

3 Course - £42

2 Course - £35

# Maximum Party of 12 Guests

#### **Starters**

Chicken Liver Parfait, Blackberry Chutney & Sourdough

Gin Cured Salmon, Clementine Gel & Charred Chicory

Winter Minestrone, Cavatelli Pasta & Parmesan (vg option)

Burrata, Beetroot, Pesto & Horseradish

#### **Mains**

Free-Range Turkey Loin, Sage & Onion Stuffing, Brussel Sprouts, Chestnuts, Parsnip Purée, Pigs in Blankets & Roast Potatoes

Squid Ink Risotto, Prawns & Romesco Sauce

Sika Venison, Sautéed Wild Mushrooms, Mashed Potato & Berry Jus Root Veg & Mixed Nut Wellington, Rosemary Potatoes, Red Cabbage & Jus (vg)

#### Dessert

Christmas Pudding & Salted Caramel Sauce (vg option)

Panettone Bread & Butter Pudding with Vanilla Ice-Cream

Cinnamon Poached Pear with Chantilly Cream

Cheese Board - Bath Soft Cheese, Canterbury Cobble & Bishop Blue (£8 supplement)



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#### **Sides**

Pigs in Blankets £5

Pork & Sage Stuffing £4.5

Honey Roasted Heritage Carrots £4.5

Roast Potatoes £4.5

Cauliflower Cheese £5



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# Canapés

# Choose up to 4 of the following canapés £3 per canapé

Stuffed Mushrooms with Soffritto (vg)

Mini Bruschetta (vg)

Pigs in Blankets

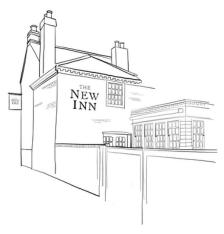
Crispy Roast Chicken Vol-Au-Vents

Goats Cheese & Fig Canape (v)

Roast Beef & Horseradish

Smoked Salmon, Cream Cheese & Dill

Cauliflower Croquettes (v)





# **Sharing Platters**

each platter serves 2-4 people

#### Meat Platter

Parma Ham, Cobble Pork Coppa, Italian Bresaola, Lard & Walnut Bruschetta & Fig Chutney with Sourdough Bread, Crackers & Grapes £25

#### Cheese Platter

Bath Soft Cheese, Canterbury Cobble, Bishop Blue & Fig Chutney with Sourdough Bread, Crackers & Grapes £25

# Meat & Cheese Platter

Parma Ham, Cobble Pork Coppa, Italian Bresaola, Lard & Walnut Bruschetta, Bath Soft Cheese, Canterbury Cobble, Bishop Blue & Fig Chutney with Sourdough Bread, Crackers & Grapes £45





#### **Christmas Drinks**

# Sparkling & Champagne

Prosecco Sylvoz Brut Reception
£30 per bottle

Cava Joan Sardà Reserva Brut Reception
£41 per bottle

Delamotte Brut Champagne Reception
£67 per bottle

#### **Red Wine**

II Barroccio Nero d'Avola, IGT Rosso Terre Siciliane, Italy £26 Le Grand Castelet, Merlot, IGP, Alpilles, France £36 Rioja Reserva, Bodegas Zugober Belezos, Spain £52

#### White Wine

Le Coste Trebbiano, Poderi dal Nespoli, Romagna, Italy £26 Le Grand Castelet Chardonnay, Alpilles, France £36 Pouilly-Fumé 'Les Origines', Domaine Figeat, Loire, France £52





Come and enjoy a lovely lunch or early dinner with a glass of our signature mulled wine. Children can enjoy complimentary gingerbread men biscuits throughout the day.

Bar ~ 12pm-10pm Kitchen ~ 12pm-7pm

# Christmas Day

As is tradition The New Inn will be open serving drinkns to it's wonderful locals, everyone is welcome! We will have complementary mince pies on the bar.

Bar ~ 12 - 2pm

# **Boxing Day**

The main menu and Christmas specials on our blackboards will be available, enjoy! We will have plenty of dog treats for your furry friends after their walks

Bar ~ 12pm-5pm Kitchen ~ 12pm-4pm





#### New Years Eve

Secure your spot now for the Big Fat Quiz of the Year starting at 6pm. Join us for a fantastic time ringing in the New Year.

Bar ~ 12pm-1am Kitchen ~ 12pm-9pm

# New Years Day

Start the New Year with a leisurely lunch where you can choose from a wide choice of our delicious dishes from our main menu and specials board.

Bar ~ 12 - 5pm Kitchen ~ 12 - 4pm

