Booking Form - Please print and hand in @ New Inn

Starters								. (
(GF) (V) Homemade Seasonal Vegetable Soup With Fresh Bread								
(V) Creamy Garlic And Stilton Mushrooms Served On Ciabatta Bread								
Smoked Haddock & Prawn Mornay With Fresh Bread								
Homemade Chicken Liver Pate With A Red Onion Marma	lade And Toast							
Main Course								
Traditional Devon Roast Turkey Breast Roast Potatoes, Pigs-in-blanket, Stuffing Balls & Homemade Sto	ck Gravy							
Roast Devon Topside Of Beef Roast Potatoes, Yorkshire Pudding And Homemade Stock Gravy								
Roast Salmon Veronique Mash Potato And a Creamy Grape Sauce								
(V) Moroccan Style Butternut Squash Tagine Moroccan Spices And a Fruit & Mint Lemon Cous Cous								
(V) Root Vegetable, Cranberry and Goats' Cheese Nut Ro Vegetables, Apricots, Peanuts, Almonds & Walnuts, & Goats' Che								
Desserts								
Traditional Xmas Pudding With A Brandy Sauce								
Homemade Apple & Winterberry Crumble With Custard								
Warm Chocolate Fudge Cake With Luxurious Vanilla Ice-cream								
Raspberry Pavlova With White Chocolate								
Diners To Initial Beside Choices								
Name	Email							
Address	Tel Number	_						
	Total							
Date of booking?	Deposit Paid £							



Christmas Menu 2018

£17.95 - 2 COURSES £19.95 - 3 COURSES

£5 DEPOSIT PER PERSON NON-REFUNDABLE



(Gf) (V) Homemade Seasonal Vegetable Soup

With Fresh Bread

(V) Creamy Garlic And Stilton Mushrooms Served On Ciabatta Bread

Smoked Haddock & Prawn Mornay
With Fresh Bread

Homemade Chicken Liver Pate

With A Red Onion Marmalade And Toast

Desserts

Traditional Xmas Pudding

With A Brandy Sauce

Homemade Apple And Winterberry
Crumble

With Lashings Of Custard

Warm Chocolate Fudge Cake

With Luxurious Vanilla Ice-cream

Raspberry Pavlova

With White Chocolate

Mains

Traditional Devon Roast Turkey Breast

Roast Potatoes, Pigs-in-Blankets, Stuffing Balls And Homemade Stock Gravy

Roast Devon Topside Of Beef

Roast Potatoes, Yorkshire Pudding And Homemade Stock Gravv

Roast Salmon Veronique

Mash Potato And a Creamy Grape Sauce

(V) Moroccan Style Butternut Squash TagineMoroccan Spices And a Fruit & Mint Lemon Cous

Cous

(V) Root Vegetable, Cranberry and Goats' Cheese Nut Roast

Pan-fried Vegetables With Apricots, Peanuts, Almonds & Walnuts, Topped With A Creamy Goats' Cheese

ALL SERVED WITH FRESH SEASONAL VEGETABLES AND CAULIFLOWER CHEESE

To Finish

Cheese Board £6.95

A selection of local cheeses with Crackers,
Homemade Chutney, Celery and Grapes

Coffee or Tea with a Mince Pie with Clotted Cream £1.95

www.newinnalphington.com | 01392204994