CHRISTMAS DINNER PRE-ORDER FORM

To secure your booking please ensure that all details below are completed at the time of submission. Please ensure that you raise any dietary requirements or allergies at the time of booking, as we may not be able to make changes on the day.

NAME ON BOOKING: **NO. OF GUESTS:**

EMAIL: **PHONE:**

	STARTER				MAIN				DESSERT			
	SOUP	TERRINE	COCKTAIL	BONBONS	TURKEY	BEEF	SEABASS	WELLINGTON	XMAS PUD	TART	PEAR	CHEESE
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CHRISTMAS DAY BOOKING TERMS & CONDITIONS

Celebrate the magic of Christmas Day with family and friends and let us take care of the cooking.

Enjoy a delicious three-course festive menu, beautifully prepared to make your Christmas celebration one to remember.

Adults - £80.95 per person
Children - £40.95 per person

BOOKING INFORMATION

A £10 non-refundable deposit per person is required to secure your booking.

The full balance and your menu choices must be received by 1st December. Please note that bookings will be cancelled if full payment and menu choices have not been received by this date.

CHRISTMAS DAY

Arrival from 12:00pm
Dinner served from 12:30pm

Sit back, relax and enjoy a wonderful Christmas Day surrounded by those you love. We look forward to welcoming you and making your Christmas truly special.

RIVERSIDE PUB & DINING
NEW INN
HORNING

CONTACT US

Tel: 01603 937294

@thenewinnhorning

thenewinnnorfolk.co.uk

RIVERSIDE PUB & DINING
NEW INN
HORNING

Christmas Day

AT THE NEW INN

25TH DECEMBER

A RELAXED RIVERSIDE CELEBRATION
WITH FAMILY, FRIENDS & GREAT FOOD

STARTERS

PRAWN & CRAYFISH COCKTAIL
Coldwater prawns and crayfish tails,
Marie Rose sauce, baby gem, cucumber ribbons,
cherry tomatoes, fresh lemon, buttered granary bread
(C, G, D, E, M)

ROASTED PARSNIP & NORFOLK CIDER SOUP
Crispy sage, creme fraiche and crusty bread
(G, D, SD)

GOATS CHEESE BONBONS
Beetroot puree, candied walnut,
dressed rocket, burnt orange segments,
balsamic reduction
(G, D N, E, SD)

HAM HOCK TERRINE
Piccalilli, wholegrain mustard mayonnaise,
dressed watercress and sourdough croute
(G, D SD, E, M)

MAINS

ROASTED NORFOLK TURKEY
Roast turkey breast, pigs in blankets, roast potatoes,
sage & onion stuffing, honey-glazed carrot & parsnips,
seasonal greens, Yorkshire pudding, rich turkey gravy.
(G, D, E, CE, M)

BEEF SHORT RIB
Truffled mash, glazed heritage carrots,
roasted shallot, red wine jus
(D, SD, CE)

PAN SEARED SEABASS
Herb crushed new potatoes, buttered tenderstem,
broccoli, confit cherry tomatoes,
Chardonnay, lemon & caper sauce
(F, D, SD)

BUTTERNUT SQUASH, CHESTNUT & MUSHROOM WELLINGTON
Roast potatoes, maple-glazed root vegetables,
seasonal greens and rich gravy
(G, SD)

WE WISH YOU A VERY MERRY CHRISTMAS
FROM ALL AT THE NEW INN

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Rich Brandy sauce
(G, D, SD)

DARK CHOCOLATE & SALTED CARAMEL TART
Chantilly cream, chocolate soil, fresh raspberries
(G, D)

POACHED PEAR
Red wine, cinnamon, star anise & orange poached pear,
vanilla ice cream and mulled wine reduction
(D, SD)

NORFOLK CHEESE PLATE
Binham Blue, Norfolk White Lady,
Smoked Dapple, artisan crackers,
red onion chutney, whipped butter
(G, D, SD)

PLEASE INFORM US OF ANY ALLERGIES WHEN PLACING YOUR ORDER

C - CRUSTACEANS CE - CELERY D - DAIRY E - EGGS F - FISH
G - GLUTEN M - MUSTARD N - NUTS SD - SULPHUR DIOXIDE