

# - THE NEWBURY -

I N D E P E N D E N T L Y

RUN & OWNED

## *Christmas Party Menu 2018*

5 COURSE MENU £55 PER PERSON

*Complimentary glass of Prosecco on arrival*

### **Starters**

Ham Hock Terrine, Pea Puree, Mustard Mayo, Apple & Crack Black Pepper Gel server with Granary Bread  
(Available GF on request)

Smoked Jerusalem Artichoke Veloute, White Truffle Oil (Available GF on request) (V)

Smoked Salmon Mouse, Prosecco Gel, Fennel, Crisp Bread (Available GF on request)

Baked Goats Cheese Cake, Pickled Beetroots (V)

### **Intermediate**

Parma Ham, Melon Sorbet, Balsamic Jelly

Parmesan Shortbread, Aubergine Caviar, Confit Cherry Tomato

### **Mains**

Overnight Roast Sirloin of Beef, Rosemary Infused Yorkshire Pudding, Creamed Horseradish, Pan Gravy  
(Available GF on request)

Brined and Rolled Turkey Breast, Confit Leg Meat Stuffing Ball, Cranberry Compote and Bread Sauce  
(Available GF on request)

Oven Roasted Coley Supreme, Brown Shrimp Butter, Samphire (Available GF on request)

Pithiver (French Pie), Leeks, Chesnutt Mushrooms, Smoked Applewood Cheddar Cheese (V)

*All Served with 10 hour Braised Red Cabbage, Thyme Roasted Root Vegetables, Fluffy Roast Potatoes, Steamed Brussel Sprouts*

Discretionary Service Charge of 10% will be added to the bill

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**Desserts**

Christmas Pudding Baked Alaska

The Newbury Chocolate Goocy Pot, Hazelnut and Oat Biscuit Crumb (Available GF on request)

Selection of Cheeses, St John's Chutney, Served with Quince Jelly (Available GF on request)

Vanilla Poached Pear, Mulled Wine Sorbet and Amoretti Biscuit Crumb

**To Finish**

Tea, Coffee and Mince Pies

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*Wishing You a Very Merry Christmas*

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