

The New Inn

Christmas Menu 2026 Fork Buffet £32.50 pp

Canapes on Arrival

Home cured mackerel fillet on croute
Celeriac remoulade, spiced pear jam

Pigs in blanket sausage rolls, mustard mayo

Breaded deep fried Gordal olives stuffed with
ricotta & pickled chillies V/GF

Beetroot, black garlic & cauliflower fritters,
Truffle oil, vegan aioli VG

Main Event

Turkey ballotine stuffed with
Cured bacon, pork, sage & leeks. Rich ale & red wine gravy
Roasted root vegetables, duck fat potatoes GF

Cured & pan roasted fillet of sea bream,
Coconut & lemongrass potato mash DF

Butternut squash & Jerusalem artichoke orzo risotto
Crispy miso mustard brussel sprouts VG

Goats cheese, red Onion & spinach tart V

Caesar & mixed house salads

Selection of warm breads & salted butter

To Finish

Lemon & raspberry trifle, tuille curls VG

Pear tart tatin, pear vodka syrup, clotted cream

Sussex cheese board,
Brighton Blue, Sussex Charmer, Sussex Brie
Croutes, chutney, celery & grapes

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