PRE-CHRISTMAS MENU

At The New Inn

STARTERS

Butternut squash and ginger soup
• Served with a sourdough roll (V) •
Gluten free available

Hot smoked salmon salad
• With horseradish cream and a mix leaf salad •
Gluten free available

Shredded duck
• Served in an orange sauce with a mix leaf salad •

Deep fried breaded brie
• With a cranberry relish and a mix leaf salad •

MAINS

Traditional turkey roast
• Served with roasted potatoes, sausage meat stuffing, pigs in blankets, brussels sprouts, honey roasted parsnips and heritage carrots and homemade gravy •
Gluten free available

Vegan wellington
• Served with roasted potatoes, broccoli, heritage carrots, brussels sprouts and homemade gravy •

Pan fried pheasant
• With garlic and herb duchess potatoes, braised red cabbage and heritage carrots in a red wine juice •

Loin of cod with a parmesan bread crumb
• Served with crushed new potatoes, broccoli, samphire and a green pesto dressing •

DESSERTS

Christmas pudding
• Served with a choice of brandy cream, ice cream or custard •
Gluten free available

Chocolate orange tort
• Served with a choice of cream, ice cream or custard •

Vegan rice pudding
• With coconut shavings and satsumas •

2 courses - £27.50	3 courses - £34.00