The New Inn
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Festive Christmas Menu 2025

Two courses £32 / Three courses £39

28TH Nov – 24th Dec

To Starters

Roasted parsnip & rosemary soup, warm focaccia, toasted hazelnuts. (Vg, Gfo)

Chicken liver & cognac pate with spiced plum chutney and granary toast. (Gfo)

Roasted portobello mushroom stuffed with stilton, walnuts and cranberries, basil oil. (V, Gf)

Smoked salmon mousse with dill pickled cucumber and herby focaccia croutons. (Gfo)

For Main

Slow roast Jim Bakers pork belly, sea salt & fennel crackling with pig in blanket,
chestnut & cranberry stuffing ball, honey roasted carrots and parsnips, buttered sprouts,
roast potatoes, smoked applewood cauliflower & broccoli cheese, gravy and apple sauce. (Gf)

Roast turkey, pig in blanket, chestnut & cranberry stuffing ball, honey roasted carrots and parsnips,
buttered sprouts, roast potatoes, smoked applewood cauliflower & broccoli cheese,
gravy and cranberry sauce. (Gf)

Roasted sweet potato, vegetable and nut roast with beetroot puree, 'pig' in blanket,
roasted carrots and parsnips, buttered sprouts, roast potatoes,
smoked applewood cauliflower & broccoli cheese and gravy. (Vg, GF)

Roasted rump of lamb with dauphinois potatoes, braised red cabbage,
purple sprouting broccoli and a fruity mulled red wine & blackberry sauce. (Gf)

Baked fillet of Salmon topped with a pistachio & parmesan crust.
new potatoes, purple sprouting broccoli and a fresh herb & lemon butter sauce. (Gf)

To Finish you off

Christmas pudding with brandy sauce, Rum & raisin ice cream.

St Clements posset with shortbread and boozy raspberries. (Gf)

Belgium chocolate and orange liqueur cheesecake, salted caramel profiterole, orange sauce.

Sticky toffee pudding, maple candied pecans, rum butterscotch sauce, vanilla ice cream. (Gf, Vgo)

Cheese, biscuits and chutney. (Gfo) **£3.50 supp or £12.50 as an additional course**

(V) Vegetarian, (Vg) Vegan.
(Gf) Gluten free, (Gfo) Gluten free option.
Please inform us of any allergies before placing your order.

We cannot guarantee the absence of all allergens.
Booking deposit of £10 pp for tables of 8 and above.