PRE-CHRISTMAS MENU

At The New Inn

STARTERS

Spiced parsnip soup

• Served with croutons and a sourdough roll (V) •

Gluten free available

Prawn and crayfish cocktail

• With iceberg lettuce, cucumber, tomato and brown bread with butter •

Gluten free available

Grilled goats cheese

• Served on a mixed leaf salad, with sundried tomatoes and a balsamic glaze (V) •

MAINS

Traditional turkey roast

• Served with roasted potatoes, sage, onion and sausage meat stuffing, pigs in blankets, brussels sprouts with chestnuts, honey roasted parsnips and heritage carrots, and traditional meat gravy (N) •

Gluten free available

Vegan wellington

• Served with roasted potatoes, heritage carrots, brussels sprouts with chestnuts and homemade gravy (VG) (N) •

Slow roasted pork belly

• Served with braised red cabbage, heritage carrots, and wholegrain mustard mash with a red wine jus (GF) •

Roasted salmon

• Served with a rich honey mustard and garlic glaze, heritage carrots, fine beans, and smashed new potatoes with a garnish of fresh cranberries and herbs •

DESSERTS

Traditional Christmas pudding

• Served with brandy cream •

Gluten free available

Bailey's cheesecake

• Served with ice cream •

Vegan hot fudge cake

• Served with vegan vanilla ice cream •

Panettone bread & butter pudding

• Served with custard •

2 courses - £28.50	3 courses - £34.50