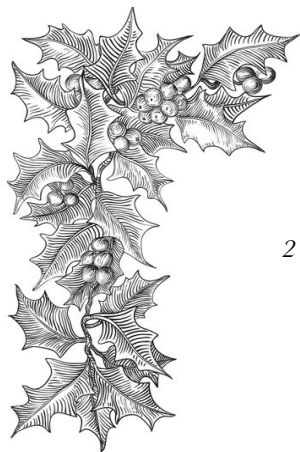




# CHRISTMAS MENU 2025

28<sup>TH</sup> NOVEMBER 2025 TO 9<sup>TH</sup> JANUARY 2026

*2 COURSES 32 PER PERSON - 3 COURSES 42 PER PERSON - WEDNESDAY & THURSDAY  
2 COURSES 35 PER PERSON - 3 COURSES 45 PER PERSON - FRIDAY & SATURDAY*



## STARTERS

Broccoli & Stilton Soup - sour dough baguette - walnut butter

King Prawn Cocktail - satay mayonnaise - pickled cucumber - tomato & coriander salsa - sour dough naan croutes

Teriyaki Shiitake Mushroom Dumplings - wild mushroom & mirin broth - soy egg - water chestnuts

Duck Liver Mousse - confit leg terrine - apricot & cardamom jam - duck fat toast

Ham Hock, Chicken & Tarragon Ballantine - truffle mayonnaise - chicken butter & herb brioche loaf

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## MAINS

*ALL SERVED WITH SEASONAL VEGETABLES*

New Inn Turkey Roll - smoked bacon - chestnut, sage and cranberry stuffing - dripping roast potatoes - gravy

Pan Roast Pheasant - wild boar & venison sausage roll - roast celeriac - red current & juniper jus

Roast Pork Porchetta - creamed potato - pistachio, fennel & orange stuffing - pork sauce

Burmese Fish Curry - coriander oil - sticky rice - apricot flat bread

Sweet Potato & Butternut Squash Pithivier - Israeli couscous - pomegranate - harissa & goats cheese sauce

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## DESSERTS

Traditional Home Made Christmas Pudding - brandy sauce

Banana & Baileys Bavarois - peanut & rice crispy tuile - macerated raisins - banana gel

Chocolate & Salted Caramel Tart - griottine cherries - almond praline - kirsch chantilly

Rum Baba - salted rum syrup - roast pineapple - lime gel - pineapple gelato

Chef's Selection of Local Cheeses - traditional accompaniments

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Tea or Coffee - Homemade Mince Pie

7.5

