



THE NEW INN AT EYPE

FESTIVE MENU AVAILABLE FROM THE
1st DECEMBER UNTIL THE 23RD DECEMBER 2023.

GROUP BOOKINGS OF UP TO 50 PEOPLE CAN BE CATERED FOR

TWO COURSES £25.95

THREE COURSES £30.00

CALL 01308 423254

FESTIVE MENU FOR THE NEW INN AT EYPE.

STARTERS

MINI YORKSHIRE PUDDINGS, GRILLED STEAK SLICES, HORSERADISH SAUCE AND A BORDERLAISE SAUCE

MAC N' CHEESE BITES, mango pickle and sriracha mayo (VE)(V)

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

TEMPURA BROCOLI WITH A SWEET CHILLI SAUCE (V) (Ve)

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

FILLET MIGNON WITH A BORDELAISE SAUCE, MUSHROOMS, CREAMY CHIVE MASHED POTATO, VICHY CARROTS AND HISPI CABBAGE (Extra £2.00)

PAN FRIED FILLET OF SALMON ON A BED OF SPINACH AND A LEMON AND BERNAISE SAUCE, HASSELBACK POTATOES AND FRESH SEASONAL VEGETABLES

FILLET OF SEA BASS WITH A CRAB BEURRE BLANC, SAUTEE POTATOES AND FRESH SEASONAL VEGETABLES

HAKE STEAK WITH A YUZU HOLLANDAISE, SAUTEE POTATOES AND FRESH VEGETABLES

VENISON MEDALLIONS, SPICED WINTER CABBAGE, ROASTED SQUASH AND A GUINNESS AND PORT JUS

VEGETABLE ROASTS TOPPED WITH APRICOTS, DATES AND ALMONDS, ROAST POTATOES AND FRESH SEASONAL VEGETABLES (V) (Ve)

DESSERTS

MANGO AND PASSION FRUIT MOOSECAKE WITH A MANGO CREAM (V) (Ve) (GF)

CLEMANTINE ZEST CRÈME BRULEE SERVED WITH GINGER SNAPS

CHOCOLATE AND ALE CAKE WITH A SALTED CARAMEL AND GRAPEFRUIT SORBET

STICKY TOFFEE PUDDING, RUM AND RAISIN ICE CREAM AND A SALTED CARAMEL SAUCE

APPLE AND MINCEMEAT FRANGIPAN

CHRISTMAS PUDDING SERVED WITH BRANDY CREAM (GF) (V) (Ve)

BLACKBERRY AND APPLE CRUMBLE (GF) (V)(Ve)

NEW INN CHEESEBOARD

PICKLED ONIONS, CHUTNEYS, CHEESE BISCUITS AND CHEESES INCLUDING WOKEY HOLE CHEDDAR, CREAMY DOLCELATO AND BLUE VINNEY (£2.00 EXTRA)

All finished with homemade mince pies and COFFEE

