

2 COURSES - 23.50



3 COURSES - 28.50

# CHRISTMAS MENU

## TO START

Leek and Potato Soup (V,VE\*,G\*,D\*)  
*with a Dorset Blue Vinny cheese crouton*

Peppered Smoked Mackerel and Cream Cheese Pâte (G\*)  
*on granary toast with pickled red onions & fresh parsley*

Puff Pastry Goats Cheese and Caramelised Onion Galette (V)  
*with wild rocket leaves & basil oil*

Aromatic Poached Pear and Walnut Salad (V,VE,G,D)  
*with crispy shallots, fresh watercress & cider vinegar dressing*

Warm Winter Salad of Sautéed Potatoes, Smoked bacon and Black pudding  
*with honey & wholegrain mustard vinaigrette*

## MAIN COURSE

Roast Crown of Locally Sourced Turkey (G\*,D\*)  
*with a pork chipolata wrapped in smoked bacon, cranberry sauce, rich gravy, roast potatoes & buttered seasonal vegetables*

Vegetarian Nut Roast (V)  
*a winter vegetable mushroom, cheese & lentil roast, served with sauté potatoes & rich tomato sauce*

Slow Braised Daube of West Country Beef (G)  
*with dauphinoise potato, bourguignon sauce & buttered seasonal vegetables*

Pan Fried Fillet of Sea Bass (G)  
*on a smoked cheddar cheese, pea & baby spinach risotto*

Thai Green Vegetable & Coconut Curry (V,VE,G,D)  
*with steamed jasmine rice & crispy poppadom*

## DESERTS

Traditional Christmas Pudding (V,G\*)  
*served with brandy sauce*

Warm Chocolate and Pistachio Brownie (V)  
*with rum and raisin ice cream & chocolate sauce*

Lemon Mascarpone & Stem Ginger Cheesecake (V)  
*served with mango sorbet & winter berry compote*

Caramelised Banana (V,VE,G,D)  
*with vegan salted caramel ice cream & crushed praline*

The Trio of West Country Cheeses (V,G\*)  
*with celery, grapes, fruit, ale chutney & crackers*

[www.thenewinnwestcoker.com](http://www.thenewinnwestcoker.com)

All food is prepared in a kitchen which contains the 14 allergens, please make your server aware of any allergens or intolerance  
V=vegetarian VE=vegan D= without dairy G= without gluten \*= available on request