

# Booking Form

## Starters

(V) Seasonal Vegetable Soup, drizzled with chive crème fraîche

(V) Garlic & Stilton Creamy Mushrooms on ciabatta bread

Smoked Salmon & Prawn Mousse with pickled cucumber & granary bread

Homemade, Smooth Chicken Liver Brandy Pâté with toasted bread

## Main Course

Traditional Devon Roast Turkey Breast  
roast potatoes, pigs-in-blankets, stuffing balls & homemade stock gravy

Roast Devon Topside Of Beef  
roast potatoes, Yorkshire pudding and homemade stock gravy

Cod Fillet wrapped in Pancetta  
served with a lemon cream sauce and dill new potatoes

(V) Root Vegetable Bourguignon  
with shallots, button mushrooms and roast potatoes

(V) Root Vegetable, Cranberry and Goats' Cheese Nut Roast  
vegetables with apricots, peanuts, almonds & walnuts, with goats' cheese

## Desserts

Christmas Pudding and brandy sauce

Warm Chocolate Fudge Cake served with luxurious vanilla ice-cream

Homemade Apple and Berry Crumble with lashings of custard

Cranachan a traditional Scottish dessert, with homemade shortbread

Diners To Initial Beside Choices

Name	Tel Number
Address	Total
Date of booking?	Deposit Paid £
Email	



1st - 23rd December 2019

Christmas Menu

2019

**NEW INN**

@  
alphington

[www.newinnalphington.com](http://www.newinnalphington.com)

01392 204994

## Starters

### **(v) Seasonal Vegetable Soup**

drizzled with chive crème fraîche

### **(v) Garlic & Stilton Creamy Mushrooms**

served on garlic ciabatta bread

### **Smoked Salmon & Prawn Mousse**

with pickled cucumber and granary bread

### **Smooth Chicken Liver Brandy Pâté**

with toasted bread

## Mains

SERVED WITH FRESH SEASONAL VEGETABLES AND CAULIFLOWER CHEESE

### **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 gravy

### **Cod Fillet wrapped in Pancetta**

lemon cream sauce and dill new potatoes

### **Root Vegetable Bourguignon**

with shallots, button mushrooms and roast potatoes

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

pan-fried vegetables with apricots, peanuts, almonds & walnuts, topped with a creamy goats' cheese

**2 COURSES -£18.95**

**3 COURSES - £22.95**

CHILDREN AGED UNDER 12

**CHILD 2 COURSES - £12.95**

**CHILD 3 COURSES - £15.95**

£5 DEPOSIT PER PERSON  
NON-REFUNDABLE

## Desserts

### **Christmas Pudding**

with brandy sauce

### **Warm Chocolate Fudge cake**

served with luxurious vanilla ice-cream

### **Homemade Apple and berry crumble**

lashings of custard

### **Cranachan a Traditional Scottish Dessert**

toasted oatmeal, whisky, raspberries, cream  
and served with a homemade shortbread  
biscuit

## To Finish

### **Cheese Board £7.95**

a selection of local cheeses with crackers,  
homemade chutney, celery and grapes

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

Available  
1st - 23rd  
December 2019

