CHRISTMAS MENU

AVAILABLE FROM 1ST DECEMBER 2025

The New Inn

BAR SNACKS

Pigs in blankets 5.00, padron peppers 6.00,
bread and olives 7.00

SMALL PLATES

Jerusalum artichoke soup, artichoke crisps, truffle oil (vg) 7.50

Charred celeriac, carrot puree, crispy kale, smashed hazelnuts (vg) 7.50

Pedro Ximenez sherry braised pigs cheeks,
parsnip remoulade, poached apple, jus 9.50

Smoked salmon & crayfish roulade,
pickled cucumber, croutes, chive oil 9.00

Chicken liver pate, brioche toast, onion marmalade 8.00

Whipped goats cheese, pickled beets, candied walnuts (v) 7.50

LARGE PLATES

Moules mariniere, toasted sourdough 16.50

Turkey ballotine, with stuffing, dauphinoise potato,
cranberry puree, sauteed sprouts, pigs in blankets, jus 18.50

Wild mushroom & chestnut wellington, potato fondant,
chantenay carrots, kale, celeriac puree, gravy (vg) 16.50

Pan seared hake fillet, sauteed rainbow chard,
carrot puree, smashed new potatoes, champagne velouté 19.50

Braised ox cheek, chantenay carrots, colcannon mash, kale, jus 19.00

Butternut squash risotto, crispy sage, tuile (v) 15.00

FESTIVE BURGERS

Festive turkey burger with bacon & brie,
lettuce, tomato, cranberry puree, fries 17.50

Pork & sage burger
lettuce, tomato, spiced apple puree, fries 16.50

Chestnut, thyme & sage patty,
cranberry ketchup, Brussel sprout pesto, lettuce, tomato, fries (vg) 15.50

DESSERTS

Christmas pudding parfait,
fruit cake fritters, brandy sauce, redcurrant puree 8.00

Spiced sticky toffee pudding,
caramel sauce, vanilla ice cream (vg) 7.50

Traditional Christmas pudding, brandy sauce 7.50

FOR BOOKINGS OF OVER 6 GUESTS,
PRE ORDERS REQUIRED. £10 REDEEMABLE DEPOSIT PER PERSON
10% OFF FOOD COSTS IF 2 OR 3 COURSES ORDERED IN ADVANCE

VG VEGAN. GFA GLUTEN FREE AVAILABLE. GF GLUTEN FREE. S CONTAINS SESAME N CONTAINS NUTS