



# Christmas Party Menu 2025

## Starters

- Crispy duck and toasted hazelnut salad with clementines, fresh figs, pomegranate molasses, balsamic & fresh mint (gf/df)
- Smoked salmon with baby capers, pickled shallots, lemon, mayonnaise & buttered granary bread (df/gf option)
- Chicken liver parfait with sea salt, onion jam & rye bread toast
- Warm Village Maid Wigmore cheese tartlet with red onion marmalade & a drizzle of honey (v)
- Pan-fried garlic & harissa king prawns with crusty bread
- Rustic chunky leek & potato soup with sage oil & a swirl of crème fraîche (v/pb option)  
*Includes* warm sliced sourdough bread & butter

## Main Courses

- Festive steak burger topped with sausage meat stuffing, pig in blanket, cranberry sauce, melted brie & smoked bacon served with skinny fries
- Seared fillet of red snapper with sea samphire, tender-stem broccoli, crushed baby potatoes with spring onions, confit garlic & parsley and a champagne butter sauce (gf)
- Roast Christmas turkey served with a rich pan gravy, cranberry & apricot sausage meat stuffing, roasted root vegetables, crisp duck-fat roast potatoes, pigs in blankets, sautéed leeks with brussels sprouts & bacon
- Oven-roast supreme of chicken with dauphinoise potato, french beans and a creamy tarragon & mushroom sauce
- Beef & Guinness pie served with buttery mash, roasted carrots & parsnips and a rich beef gravy
- Roasted half butternut squash served with a mushroom & red wine gravy, roasted root vegetables, crisp roast potatoes, vegan pigs in blankets, sautéed leeks with brussels sprouts & faux bacon (pb)

## Desserts

- Traditional Christmas pudding with vanilla custard & glacé cherries
- Festive banoffee cheesecake with caramelised banana & spiced rum caramel sauce
- Brioche bread and butter pudding garnished with caramel-poached mandarin & a spiced vanilla custard
- Mulled wine poached pear with gingerbread crumb, zested orange snow, orange gel & vanilla ice cream (pb)
- Chocolate ganache mousse garnished with Greek extra virgin olive oil & sea salt crystals (gf)
- \* Warm festive mince pie with a coffee of your choice (*Includes* cappuccino/flat white/espresso/americano/latte)

2 Courses £30.95

3 Courses £36.95

# Terms & Conditions

BOOKINGS - All Christmas Party bookings enquiries must be made directly with The New Inn via email or over the telephone. Invariably due to the size of a lot of the bookings they cannot 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 it may be cancelled. A pre-order form will be emailed to you once we have confirmed availability however it will not be secured until food choices have been received.

*\* 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 - Sometimes circumstances don't work out as planned. 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 and 'no-shows' on the day of the booking will be charged 100%.



Name of booking \_\_\_\_\_

Date of booking \_\_\_\_\_

Total in Party \_\_\_\_\_

Telephone \_\_\_\_\_

Email \_\_\_\_\_

DECLARATION - Please sign and date below to acknowledge that you have read the T&C's above

Sign \_\_\_\_\_ Date \_\_\_\_\_

\* Allergens: We operate a fresh food kitchen where nuts & shellfish, as well as other allergens, are used. For specific requirements, inc Gluten FREE adaptations - please ask as some dishes can easily be altered - thanks.

\* gf = Gluten Free pb = Plant-based v = Vegetarian df = Dairy Free