



Christmas Day

M E N U

Starters

Winter Squash and Wild Mushroom Velouté – served with sourdough croutons and pumpkin seeds (V/VE)

Cured Salmon Gravlax – served with horseradish cream, pickled cucumber and toasted sourdough

Confit Duck Terrine – served with spiced cherry gel and toasted brioche

Seared Scallops – served with Jerusalem artichoke purée, smoked bacon lardons and apple gel

Mains

Succulent Buttermilk Turkey Crown – served with apricot and chestnut stuffing, slow cooked gammon, crisp rosemary roast potatoes, honey roast carrots and parsnips, maple glazed brussels sprouts and pigs in blankets.

Slow Roasted Pork Shoulder – served with crispy crackling, apple and star anise sauce, crisp rosemary roast potatoes, honey roast carrots and parsnips, and maple glazed brussels sprouts

Roast Halibut Loin – served with wild mushroom sauce, Jerusalem artichoke purée, crispy kale and scorched lemon

Wild Mushroom, Spinach and Chestnut Wellington – served with rich yeast and root veg gravy, crisp rosemary roast potatoes, honey roast carrots and parsnips, and maple glazed brussels sprouts (V/VE)

Desserts

Poached Pear and Ginger Trifle – gingerbread sponge, vanilla custard, whipped mascarpone, and poached pear jelly

Classic Sticky Toffee Pudding – served with vanilla custard

Selection of Cheese – served with homemade seed crackers

Christmas Pudding – served with brandy sauce

***VEGAN OPTIONS AVAILABLE**

**ADULTS £95 3 COURSE SET MENU AND A GLASS OF PROSECCO
ON ARRIVAL. KIDS OPTION £45 - £10 DEPOSIT PER PERSON**

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