

# The New Inn Festive Menu

2 COURSES AT £23.95 OR 3 COURSES AT £27.95

*Available from Friday 1st December until Friday 22nd December subject to availability*

## STARTERS

Roast Parsnip Soup (v, vgo)  
*Spiced apple relish, warm ciabatta*

Chicken Liver Parfait (gfo)  
*Fig & orange marmalade, toasted brioche*

Smoked Haddock Tartlet  
*Creamed leek & dill sauce*

Goat's Cheese Mousse (v)  
*Beetroot salad, candied walnuts*

## MAINS

Traditional Roast Turkey Breast (gfo)  
*Bacon wrapped sausage & cranberry stuffing, roast potatoes*

West Country Duo of Beef (gf)  
*Glazed shallot, buttery mash, tarragon & tomato jus*

Salmon En Croute  
*Sauté new potatoes, lemon & chive butter sauce*

Glazed Root Vegetable Tart Tatin (vgo)  
*Rocket, balsamic pesto, roast potatoes*

*All above dishes are served with a selection of seasonal vegetables*

## DESSERTS

Traditional Christmas Pudding (vgo, gfo)  
*Brandy sauce*

Dark Chocolate Ganache Tart (v)  
*Hazelnut crumble, blood orange sorbet*

Raspberry Crème Brûlée (v, gfo)  
*Pink peppercorn shortbread*

Trio of Cheeses (v, gfo)  
*Real ale chutney, crackers*

Freshly Brewed Coffee with Mini Mince Tartlets (v)

(gf) Gluten free, (gfo) Gluten free option, (v) Vegetarian, (vgo) Vegan option.

Food allergies & intolerances – please speak to our team about the ingredients in your meal when placing your order. We cannot 100% guarantee our premise are gluten & nut free

