

The New Inn Kidmore End

2016 CHRISTMAS DAY DINNER MENU

LETS START WITH A GLASS OF MULLED WINE

Selection of Home - made Canapes

*Brochette on a bed of pesto, *Orange braised pulled duck, *Smoked salmon on chive crème- fraiche

Amuse Bouche

Mint and pea foam with smoked pancetta crisps and candied walnuts

Starters

Chicken liver parfait with poached peach, toasted brioche, peach chutney and toasted almonds

Parsnip and pear soup with crusty bread

Salmon Gravlax with cucumber gazpacho, compressed cucumber, dill and caviar

Mains

Roast Turkey with all the trimmings, goose fat roasted potato, pigs in blankets and pan jus

Pork Belly stuffed with black pudding and apple on a bed of roasted potato, served with crispy crackling

Halibut Fillet served with new potato, kale and lemon beurre blanc sauce

Chef's Festive Nut Roast with rich cannelloni bean tomato sauce

All the above dishes are accompanied by honey glazed carrots & parsnips, sprouts and pancetta, red cabbage

Desserts

Floating Islands, light meringue island floating on crème anglaise, accompanied by Tokaji wine

Chocolate Fondant, served with popping candy & vanilla ice cream, accompanied by Baileys Irish cream

Christmas Pudding, with home-made brandy sauce

Cheese platter, selection of cheese with home-made chutney accompanied by fine Tawny port

TO FINISH YOUR DAY..... **TEA OR COFFEE & MINCE PIES.....**

FOR RESERVATIONS PLEASE TELEPHONE 0118 972 3115

£82 per person, £39.50 children (between 4 & 8) a deposit of £30 per person (Non-Refundable)

A suggested service charge of 10% will be added to your bill

We Wish You All a Very Merry Christmas