



CHRISTMAS PARTY MENU 2026

STARTERS

FRENCH ONION SOUP WITH GRUYERE CHEESE CROUTONS

SLOW-BRAISED BEEF & STILTON CROQUETTES

slow-cooked burnt onion puree | red wine jus | beef fat crumb

ROASTED HERITAGE BEETROOT SALAD WITH GRILLED GOATS CHEESE (V/GF/NUTS)

winter leaves | toasted walnuts | balsamic glaze

CHRISTMAS WILD MUSHROOM & THYME PÂTÉ (PB/DF)

madeira reduction | pickled mushrooms | melba toast

CRISPY BRUSSELS SPROUTS & BACON ON SOURDOUGH TOAST WITH TOASTED PECANS (DF/NUTS)

pan-fried Brussels sprouts | smoked bacon | maple syrup glaze

SMOKED SALMON PLATE WITH CAPERS & PICKLED CARROT (DF/GF option)

lemon wedge & buttered granary bread

MAIN COURSES

ROAST CHRISTMAS TURKEY WITH CRANBERRY & APRICOT SAUSAGE MEAT STUFFING (DF & GF option)

rich pan gravy | roasted root vegetables | crisp duck-fat roast potatoes

pigs in blankets | sautéed savoy cabbage with Brussels sprouts & bacon

FESTIVE STEAK BURGER WITH SAUSAGE MEAT STUFFING & PIGS IN BLANKETS (DF & GF option)

cranberry sauce | melted brie | smoked bacon | skinny fries

HERB-CRUSTED RACK OF LAMB WITH RED WINE SAUCE (£5 supplement) (GF option)

herb infused confit garlic mash | roasted winter vegetables

CHICKEN & MUSHROOM PIE | buttery mashed potato | sautéed vegetables | roast chicken gravy

HONEY & SOY GLAZED SALMON FILLET WITH SAUTÉED SPINACH & WILD RICE (DF/GF option)

STUFFED & ROASTED BUTTERNUT SQUASH (GF/PB)

quinoa | cranberries | grilled tender-stem broccoli | maple-tahini dressing

DESSERTS

WARM SPICED APPLE CRUMBLE WITH CLOTTED CREAM ICE CREAM (PB)

TOBLERONE CHEESECAKE WITH SALTED CARAMEL ICE CREAM

BRIOCHE BREAD & BUTTER PUDDING WITH A CRANBERRY COMPOTE

CHOCOLATE ORANGE TART WITH CREME FRAICHE

FESTIVE AFFOGATO – CHRISTMAS PUDDING ICE CREAM & HOT ESPRESSO (GF)

LOCAL CHEESES FROM VILLAGE MAID WITH BISCUITS & CHUTNEY (£5 supplement)

2 Courses £32.50 per person 3 Courses £37.50 per person

* PLEASE NOTE: Available for PRE-ORDER ONLY – Bookings available from the 26th of Nov to the 24th of Dec

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 pre-order received.

MENU – We reserve the right to change/alter any of the dishes on the 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 pre-order 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