and citrus on the nose reveals loads of power in a rich vibrant wine, with sweet vanillin oak and spiciness adding to this lush and decadent wine)



Terms & Conditions

A booking is considered provisional until a £10 per person deposit has been received, we hold all provisional bookings for a maximum of 7 days, after which we will release the booking for other parties to book.

Your deposit will be redeemed against the final bill or refunded onto your card.

All total bills must be settled in full on the day of your event, using either cash, credit or debit card. We do not accept cheques.

If a minimum spend has been agreed for exclusive use of all or part of the venue, and the minimum spend is not reached, then the difference will be added to your final bill.

Small changes subject to availability may change in menu prior to October.

Christmas brunch only available at 10 am.

Cancellations

If a booking, or part of a booking is cancelled more than 28 days before the event the deposit will be fully refunded. If a booking is cancelled less than 28 days before the event, the deposit will be retained at the manager's discretion.

In the event of a no-show the full deposit will be retained.

Pre-Orders

Your food pre-order must be received no later than 14 days before the date of your booking.

Please advise us of any allergies or dietary requirements when ordering your food. Full allergen information is available on request.

Variations to dishes can be provided for guests who have any allergies, dietary requirements upon prior agreement with your event co-ordinator.

We require a minimum of 72 hours' notice for additional guests and each booking will be agreed on an individual basis. This will depend on availability at the site at the time of your request.

In the event of an individual pre-order cancellation £10 deposit will be retained, unless 72 hours' notice is given.

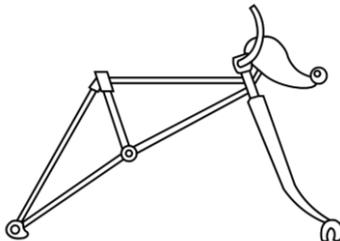
Service Charge

For parties of 8 or more, or for private dining, a discretionary 10% service charge will be added to your final bill.

Loss or Damages

We take no responsibility for loss of personal belongings on the premises.

In the event of damage to our property we have the right to obtain an independent quote to assess the cost of the repair. Any deposit left after the payment of repairs will be returned to you. In the event of damage being more than the deposit we have the right to payment in full.



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