



the New inn

Served from 1st - 24th December. Wed & Thurs 12-3pm & 5-9pm. Fri & Sat 12-9.30pm. Sun 12-6pm

2 courses £24 | 3 courses £28

Prebooking and deposit required.

Starters

HOMEMADE ROASTED CELERIAC SOUP

Served with a warm bread roll (VE, GFO)

CRISPY PIG CHEEK

Served with kimchi and a Parmesan tuile

SMOKED SALMON TARTARE

Finely chopped fresh smoked salmon, cucumber & mint

WILD MUSHROOMS ON SOURDOUGH

Served with a fried egg & truffle oil (VE)

BLOODY MARY PRAWN COCKTAIL

King prawns, Marie Rose sauce and a shot of Bloody Mary

Mains

TRADITIONAL ROAST TURKEY

Served with crispy roast potatoes, root vegetables, sprouts, pigs in blankets, Yorkshire pudding & homemade gravy (GFO)

SOUS VIDE ROASTED SIRLOIN

Served with crispy roast potatoes, root vegetables, sprouts, pigs in blankets, Yorkshire pudding & homemade gravy (GFO)

CONFIT DUCK LEG

Served with French cassoulet, chorizo and green beans (GFO)

PAN FRIED SALMON FILLET

Served with crushed new potatoes, tenderstem broccoli, a poached egg and béarnaise sauce (GFO)

8OZ FILLET STEAK (+£5)

Served with Koffmann chips, roasted field mushrooms & beef tomato (G)
Add a Red Wine, Blue Cheese or Peppercorn sauce - £3.50

WILD MUSHROOM WELLINGTON

Served with crispy roast potatoes, root vegetables, sprouts, pigs in blankets, Yorkshire pudding, & homemade gravy (V, VE Options)

Desserts

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce or custard

STICKY TOFFEE PUDDING

Served with toffee sauce & vanilla ice cream

CINNAMON APPLE CRUMBLE

Served with spiced apple ice cream & crème anglaise

BEETROOT CHOCOLATE BROWNIE

Served with honeycomb & vanilla ice cream

BURNT CAMBRIDGE CUSTARD

Made with Madagascan vanilla bean

CHEESE BOARD (+£5)

Served with a selection of crackers and chutney

Please ask your servers for our selection of aperitifs or coffee



ALLERGIES – Please make staff aware of any food allergies or dietary restrictions. All items may contain traces of nuts or nut derivatives. V = Vegetarian, VE = Vegan, G = Gluten Free, GFO = Gluten Free Option

The New Inn, Main Street, Norton Lindsey CV35 8JA

Warwickshire's first community-owned pub

Established 1750 | Re-established 2016

www.thenewinn.pub / contact@thenewinn.pub



XMAS PRE-ORDER FORM

WARWICKSHIRE'S FIRST COMMUNITY-OWNED PUB

ESTABLISHED 1750 | RE-ESTABLISHED 2016

PARTY NAME

RESERVATION DATE

RESERVATION TIME

NUMBER IN PARTY

SPECIAL REQUESTS

Please specify any food allergies and intolerances here...

CONTACT TELEPHONE NUMBER

EMAIL

DEPOSIT / AMOUNT PAID

REF

SIGNED

CHRISTMAS MENU

STARTERS	QUANTITY
Celeriac Soup	
Pig Cheek	
Salmon Tartare	
Wild Mushrooms	
Bloody Mary Prawn Cocktail	
MAINS	QUANTITY
Roast Turkey	
Roasted Sirloin	
Confit Duck Leg	
Salmon Fillet	
8oz Fillet Steak	
Mushroom Wellington	
PUDS	QUANTITY
Christmas Pudding	
Sticky Toffee Pudding	
Apple Crumble	
Chocolate Brownie	
Burnt Cambridge Custard	
Cheese Board	

CHRISTMAS DEPOSITS - £5 PER HEAD

WINE PRE-ORDER

Please indicate your selection below:

FOOD & DRINK INTOLERANCE & ALLERGENS

Before you order your food & drinks, please speak to a member of our staff if you have a food allergen or food intolerance.



HAPPY NEW YEAR