

Christmas Fayre

Available all day 1st to 24th December

Starters

- Carrot, Ginger & Turmeric Soup warm roll & butter (v)
- Chicken Liver & Brandy Pate country cider chutney, granary toast
- Deep-fried Brie panko breadcrumbs, cranberry dip (v)
- Thai Cod & Prawn Fishcake sweet chilli dipping sauce
- Pear & Goat's Cheese Tartlet roquette, walnut dressing (v)

Mains

- Traditional Roast Turkey goose fat roast potatoes, pigs-in-blankets, sage & onion stuffing
roasted carrots & parsnips, brussels sprouts (gf)
- Pan Fried Sea Bream Fillets lemon & caper butter sauce
tenderstem broccoli & new potatoes (gf)
- Confit Duck Leg braised red cabbage, fondant potato, red wine jus (gf)
- Slow Cooked Feather Blade of Beef horseradish mashed potatoes, green beans (gf)
- Cumin, Butternut Squash and Lentil Wellington sautéed new potatoes
wilted spinach, tenderstem broccoli (v)

Desserts

- Traditional Christmas Pudding with brandy sauce (gf)
- Chocolate Truffle Torte with a Gold Shimmering Profiterole
- Tart au Citron with raspberry coulis
- Toffee Waffle & Rum Pudding with salted caramel ice cream

certain dishes may also be available in gluten free form – please check with us

3 courses £24.95 2 courses £18.95

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