



Christmas

at the
NEW INN

CHRISTMAS MENU 2021

(available from 1st to 24th December)

Starters

Roasted Tomato & Basil Soup, topped with pesto croutons.

Local Game & Chestnut Terrine, served with a cranberry & orange chutney, toasted baguette.

Deep Fried Breaded Somerset Brie, Dorset leaf salad, flame roasted tomato jam.

Home Cured Salmon Gravlax, served with a dill & mustard sauce & granary bread & butter.

Mains

Traditional Roast Turkey, served with sage stuffing, chipolatas & cranberry sauce.

Roast confit of Gressingham Duck leg with a mulled wine spiced plum sauce.

Chicken & Pork Cassoulet topped with a cheddar crust.

Grilled Fillets of Seabream, wilted greens & a chive butter sauce.

Wild Mushroom, Brie & Cranberry Filo Parcel, served with tomato chutney.

All mains are served with roast potatoes & vegetables.

Desserts

Traditional Christmas Pudding served with brandy sauce.

Warm Dorset Apple Cake served with cinnamon spiced Chantilly cream.

Chocolate Cheesecake, hot fudge sauce & vanilla ice-cream.

Local coastal mature Cheddar Cheese with a selection of cheese biscuits.

2 Courses - £22.95 3 Courses - £29.95

All served with Tea or Coffee and a Mince Pie

£5 non refundable deposit per person to secure booking and excludes Sundays.