

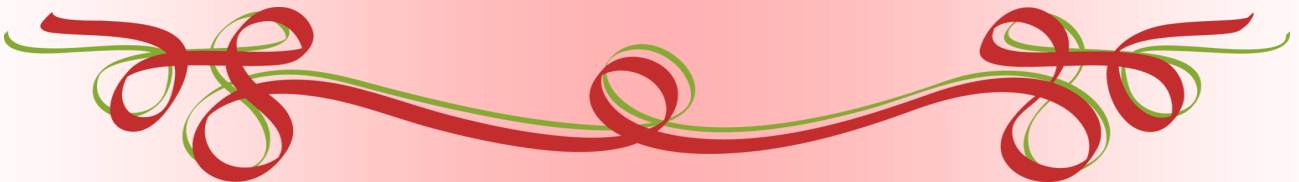
DESSERT	MAIN	STARTER	NAME

Organiser's Name	Tel no.
BOOKING FORM	

The New Inn at Kilmington

Christmas

Menu



STARTERS

SMOKED SALMON & PRAWN PARCEL

PRAWNS AND AVOCADO WITH ZESTY LIME, WRAPPED IN SMOKED SALMON AND SERVED WITH A SWEET CHILLI SAUCE

BEET HUMMUS

VELVETY SMOOTH AND VIBRANT, FINISHED WITH SESAME SEEDS AND BREAD STICKS. VEGAN AND GLUTEN FREE

ORANGE SCENTED DUCK LIVER PATE

A SUBTLE ORANGE SCENTED PATE WHICH PAIRS SUPERBLY WITH CRANBERRY SAUCE, SERVED WITH TOASTED BREAD

PARMESAN TOMATO & BASIL SOUP

A WONDERFULLY CREAMY SOUP BURSTING WITH LAYERED FLAVOURS, SERVED WITH A WARM BABY LOAF

DESSERTS

CHRISTMAS PUDDING

RICH DARK STICKY PUDDING, SERVED WITH CREAM & BRANDY BUTTER

CHOCOLATE TIRAMISU

THIS TWIST ON THE ITALIAN CLASSIC CALLS FOR HOT CHOCOLATE INSTEAD OF ESPRESSO & ADDS LAYERS OF CHOCOLATE GANACHE FOR A DEEP RICH TASTE

PROSECCO & RASPBERRY POSSET

THE DRYNESS OF FIZZ COMPLIMENTS THE DELICATE SWEETNESS OF THIS IMPRESSIVE POSSET, SERVED WITH HOMEMADE SHORTBREAD

STRAWBERRY TRIFLE TERRINE

ALL THE DELICIOUS FLAVOURS OF THIS TRADITIONAL CHRISTMAS TRIFLE, SERVED WITH FRESH CREAM AND SPRINKLED WITH GOLD & SILVER BALLS

MAINS

ROAST CROWN OF TURKEY

CLASSIC CHRISTMAS FAYRE, SERVED WITH PIG IN BLANKETS, STUFFING AND ALL YOUR ROASTED VEGETABLE FAVOURITES

SEA BASS WITH CITRUS SALSA

TENDER SEA BASS, PANFRIED AND FINISHED WITH A ZESTY SALSA, SERVED WITH PARMENTIER POTATOES & ROCKET

MAPLE GLAZED PARSNIP CHESTNUT & FETA LOAF

THE NUT ROAST OF ALL NUT ROASTS! THIS LOAF IS PACKED WITH TEXTURE & FLAVOUR, SERVED WITH ROASTED VEGETABLES

ITALIAN SPICED VENISON CASSEROLE

SLOW COOKED VENISON IN A RED WINE SAUCE WITH PORCINI MUSHROOMS, SERVED WITH CREAMY MASH & ROASTED VEGETABLES

CHRISTMAS PARTY MENU

THE NEW INN AT KILMINGTON

FOR RESERVATIONS PLEASE CALL 01297 33376

3 COURSES £24.95 ~ 2 COURSES £21.95