



FESTIVE SEASON SET MENU

2 Courses £29 | 3 Courses £35

Available from the 27th of November to the 24th of December

NIBBLES FOR THE TABLE (£5 supplement each)

WARM ROSEMARY FOCACCIA | oil & balsamic (vegan) GARLIC SOURDOUGH BREAD (v)
TURKEY & STUFFING BON BONS | cranberry sauce PIGS IN BLANKETS | mustard mayo

STARTERS

FRENCH ONION SOUP | melting gruyere crouton (v)
SAUTÉED MUSHROOM GALETTE WITH PESTO | chestnut mushrooms, puff pastry, crispy kale (vegan)
MAPLE GLAZED PORK BELLY | spiced apple puree, parsnip and carrot ribbon salad (gf)
HOME-MADE SCOTCH EGG | gentleman's chutney, baby gem salad, grain mustard vinaigrette
INDIVIDUAL BAKED CAMEMBERT | sourdough bread, cranberry sauce (v)
BUTTERNUT SQUASH & POMEGRANATE CROSTINIS | balsamic glaze (vegan)
SALMON GRAVADLAX | horseradish mayo, baby gem salad, grilled lemon (gf)

MAIN COURSES

TRADITIONAL ROAST TURKEY | roast potatoes, roasted carrots & parsnips, Brussels sprouts, sautéed cabbage with bacon, pigs in blankets, apricot & sage stuffing, roast turkey gravy
ROASTED SWEET POTATO & CHICKPEA CURRY | fragrant coconut curry sauce, jasmine rice (vegan)
SLOW-COOKED BEEF COTTAGE PIE | cheesy mash crust, roasted carrots (gf)
POACHED SMOKED HADDOCK | spring onion & parsley mash, crispy bacon, poached hen's egg (gf)
TUNISIAN LAMB & AUBERGINE CASSEROLE | spiced cous cous with dates & dried cranberries (gf)
FILLET OF SALMON | crushed potatoes with wilted spinach, char-grilled courgette ribbons, parsley sauce

PUDDING

SALTED CARAMEL CHEESECAKE | warm salted caramel sauce, toffee popcorn
LEMON POSSET | cranberry compote (gf)
CHRISTMAS CRUMBLE WITH STEM GINGER CUSTARD | raisins, dates, apples, plums, cinnamon
TRADITIONAL CHRISTMAS PUDDING | honeycomb ice cream (vegan)
SUNKEN CHOCOLATE CAKE | vanilla creme fraiche, kirsch cherries (gf)

Allergens: We operate a wholly fresh food kitchen where nuts and shellfish are present (as well as other allergens) so if you have any specific allergen queries then please speak to one of the team.

For specific dietary requirements some dishes can easily be adapted - please just ask a member of staff.

New Inn Festive Season Set Menu

Terms & Conditions

BOOKINGS

All Christmas Party bookings must be made directly with The New Inn and communicated via email or over the telephone. Due to the volume and size of a lot of the bookings, Christmas party bookings can not be made online.

* Please note: Bookings will only be fully secured/confirmed once a pre-order has been received.

MENU

We reserve the right to change or alter any of the dishes on the Christmas menu at any time.

PRE-ORDER

Food choices (pre-orders) to be received no later than 7 days prior to your booking or bookings may be cancelled. A pre-order form will be emailed to you once we have confirmed availability for your booking however it will not be secured until food choices have been made.

* Please note: Bookings will only be fully secured/confirmed once a pre-order has been received.

SERVICE CHARGE

A discretionary 10% service charge is added to ALL Christmas Party tables

CANCELLATION POLICY

We appreciate that sometimes circumstances don't work out as planned but please note the following. Party bookings can be cancelled up to 2 days prior to your booking with no charge however cancellations received the day prior will be charged 50% of the cost of the food and 'no-shows' on the day of the booking will be charged 100% of the food cost.

Name of booking _____

Date of booking _____

Time of booking _____

Total in Party _____

2 Course _____

3 Course _____

Telephone _____

Email _____

DECLARATION

Please sign and date below to acknowledge that you have read and understood the Terms & Conditions above.

Sign _____

Date _____