

the New Inn Kidmore end

CHRISTMAS MENU 2011

Available from the 28th November to 24th December for parties of 6 or more people lunchtime or evening
(Excluding Sunday lunchtimes)

STARTERS

Chicken Liver Parfait

Our own smooth parfait with spiced plum chutney and toasted brioche

Melon & Air-dried Ham

Fresh honeydew melon with prosciutto ham finished with a port dressing
(Vegetarian option with fresh berries)

Warm Red Onion Tart (v)

Caramelised onion in a light puff pastry case with a goat's cheese glaze

Leek & Potato Soup (v) laced with truffle oil

MAIN COURSES

Traditional Roast Turkey with chestnut and brandy stuffing, chipolata, turkey jus and a fresh cranberry confit

Wild Mushroom Risotto (v)

Arborio risotto rice, white wine and vegetable stock, finished with Parmesan, rocket salad and white truffle oil

Seared Salmon Fillet

On a potato rösti, drizzled with an infusion of lemon, saffron and tomato

Beef Bourguignon

Prime steak slow cooked in a red wine and veal jus with shallots, button mushrooms, bacon lardons and parsley

DESSERTS

Vanilla Panacotta with spiced poached pear

Chocolate Brownie with Baileys cream and chocolate sauce

Traditional Christmas Pudding with brandy sauce

Trifle

Layers of fresh seasonal fruit, sponge cake soaked in sherry, homemade custard and cream

COFFEE OR TEA AND MINCE PIES

For reservations please telephone 01189 723115

2 courses £22.95; 3 courses £27.95 per person. Deposit £7.50 per person (Non-Refundable).
A suggested service charge of 10% will be added.

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