



THE
NEW INN
AN INN OF DISTINCTION

CHRISTMAS & NEW YEAR



MENUS





THE
NEW INN
AN INN OF DISTINCTION

CHRISTMAS PARTY MENU

Spiced beetroot and orange soup with locally baked bread
(veg, gluten free bread available)

Ham hock and pistachio terrine, our own mulled wine chutney and toast
(gluten free bread available)

Local goats cheese croquette, port and redcurrant sauce, fennel
and apple gremolata (veg)

Beetroot cured salmon with cured cucumber relish and lemon yogurt dressing

~

Traditional roast turkey with all the trimmings and seasonal vegetables

Pan fried salmon fillet, potato rosti and petit ratatouille (gluten free)

'Tomahawk' pork chop 'Normande' with caramelised apples, calvados sauce
and wilted greens (gluten free)

Roasted butternut squash stuffed with courgette risotto and confit tomatoes
(veg, vegan, gluten free)

~

The New Inn's plum pudding and brandy sauce

Mince pie tart with orange Chantilly cream

Mulled fruit compote with shortbread biscuits

Carpaccio of pineapple with raspberry sorbet

2 courses £22.95 ~ 3 courses £27.95

TABLE RESERVATIONS: 01983 531314

www.newinniow.co.uk



THE
NEW INN
AN INN OF DISTINCTION

CHRISTMAS DAY MENU

Locally landed crabmeat and avocado tian, lemon aioli, cured cucumber (gluten free)

Duck liver parfait, smoked duck breast, roasted cherry compote
and brioche toast (gluten free bread available)

Smoked salmon & prawn roulade, apple and fennel salad and dill lemon yogurt dressing
(gluten free)

Baked field mushroom, local goats cheese and herb crust and
confit chestnuts (vegetarian, gluten free)

~

Traditional roast turkey, cranberry and orange stuffing, chipolata
and bacon roll and seasonal vegetables

Whole lemon sole, brown shrimps, smoked leeks and white wine
and tarragon butter (gluten free)

Roast sirloin of beef, thyme and English mustard crust with Yorkshire pudding

Roasted aubergine, tamarind, roasted shallots and white bean puree
(vegetarian, vegan, gluten free)

~

Traditional Christmas pudding with brandy sauce

A selection of local cheese from The Isle of Wight Cheese Company
and Briddlesford Farm, mulled wine chutney and biscuits

Eggnog panna cotta with mulled berries (gluten free)

Pear 'Belle Helene' with dark chocolate mousse and toasted hazelnut praline (gluten free)

£65.95 & £29.95 for under 13's

TABLE RESERVATIONS: 01983 531314



NEW YEAR'S EVE CELEBRATIONS!

Peaky Blinders 1920's

'BRING YOUR HOUSE PARTY
TO OUR HOUSE PARTY'

If you are planning a New Year's Eve get together with friends this year, why not spend some or all of your evening with us at The New Inn?

You and your friends could get your party started with us and join us for our 6pm – 7pm happy hour with 20% off selected drinks and free nibbles.

Or start your party at home and come to us later for our second happy hour between 10pm-11pm with music to get you dancing until 1am!

Of course we would love you to be with us for the whole evening and bring your party to us in 1920's Peaky Blinders inspired fancy dress, with a free glass of fizz for dressing up and prizes for the best costumes.

NO TICKET OR ENTRANCE FEE

There is no ticket to buy or entrance fee to pay, just come along for a great night!
We will be open for dining with our full menu range available for bookings between 6pm and 9pm.

Please ask a member of staff for more details

RESERVATIONS: THE NEW INN 01983 531314



WELCOME TO INNS OF DISTINCTION

Award winning inns offering quality dining and accommodation
in a pub environment.
www.innsfordistinction.co.uk

