


Starters

Diners to initial beside choices

Seasonal Vegetable Soup 

Garlic & Stilton Creamy Mushrooms 

Traditional Prawn Marie Rose Cocktail

Smooth Duck Liver and Orange Pâté

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Mains

Traditional Devon Roast Turkey Breast

Roast Devon Topside of Beef

Cod Fillet wrapped in Smoked Bacon

Nut Roast 

Wild Mushroom and Pepper Stroganoff 

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Desserts

Christmas Pudding

White Chocolate and Lemon Cheesecake

Winterberry Eaton Mess

Warm Chocolate Fudge Cake

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Name

Tel. Number

Address

Date of booking

Total

Email

Deposit paid

Christmas Menu 2022

NEW INN

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alphington



Starters

Seasonal Vegetable Soup

With croutons and fresh bread

Garlic & Stilton Creamy Mushrooms

Served on garlic ciabatta bread

Traditional Prawn Marie Rose Cocktail

Served with fresh brown bread

Smooth Duck Liver and Orange Pâté

Served with a caramelised red onion marmalade and toast

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 gravy

Cod Fillet wrapped in Smoked Bacon

Lemon cream sauce and dill with new potatoes

Nut Roast

Pan-fried vegetables with apricots, peanuts, almonds and walnuts topped with a creamy goats' cheese sauce

Served with fresh seasonal vegetables and cauliflower cheese

Wild Mushroom and Pepper Stroganoff

Served on basmati rice and topped with sour cream

Desserts

Christmas Pudding

With brandy sauce

Homemade White Chocolate and Lemon Cheesecake

Drizzled with a raspberry coulis

Winterberry Eaton Mess

Served with luxurious vanilla ice cream

Warm Chocolate Fudge Cake

Served with luxurious vanilla ice cream

**Available
1st - 23rd
December
2022**

2 courses - £19.95

3 courses - £24.95

Children aged under 12

2 courses - £13.95

3 courses - £15.95

*£5 deposit per person
non-refundable*