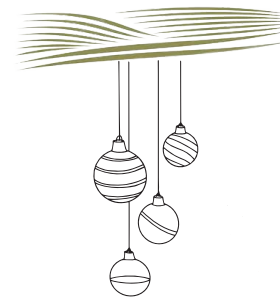




PICKLED & BOARD

PUB & EVENT CATERERS

The New Inn



CHRISTMAS MENU

2 COURSES 28.00, 3 COURSES 34.00

STARTERS

BEETROOT & RED CABBAGE SOUP WITH FENNEL & CARAWAY
TOASTED FOCACCIA, COCONUT CREAM VG/GFA

LEMON & PINK PEPPERCORN CURED TROUT TERRINE
ELDERFLOWER PICKLED CUCUMBER, CIABATTA CROUTES

SMOKED HADDOCK SCOTCH EGG
LEMON, DILL & DIJON MAYO

PIZZETTE WITH VEGAN MOZZARELLA, ONION & CHILLI RELISH
COCONUT & MINT YOGHURT VG

MAIN COURSES

SALT BAKED CELERIAC WITH TAHINI
GARLIC & THYME ROASTED BEETROOT, PARSNIPS AND CARROTS VG/S

FREE RANGE TURKEY, STUFFING, PIGS IN BLANKETS, CAULI CHEESE
STEAMED AND ROASTED VEGETABLES, BREAD SAUCE, REAL GRAVY GFA

HOME CURED SUSSEX HAM, MESSINE SAUCE
CELERIAC PUREE, BUTTER ROASTED CARROTS & JERUSALEM ARTICHOKE GF

WHOLE BAKED STUFFED FILLET OF MACKERAL, CAPER BUTTER
HORSERADISH CRUSHED POTATOES, BATTERED LEEK RINGS GF

TO FINISH

SPICED RUM CHRISTMAS PUDDING CHEESECAKE
CANDIED ORANGE, CLOTTED CREAM

MOCHA TIRIMISU & WALNUT TART
CARAMELISED BISCUIT ICE CREAM GFA/N

CREME CARAMEL WITH PEARS VG/GF

SUSSEX CHEESE GFA

BOOKINGS IN ADVANCE ONLY, MINIMUM OF 4 GUESTS,
PRE ORDERS REQUIRED, £10 REDEEMABLE DEPOSIT PER PERSON

CHRISTMAS BUFFET BOARD

CHARCUTERIE, COLD MEATS, CHEESES, HUMMUS, BABAGANOUSH, MARINATED PEPPERS,
MUSTARDS, CHUTNEYS AND PICKLES, CRUDITES, BAKED BREADS & CROUTES GFA
ALSO AVAILABLE AT £18 PER PERSON

VG VEGAN, GFA GLUTEN FREE AVAILABLE, GF GLUTEN FREE, S CONTAINS SESAME N CONTAINS NUTS

