

THE NEW INN WEST KNIGHTON

Christmas Menu

STARTERS

Creamy leek and potato soup, topped with cheddar cheese,
served with crusty baguette and butter (GFOA)

Chicken liver pâté, red onion and orange marmalade, toasted brioche (GFOA)

Crayfish and smoked salmon parcel, cos lettuce,
brown bread and butter (GFOA)

Brie and cranberry tartlet, seasonal leaf salad, rich balsamic glaze (GF)

Pan fried gnocchi, bound with Dorset pesto and topped with
shaved parmesan (GFOA)

MAINS

Traditional roast turkey, topped with sage and onion stuffing,
cranberry sauce, pigs in blankets, turkey gravy (GFOA)

Baked fillet of salmon, prosecco and prawn cream sauce (GFOA)

Roast loin of pork, stuffed with sausage and sage stuffing, apple cider jus,
bramley apple compote (GFOA)

Heath Farm slow braised beef Bourguignon (GFOA)

Mushroom, spinach and Blue Vinny wellington, cranberry sauce,
vegetable gravy.

**All mains are served with a selection of seasonal
vegetables and roast potatoes.**

Sticky toffee pudding, mince pie ice cream, caramel sauce (GFOA)

The New Inn Christmas pudding, brandy sauce (GFOA)

Trio of Dorset cheese, real ale chutney, selection of biscuits (GFOA)

Baileys and chocolate cheesecake, vanilla ice cream (GFOA)

All finished off with tea, coffee and a mince pie!

2 Courses - £29.50 3 Courses - £38.50

£10 per person non refundable deposit required when booking.

01305 852349

Available 1st December - 24th December (excluding Sundays)

www.newinnwestknighton.co.uk / info@newinnwestknighton.co.uk