

# Christmas

## MENU

- THE NEW INN -



### CHRISTMAS PARTIES

5<sup>TH</sup> - 24<sup>TH</sup> DECEMBER

FAMILIES, FRIENDS AND OFFICE

### CHRISTMAS DAY

25<sup>TH</sup> DECEMBER

FIVE COURSE LUNCH

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# CHRISTMAS PARTY MENU

5<sup>TH</sup>-24<sup>TH</sup> DECEMBER

## *to start*

- BUTTERNUT SQUASH & SAGE SOUP (VE) -  
with coconut yoghurt, pumpkin seeds and sourdough bread

- FRESH PRAWN COCKTAIL -  
with a classic Marie Rose sauce

- DUCK LIVER PARFAIT -  
with bramley apple chutney and proper Melba toast

- CHARCUTERIE -  
a selection of cured meats, cheese, cranberry and apple chutney,  
and toasted sourdough bread

## *the main event*

- ROAST BREAST OF TURKEY OR CORNISH ROAST BEEF -  
with chestnut and sage stuffing, pigs in blankets, thyme roasted potatoes, parsnips,  
honey glazed carrots, cauliflower cheese, sprouts, greens, yorkshire pud, bread sauce  
and bottomless gravy

- FILLET OF SALMON -  
with a lemon and parmesan crust, served with samphire, sauteed  
potatoes and a wine wine sauce

- SLOW COOKED BELLY OF PORK -  
with extra special crackling, green beans, thyme roasted potatoes,  
parsnips, honey glazed carrots and bottomless local cider gravy

- WILD MUSHROOM FRICASSEE (VE) -  
.with thyme, rosemary and parsley dumplings

- CRANBERRY AND LENTIL BAKE (VE) -  
.with roasted parsnips and thyme roasted potatoes

## *to finish*

- CHRISTMAS PUDDING (V) -  
with warm brandy sauce or custard

- SPICED BREAD & BUTTER PUDDING (V) -  
with a generous spoonful of clotted cream

- CHRISTMAS CRUMBLE (VE) -  
granola and fruit compote with vegan vanilla ice-cream

- CHOCOLATE CAKE (V) -  
rich dark chocolate cake with a salted caramel sauce and custard



SCAN FOR ALLERGENS

2 COURSES £19.95 - 3 COURSES £24.95

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# CHRISTMAS DAY MENU

12:00PM - 3:00PM

## *On arrival*

- GLASS OF PROSECCO -

## *to start*

- ROASTED TOMATO & RED PEPPER SOUP (VE) -  
with crème fraîche and sourdough croutons

- HONEY-ROASTED PEAR & PARMA HAM -  
with parmesan shavings and a pomegranate syrup.

- FRESH PRAWN COCKTAIL -  
with a classic Marie Rose sauce

- CRANBERRY AND LENTIL BAKE (VE) -  
with cranberry sauce

## *the main event*

- ROAST BREAST OF TURKEY OR CORNISH ROAST BEEF -  
with chestnut and sage stuffing, pigs in blankets, thyme roasted potatoes, parsnips,  
honey glazed carrots, cauliflower cheese, sprouts, greens, yorkshire pud, bread sauce  
and bottomless gravy

- FILLET OF SALMON -  
with a lemon and parmesan crust, served with samphire, sauteed potatoes  
and a wine wine sauce

- ROASTED ROOT VEGETABLE & MIXED NUT ROAST (VE) -  
with cherry tomato ratatouille, asparagus and vegan roast tatties

- VEGETABLE WELLINGTON (VE) -  
with chestnut and sage stuffing, thyme roasted potatoes, parsnips, honey  
glazed carrots, sprouts, greens and red wine sauce

## *something sweet*

- CHRISTMAS PUDDING (V) -  
with warm brandy sauce or custard

- SPICED BREAD & BUTTER PUDDING (V) -  
with a generous spoonful of clotted cream

- CHRISTMAS CRUMBLE (VE) -  
granola and fruit compote with vegan vanilla ice-cream

- CHOCOLATE CAKE (V) -  
rich dark chocolate cake with a salted caramel sauce and custard

## *to finish*

- BRITISH CHEESE BOARD (V) -  
a selection of local cheeses served with biscuits

- GLASS OF VINTAGE PORT -

- CAFETIERE OF COFFEE OR POT OF TEA -

ADULTS £29.95 - CHILDREN £14.95

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