

# The New Inn Festive Menu

2 COURSES AT £25.95 OR 3 COURSES AT £29.95

Available from Friday 29th November until Monday 23rd December subject to availability

## STARTERS

Butternut Squash & Sweet Potato Soup (v, gfo, vgo)

*Warm ciabatta*

Ham Hock & Chicken Terrine (gf)

*Sourdough, red onion & fig marmalade*

Flaked Salmon & Haddock Cocktail

*Spiced Marie Rose*

Roasted Red Pepper & Red Onion Tartlet (v)

*Courgette ribbons, basil & tomato pesto*

## MAINS

Traditional Roast Turkey Breast (gfo)

*Bacon wrapped sausage & cranberry stuffing, roast potatoes, gravy*

West Country Topside of Beef (gf)

*Roast potatoes, pancetta & red wine sauce*

Parsley Crusted Fillet of Hake (gf)

*Crushed leek & new potatoes, lemon butter sauce*

Roasted Vegetable & Chestnut Crumble (v, gf, vgo)

*Beetroot & balsamic sauce*

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

## DESSERTS

Traditional Christmas Pudding (gf, vgo)

*Brandy sauce*

Cardamom & Passion Fruit Tart

*Mango sorbet*

Dark Chocolate Delice (gf)

*Raspberry syrup, vanilla ice cream*

Trio of Cheeses (gfo)

*Real ale chutney, crackers*

Freshly Brewed Coffee with Mini Mince Tartlets (v)

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

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

