

The Kidmore End New Inn



Available from 1st December (or sooner if requested) until the 24th of December
for parties of 6 or more guests, lunchtimes or evenings, crackers included, pre-order required. (Excluding Sunday lunchtimes)

2017 CHRISTMAS GROUP BOOKING MENU

STARTERS

Minestrone Soup (v)

With crusty bread

Chicken Liver Parfait

Home-made parfait, caramelised onion, mixed salad, crostini

Spicy Deep Fried Octopus

Served with mixed salad, tartar dip

Christmas Melon

Fresh honeydew melon with prosciutto ham, finished with a port dressing

*Vegetarian option with fresh berries

Tricolore Italian Soufflé (v)

Tomato, broccoli and potato soufflé, parmesan cheese

MAIN COURSES

Traditional Roast Turkey with all the trimmings

Stuffing, chipolata, turkey jus, cranberry sauce, goose fat roast potatoes

Wild Mushroom & Spinach Risotto

Arborio risotto rice, white wine and vegetable stock, finished with parmesan & rocket salad

Seared Salmon Fillet

Chargrilled Mediterranean vegetables, sautéed potato, finished with green pesto

Beef Bourguignon

Prime steak slow cooked in a red wine and veal jus with shallots, button mushrooms, bacon lardons and parsley

All the above dishes are accompanied by sprouts & pancetta, braised red cabbage

DESSERTS

Lemon & Raspberry Posset

with shortbread

Chocolate Brownie

with Baileys cream and chocolate sauce

Traditional Christmas Pudding

with home-made custard

Classic Italian Vanilla Cheesecake & Limoncello Coulis

To finish your eveningTEA OR COFFEE & MINCE PIES with brandy butter

For reservations please telephone 01189 723115

Two courses £23, three courses £28. Deposit of £10 per person (Non-Refundable)

A suggested service charge of 10% will be added to your bill.