



Christmas Menu

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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Christmas Menu

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)





Christmas Menu

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 Menu

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

Il 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





Opening Times

Christmas Eve

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 drinks 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





Opening Times

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

