

our christmas menu will be available between wednesday 27th november and tuesday 24th december



all bookings will require a pre-order at least 2 weeks before the date of your booking

we require a £10 deposit per person to confirm the booking which will be deducted from your final bill on the day

your deposit will be refundable if you can not make your booking if you cancel the booking at least 72 hours prior



please note though we will try our best to accommodate everyone, bookings will be on a first come first served basis, we recommend booking early to avoid disappointment!



CHRISTMAS

at origin

opening times



23rd december: 12-11pm

24th december: 12pm-12am

25th december: closed

26th december: closed

27th - 29th december: as normal

30th december: 12-11pm

31st december: 12pm-12am

1st january: closed

december event nights



we are hosting an event night each week in december!

sunday 1st december - call my bluff wine tasting (ticketed)

sunday 8th december - live music

sunday 15th december - origin's christmas quiz

tuesday 17th december - music bingo with Lily Kerbey (ticketed)

sunday 29th december - live music

follow our socials or ask a member of the team for more info!

christmas menu

select either:

2 courses: £28.95 | 3 courses: £34.95

waste no time & pre-order your wine for the table! We have two specially selected wines exclusively to go alongside our festive menu:

patterson's shiraz, south eastern australia £20.95

jammy, juicy and complex, this is the quintessential australian shiraz, crammed with heady blackcurrant fruit, soft vanilla hints and touches of spice.

palazzi garganega pinot grigio, garda DOC, italy £20.95

lightly aromatic with citrus and apple aromas. Fresh, gently honeyed fruit on the palate with a crisp, dry finish.

how to book:

all christmas menu bookings must be made with a member of staff either:

in person in the restaurant or over the phone: 01609 775900

or by email: hello@originsocial.co.uk

please note that monthly £10 club vouchers cannot be used on our christmas menu and an optional service charge will be added automatically to your bill

for starters

fillet of beef carpaccio, blue cheese & walnut dressing, baby rocket gf n

hot smoked salmon & roasted beetroot winter salad, greek yogurt, pine nut pesto gf n

brie & cranberry arancini, balsamic aioli, parmesan gf v

caramelised parsnip velouté, winter truffle, sourdough croutons gf ve

for mains

all served with honey roast carrots with caraway crumb, brussels sprouts with roast garlic and buttered greens

bbq'd turkey, smoked bacon & stuffing ballentine, fondant potato, crispy kale gf n

luxurious fish pie, scallops, hot smoked salmon, king prawns, mornay sauce, cheddar & leek crumb gf

bbq'd pork tenderloin, doreen's black pudding. sage mash, spiced jus

roasted cauliflower steak, lightly spiced israel cous cous, pomegranate & harissa ve gf

for sweets

mulled winter berry cheesecake, vanilla ice cream v

pecan pie, clotted cream, bourbon caramel v gf n

rich dark chocolate & orange mousse, pistachio crumb ve gf n

baron bigod, truffle honey, fig chutney, fudge's biscuits v

v - vegetarian gf - gluten free ve - vegan n - contains nuts

if you have any specific dietary requirements, please make one of our staff members aware on your pre-order

small plates

we will also be running our small plates menu as usual which will be suitably seasonal - for bookings of 8 people or more, we will require a pre-order the week before you are due to dine with us - please ask a member of staff for a copy of our menu

bottomless lunch

did you know we do bottomless lunch?

choose three selected small plates and get unlimited house fizz, cocktails, origin lagers & made in house mulled wine for £40

available 12pm - 3:30pm every wednesday- saturday

additional courses

we have a selection of snacks available on our small plates menu which you can add as an extra course, or why not add one of our wonderful charcuterie boards with optional wine pairing?