

# The Kidmore End New Inn

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## *Festive Menu 2018*

- Carrot and Orange Soup with Passionfruit Mousse and Crusty Bread
  - Terrine de Jambon - Ham Hock Terrine with Home-Baked Brioche and Fruit Chutney
  - Spinach and Goats Cheese Puff Pastry Parcel Garnished with Fresh Herb Paste
  - Tempura King Tiger Prawns on Cucumber Salad with Sweet Chilli and Soya Dressing
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- Traditional Roasted Turkey with all the Trimmings
- Oven Baked Salmon Fillet with Roasted Tomato, French Beans and Sauce Vierge
- Vol au Vent de Legumes – Mixed Mediterranean Vegetables, Baby Corn, Mangetout and French Beans in a Coconut Sauce with Basmati Rice
- Wellington Filled with Chunky Pieces of Slow-Cooked Sirloin of Beef and a Duxelles of Mushroom, Spring Onion, Fresh Herbs and Roasted Garlic

*All Main Courses are Accompanied by Roasted Potatoes and Winter Vegetables*

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- Traditional Bread and Butter Pudding with Crème Anglaise
  - Rich Chocolate and Biscuit Mousse with a Tuile and Raspberry Coulis
    - Christmas Pudding with Creamy Brandy Custard
  - Cheese Plate – a Selection of Cheeses with Celery, Fruit and Chutney
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- Tea or Coffee and Mince Pies
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2 Courses £25.00 / 3 Courses £32.00

*A Deposit of £10 per person will be required*