

THE  
NEW INN

ST. OWENS CROSS

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This menu will be available to parties between 10 and 40 people

Please ring us on 01989 553387 to book

**Christmas Menu**

3 courses - £45.00

**Homemade Bread & Butter**

Treacle sourdough, soda bread, focaccia with tapenade,  
homemade butters

**Starters**

**Beetroot Cured Salmon**

Caviar, fromage blanc, pickled beetroot

**Jerusalem Artichoke Soup**

Wilde mushroom tortellini

**Crown Prince Squash Soufflé**

Chard, parmesan sabayon

**Pork & Black Pudding Terrine**

Mustard, apple

**Mains**

**Sirloin of Beef**

Sarladaise potato, spinach, bourguignon sauce

**Slow Braised Venison**

Champ mash, winter greens

**Turkey**

All the trimmings

**Wild Bass**

Shellfish potato cake, Pernod velouté

Please ask a member of staff for the allergen information

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## Desserts

### Pressed Apple Terrine

Caramel & vanilla

### Christmas Pudding Soufflé

Spiced brandy syrup, vanilla ice cream

### Treacle Tart

Milk ice cream

### Cheeseboard

Selection of 3 cheeses, homemade oat biscuits, chutney, grapes, celery

*Cotswold Blue-veined Brie – soft, creamy, Roquefort veins, Yorkshire blue – mild, creamy, Oxford Isis - sticky, strong, honey mead washed rind, Martell's Double Gloucester - cheddar, Wookey Hole – cave aged cheddar, Wigmore - semi soft ewe's milk cheese, Cerney Ash – goat's cheese Baron Bigod - Brie-de-Meaux style, farmhouse Brie, Croxton Manor - Brie, mild, creamy, Barkham blue - creamy*

5 cheeses - £13.50, 7 cheeses - £17.50

Bulas Ruby Port 50ml £4.00

Taylor's LBV Port 50ml £6.00

Taylor's Vintage Port 50ml £14.00

**Tea or coffee and Homemade Fudge - £7.50**

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