



THE NEW INN:WEST KNIGHTON

Festive Menu

Available from 1st December till the 24th December

- Starter -

Roasted Butternut Squash Soup served with Crusty Baguette 

Duck Liver & Orange Paté served with Cranberry Chutney & Toasted Focaccia

Pan Fried Wild Mushrooms in Garlic Butter served with Toasted Brioche 

Classic Prawn Cocktail served with Brown Bread & Butter 

Deep Fried Panko Brie served with a Leaf Salad & Drizzled with Hot Honey 

- Main Course -

Traditional Roast Turley Topped with Sage & Onion Stuffing, Cranberry Sauce,
Pig in Blanket & Turkey Gravy 

Roast Salmon Fillet served with Chive Butter Sauce 

Local Glebe Farm Beef & Real Ale Casserole

Roasted Mushroom, Chestnut & Cranberry Wellington served with Vegetarian Gravy 

Roasted Jurassic Porchetta served with Apple Cider Jus 

* All Mains Served With Roast Potatoes & Seasonal Vegetables *

- Dessert -

Bramble Apple & Mincemeat Tart served with a Cinnamon Crumble Topping & Custard 

The New Inn Christmas Pudding topped with Brandy Scented Clotted Cream 

Sticky Toffee Pudding served with Vanilla Ice Cream & Caramel Sauce 

Chocolate Cheesecake topped with Honeycomb Pieces served with Double Cream 

Trio of Local Cheese served with Real Ale Chutney & Biscuits 

Mini Mince Pies Served with Tea or Coffee 

 **Gluten free upon request**

2 COURSE £29.50 3 COURSE £38.50

£10.00 Deposit Per Person Required Upon Booking

BOOK NOW BY PHONE 01305 852349 OR EMAIL

INFO@NEWINNWESTKNIGHTON.CO.UK

*EXCLUDES SUNDAYS.



Festive Menu

CRUMBLE
XMAS PUD
STICKY TOFFEE
CHEESES
CHEESECAKE
ALLERGIES

Date paid:

[illegible]

IF ANYONE IN THE PARTY HAS AN ALLERGY OR DIETARY REQUIREMENT PLEASE MAKE US AWARE.

