

Eat Drink Be Merry

The New Inn

Festive Menu 2017

3 courses £20pp

Starters

Roasted carrot & fennel soup (Vegan)

or

Cured Dorset coppa with celeriac remoulade & cornichons (GF)

or

Smoked mackerel pate with walnut bread

or

Poached pear, beetroot & watercress salad (Vegan) (GF)

Mains

Roasted Chicken ballotine with apricot & cranberry stuffing, wrapped in parma ham served with roast new potatoes, root vegetables & gravy

or

Classic Beef Bourguignon, horseradish mash & buttered greens

or

Nut roast with roast new potatoes, root vegetables & brussel sprout fritter

(Vegan) (GF)

or

Whole grilled flat fish with lemon caper butter, new potatoes & buttered greens (GF)

or

Dexter Beef Burger, pulled pork, smoked cheddar & BBQ sauce served with dirty handcuts

For Afters

Bread & butter pannatone with rum & raisin ice cream

or

Dark Chocolate torte, spiced winter berry compote & clotted cream ice-cream (GF)

or

Lemon meringue sundae

or

Christmas brownie with cranberry & pecans (Vegan)

or

2 scoops of ice cream

The New Inn, 35 Easton Street - Portland DT5 1BS

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Festive menu available November - 23rd December for pre bookings only - pre orders & full payment to be received 7 days prior to booking. £10 per person non refundable deposit to secure your festive date.

Please see full t&c on booking form.