



THE
NEW INN
AN INN OF DISTINCTION

CHRISTMAS & NEW YEAR

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MENUS





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CHRISTMAS PARTY MENU

Potted duck, pistachio, dressed rocket and crostini (gluten free bread available on request)

Lightly spiced cauliflower soup with mini onion bhaji and toasted sourdough

(vegan, gluten free bread available on request)

Classic prawn cocktail, concasse tomatoes and toasted local wholemeal bread

(gluten free bread available on request)

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Traditional roast turkey, pigs in blankets, sprouts, roast potatoes, honey roast parsnips

and roasted heritage carrots, cranberry sauce and turkey jus

Broccoli steak, tomato, butter roast potatoes, honey roast parsnips, sprouts

and roasted heritage carrots (vegetarian, vegan on request, gluten free)

Pan fried salmon fillet with pickled vegetable and watercress salad

and sauteed new potatoes (gluten free)

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Christmas pudding served with cream or locally made vanilla ice cream

Whisky and honeycomb parfait with brandy snap biscuits (gluten free)

Isle of Wight cheese board with biscuits, frozen grapes, celery and Isle of Wight ale chutney

2 courses £20.95 ~ 3 courses £24.95

TABLE RESERVATIONS: 01983 531314

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CHRISTMAS DAY MENU

Beetroot and vodka cured salmon, capers, dressed rocket and crostini
(gluten free bread available on request)

Potted duck, pistachio, dressed rocket and crostini (gluten free bread available on request)

Lightly spiced cauliflower soup with mini onion bhaji and toasted sourdough
(vegan, gluten free bread available on request)

Classic prawn cocktail, concasse tomatoes and toasted local wholemeal bread
(gluten free bread available on request)

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Traditional roast turkey, pigs in blankets, sprouts, roast potatoes, honey roast parsnips and
roasted heritage carrots, cranberry sauce and turkey jus

Broccoli steak, tomato, butter roast potatoes, honey roast parsnips, sprouts and roasted
heritage carrots (vegetarian, vegan on request, gluten free)

6oz fillet steak, triple cooked chips, café de Paris butter, roasted marmande tomato and
sauteed Isle of Wight mushrooms (vegetarian, gluten free)

Pan fried salmon fillet with pickled vegetable and watercress salad and sauteed new
potatoes (gluten free)

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Christmas pudding served with cream or locally made vanilla ice cream

Whisky and honeycomb parfait with brandy snap biscuits (gluten free)

Isle of Wight cheese board with biscuits, frozen grapes, celery and Isle of Wight ale chutney

£69.95 & £33.95 for under 13's

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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 12 midnight!

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

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WELCOME TO INNS OF DISTINCTION

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in a pub environment.
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