



THE NEW INN

TYWARDREATH
CORNWALL

CHRISTMAS MENU

Starters

Creamy parsnip soup **VO/NGO**
with crispy bacon and mixed breads

Smoked salmon and beetroot salad **NG**
with pickled cucumber and dill dressing

Baked Camembert **NGO**
studded with rosemary, spiced plum chutney and mixed breads

Mains

Traditional platter of roast turkey
and beef flat rib **NGO**

served with cranberry and sage stuffing, crispy goose fat potatoes, pigs in blankets, honey-roasted carrots and parsnips, creamy mash, buttered sprouts and bacon, braised red cabbage, cauliflower cheese and a rich turkey gravy

Herb crusted cod fillet **NGO**
with a creamy pancetta and broad bean sauce
and roasted garlic and rosemary potatoes

Home-made nut roast **VGO/V/NGO**
served with cranberry and sage stuffing, thyme roasted potatoes, buttered sprouts with chestnuts, honey-roasted carrots and parsnips, braised red cabbage, cauliflower cheese and a red wine gravy

Desserts

Christmas pudding **v**
with brandy custard

Dark chocolate and coffee tart **v**
with a honeycomb crumb, orange syrup and clotted cream

Passion fruit tart **v**
with sweet pineapple and chilli salsa and mango sorbet

NG and VGO puddings are also available – please enquire



One course
£20.00
(main course)

Two courses
£30.00

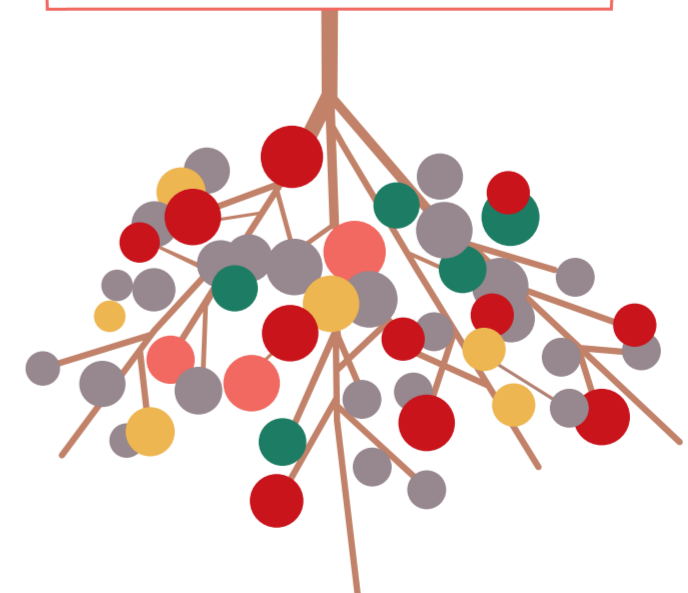
Three courses
£40.00

Children's portions
are also available

Bookings only
Deposit: £5 per head

V vegetarian
VO vegetarian option
VGO vegan option
NG non gluten
NGO non gluten option

Please enquire about
lactose intolerance



Available from 1st – 23rd December 2023