

FESTIVE MENU

2 Courses £34.95 | 3 Courses £39.95

STARTERS

- Butternut squash soup, toasted seeds & crispy sage ☺
- Wild mushroom & vegan feta pâté, watercress & toast ☺
- Ham hock terrine, beetroot, celeriac & apple remoulade with toast
- Toasted crumpet, chalk stream trout rillettes, watercress, capers
- Pan-fried scallop & tiger prawns, wilted greens, whipped lemon & chilli butter, crispy herb breadcrumbs +£5 supplement

MAINS

- Traditional roast turkey, roast potatoes, pigs in blankets, chestnut stuffing, brussel sprouts, roasted roots, Yorkshire pudding & gravy
- Braised pork shoulder & croquette, red cabbage, carrot purée, fondant potato, cider jus
- Roast Brixham cod fillet, champ mash, pepper & olive relish
- Roasted cauliflower, spinach & chestnut pithivier, brussel sprouts, braised red cabbage, roasted roots & potatoes, vegan gravy ☺
- Chargrilled Ribeye steak, field mushroom, confit shallot, chunky chips, peppercorn sauce +£7.50 supplement

DESSERTS

- Christmas pudding, brandy custard
- Chocolate brownie, vanilla ice cream, chocolate sauce
- Mulled winter fruit compote, vegan vanilla ice cream ☺
- Sticky toffee pudding, vanilla ice cream, toffee sauce
- Blue Stilton, mature Cheddar, chutney, crackers

☺ Vegetarian ☺ Vegan

A discretionary service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks.



ENJOY A DELIGHTFUL BREAKFAST EXPERIENCE WITH US!

With everything from a traditional full English, to our benedicts or smashed avocado on toast, why not bring your group to us for breakfast, available from 8am to 11am every day.

Whether it's an informal office gathering, a meet-up with friends, or simply a morning indulgence, make it a festive occasion with us!



Available from 27th November until 24th December 2024

It's party season and we have the space and layout to keep everyone happy, whatever your individual needs.

We love larger parties and want to help make your big group have an awesome time!

So, if you want to chat through any specific requirements feel free to give us a call on 01489 861383.

We will need a non-refundable deposit to secure your booking for lunch and dinner of £5 per head. as well as an online pre-order at least 7 days before your event.

If you have any allergens in your party let us know so we can work out how to suit your needs - the allergen QR code is below.

Finally, we work with fresh food and whilst we are confident in our menu availability, occasionally our chefs have to adapt the menu slightly if there are unavoidable supply chain shortages in December.



Scan the QR code for full allergen menu.

TO BOOK NOW PLEASE HEAD TO
theoldmillnewforest.co.uk