

The New Inn

Christmas Menu 2023 2 Courses £25, 3 Courses £33

Josper Scorched marinated Mackerel fillet
Celeriac Remoulade, Spiced Pear Jam

Roasted Jerusalem Artichoke Soup
Crispy Leeks, Chestnut Puree, Flint Owl Bakery Organic Breads (vg)

Knepp Estate Venison, Prune, Smoked Garlic & Thyme Terrine
Apple & Cranberry Marmalade, Sourdough Croutes

Beetroot & Cauliflower Fritters, Truffle Oil Vegan Aioli (vg)
8.00

Free Range Turkey Ballotine stuffed with
Cured Bacon, Pork, Sage & Leeks. Rich Ale & Red wine Gravy
Pigs in Blankets, Roasted Root Vegetables, Duck Fat Potatoes

Cured & Pan Roasted Fillet of Salmon
Crab Croquette, Moilee Sauce
Roasted Turnip, Coconut & Lemongrass Potato Mash

Breast of Duck Finished in the Josper
Honey, Dijon & Peppercorn Sauce
Celeriac Puree, Honey Roasted Parsnips, Potato Fondant

Butternut Squash & Jerusalem Artichoke Orzo Risotto
Crispy Miso Mustard Brussel Sprouts (vg)
18.00

Chocolate & Amoretto Marquis
Hazelnut Biscuits

Lemon & Raspberry Trifle, Tuille Curls (vg)

Pear Tart Tatin, Pear Vodka Sorbet, Clotted Cream

Sussex Cheese Board,
Brighton Blue, Sussex Charmer, Sussex Brie
Croutes, Chutney, Celery & Grapes
8.00

Mince Pies & Brandy Butter or Homemade Rum & Almond Truffles
Supplement £4