



The
Old Vol

CHRISTMAS & NEW YEAR EVENTS



MICHAEL BUBLÉ

TRIBUTE

Step into the magic of Christmas at The Old Volunteer with our spectacular Michael Bublé Tribute Night! Get ready to be swept away by the smooth sounds of festive classics and Bublé's timeless hits, brought to life by a fantastic tribute act that will transport you straight into the heart of the holiday season. Perfect for a festive night out with family, friends, or colleagues, this evening promises to get everyone in the Christmas spirit with feel-good music, delicious food, and drinks to match. So, dust off those dancing shoes, sing along to your favourite holiday tunes, and experience a night of unforgettable festive cheer!

Tickets: £60pp

Date: Thursday 19th December

Time: 19:00

[MENU](#)

[TICKETS](#)





LADIES NIGHT

TICKETS:

£65 for a 2 Course Menu & 90 mins of Bottomless Prosecco

£80 for a 2 Course Menu 90 mins of Bottomless Champagne

£50 for a 2 Course Menu & 90 mins of Bottomless *Soft Drinks

(Please note all customers on the same table must select the same package unless choosing soft drinks)

Ladies, get ready for the ultimate night out at The Old Volunteer with our exclusive "Butler in the Buff" Ladies' Night! This cheeky, fun-filled evening is designed just for you, complete with bottomless bubbles and charming butlers to add that extra sparkle to your night. Choose from 90 minutes of bottomless

Prosecco for £65, or indulge in pure luxury with 90 minutes of bottomless Champagne for £80, or for the non-drinkers 90 mins of bottomless soft drinks for £50. Whether you're celebrating a special occasion or just want an unforgettable night with the girls, this is your chance to sip, laugh, and enjoy some flirty fun in a truly glamorous setting. Grab your tickets now and prepare for a night that's all about the ladies!

Date: Thursday 12th December

Time: 20:00

[MENU](#)

[TICKETS](#)

NEW YEARS EVE

£155 Plus £50 Wine Pairing

A Glass of Champagne and Canapés On Arrival

CANAPÉS

Beetroot and Caramelised Onion Tart

Oysters, Pickled Cucumber, Tiger Milk

Salmon and Mooli Roll, Wasabi Emulsion

MAIN MENU

TO START

Zin Cured Salmon

Pickled Beet, Tiger Milk, Cucumber, Crispy Salmon Skin

TO FOLLOW

Venison Loin

Roast Celeriac, Chestnut Cabbage, Juniper Jus

FIRST COURSE

Butter Poached Halibut

Sherry Glazed Salsify, Champagne Sauce

PRE DESSERT

Yuzu Parfait

DESSERT

Chocolate Crémeux

Honeycomb, Dehydrated 0 Chocolate Range Shard,
Whisky Ice Cream

PETIT FOUR

VEGETERIAN MENU

TO START

Zin Cured Radish

Pickled Beet, Tiger Milk, Cucumber

TO FOLLOW

Roast King Oyster Mushroom

Roast Celeriac, Chestnut Cabbage, Taragon

FIRST COURSE

Spinach and Ricotta Angnolottioi

Truffle Mushroom, Toasted Pinenuts, Burnt Rosemary Lemon

PRE DESSERT

Yuzu Parfait

DESSERT

Chocolate Crémeux

Honeycomb, Dehydrated 0 Chocolate Range Shard, Whisky
Ice Cream

PETIT FOUR

[TICKETS](#)

