

THE  
NEW INN

ST. OWENS CROSS



Christmas Menu

Homemade breads & butter

Starters

**Salmon Gravdax - £8.95**  
flavours of Gundog gin & tonic

**Risotto of Crab - £8.95**  
tarragon, pink grapefruit, shellfish bisque

**Chestnut Gnocchi - £8.25**  
Mont d'Or Vacherin, mushroom broth

**Crown Prince Tortellini - £8.25**  
sage butter sauce, crown prince textures, shaved black truffle

**Game Terrine - £8.50**  
buttermilk rabbit, scorched baby gem, aged parmesan, brioche, wasabi mayonnaise

Mains

**Creedy Carver Duck - £26.50**  
cranberry & pistachio crumble, red cabbage and fondant potato

**Wild Bass - £25.50**  
seaweed butter, char-grilled leek, sea vegetables

**Aged Beef - £27.50**  
fillet, slow braised brisket, treacle salt beef, smoked beetroot ketchup, pickled red cabbage

**Loin of Venison - £27.00**  
celeriac & slow braised venison tartlet, haggis faggot, cassis sauce

**Goats Curd Raviolo - £18.00**  
Jerusalem artichoke velouté, crisps, hazelnuts

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**Desserts**

All £8.50

**Stout Ice-cream**

sablé biscuit, blackberry compote, goats milk jam

**Cobnut Tart**

quince compote, buttermilk custard, gingerbread ice-cream

**Chocolate Orange Fondant**

white chocolate sorbet, chocolate brownie, baked white chocolate

**Christmas Pudding Souffle**

spiced brandy syrup

**Cheese board**

Homemade biscuits, fig and port jam

**Followed by...**

tea, coffee, selection of house-made fudge

£3.00