



CHRISTMAS DAY LUNCH HERE
AT THE NEW INN, EYPE.

4 COURSE HOME COOKED LUNCH SERVED WITH FESTIVE CRACKERS AND TO BEGIN A GLASS OF BUCKS FIZZ OR A NON ALCOHOLIC NEW INN MOCKTAIL. £55.00 PER PERSON CHILDREN £35.00

FROM 1PM UNTIL 3PM

PRE BOOKING ESSENTIAL



ENTRÉE

Homemade sausage roll with caramelised onions or 3 cheese and caramelised onion (v) homemade sourdough bread with a sweet mustard dip

STARTERS

Bourbon roasted pork belly, apple puree and black pudding bon bons

Crispy duck wraps duck meat tossed in a mint, lime and chilli soy sauce dressing, served in crunchy lettuce wraps and drizzled with hoisin sauce and a scattering of pomegranate seeds.

Seafood cocktail, smoked salmon, fresh prawns, crabmeat all in a homemade seafood sauce

Mushrooms in a creamy roquefort and thyme sauce

Fresh Greek salad, tomato's, red onions, cucumber, olives, feta cheese, mixed salad leaves, olive oil, oregano, Dijon mustard and garlic dressing (V) (GF)

MAINS

Breast of dorset free range turkey and all the trimmings, homemade bacon and pork stuffing, pigs n blankets, seasonal vegetables, sea salt and black pepper roast potatoes, roasted honey parsnips and homemade rich gravy

Roast rib of beef, homemade horseradish sauce, seasonal vegetables, sea salt and black pepper roast potatoes, roasted honey parsnips and homemade rich gravy

Fillet of salmon on a bed of spinach and a lemon and bernaise sauce, hasselback potatoes and fresh seasonal vegetables

Vegetable roasts topped with apricots, dates and almonds, roast potatoes and fresh seasonal vegetables (v) (ve)

DESSERTS

Clemantine zest crème brulee served with ginger snaps

Sticky toffee pudding, rum and raisin ice cream and a salted caramel sauce

Christmas pudding served with brandy cream (gf) (v) (ve)

New inn cheeseboard

pickled onions, chutneys, cheese biscuits and cheeses including wookey hole cheddar, creamy dolcelato and blue vinney

FINISHES WITH TEA OR COFFEE

HOMEMADE MINCE PIES AND BRANDY CREAM