

The New Inn



Taste of Christmas Menu

Thursday 19th December

£50 per person

Including 450ml of wine selected by South Downs Cellars

Tea Smoked Duck & Local Pork Terrine with Cranberries & Pistachio,
Wild Mushroom & Thyme Bon Bon's, Chestnut Purée

Served with

Albourne Estate Blanc de Noirs 2013

Albourne, West Sussex

Additional Servings

125ml £8.95 Bottle £45.00

Beetroot & Brighton Gin cured Salmon, Home smoked Mackerel, Horseradish,
Pickled Cucumber, Celeriac & Dill remoulade

Served with

Te Awanga Wildsong Organic Pinot Gris

Hawkes Bay, New Zealand

Additional Servings

125ml £5.00 175ml £7.00 250ml £10.00 Bottle £27.00

South Downs Wild Venison Haunch,
Pear & Parsnip Puree, Roasted Carrots, Celeriac & Artichokes,
Brussel sprouts, Potato & smoked Garlic Rosti,

Port wine reduction

Mother's Ruin Cabernet Sauvignon

McLaren Vale, Australia

Additional Servings

125ml £5.50 175ml £7.70 250ml £11.00 Bottle £30.00

Christmas Pudding Cheesecake, Clementine marmalade,
Mince Pie & Brandy Butter

Campbells Rutherglen Muscat

Rutherglen, Australia

Additional Servings

50ml £3.60 100ml £7.20

Taste of Sussex Cheeses, Quince, Oatcakes & croutes

Sandeman 10 year old Tawny Port

Douro, Portugal

Additional Servings

50ml £3.60 100ml £7.20