

The New Inn

Christmas Menu 2026 Finger Buffet £22.00 pp

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

Pigs in blanket sausage rolls, mustard mayo

Wild mushroom, chick pea, sage and onion 'sausage' rolls, picallili VG

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

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

Seared Fresh tuna & parsley pesto tartlets

Mini Harveys ale battered cod & chips with tartar GFA

Beetroot cured salmon on sourdough
with dill crème fraiche

Free range spicy chicken pakora with mint riata GF

Brighton blue cheese & mushroom bruschetta (V)

Marinated tomato, basil & mozzarella tarts (V)

Mini lemon posset cups with chantilly cream (V)

Mince pies & brandy butter or homemade rum & almond truffles
Supplement £3

We prioritise local Sussex ingredients from local suppliers
Minimum Booking of 20 guests and deposit of £10 per person will be required to secure the booking
Cancellations less than 24 Hours before booking will result in loss of deposit.