

Christmas

PARTY MENU

26TH NOVEMBER - 21ST DECEMBER
(Excluding Sundays & Mondays)

STARTERS

Roasted cauliflower soup with roast red onions
& sage cream - *GF/DF/VE*

Sweet potato & cranberry falafel with raisin hummus
& fried pitta - *DF/VE/GF**

Coarse pork & bacon terrine with apple cinnamon relish,
red chard & croutons

Smoked mackerel pate with muffin croute, wasabi
& peanut sauce

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MAIN DISHES

Turkey roulade: turkey breast stuffed with thigh meat &
chestnuts, pigs in blankets, roast root vegetables,
Brussels sprouts, roast potatoes & turkey gravy - *GF/DF*

Braised beef brisket, thyme & parsley pudding,
roast root vegetables, Brussels sprouts, roast potatoes.
& beef brisket gravy - *GF**

Saffron poached salmon, creamed leeks, new potatoes &
radish salad - *GF*

Vegan "meatless" loaf, roast root vegetables, Brussels
sprouts, roast potatoes & chestnut gravy - *GF/DF/VE*

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DESSERTS

Christmas pudding with plum jam & brandy sauce - *VE/DF/GF**

Baked white chocolate & raspberry cheesecake
with cardamon syrup

Rum raisin Crème Brûlée with rum truffle

Stilton, apple, chutney & oatcakes -*GF*

1 COURSE £20
2 COURSES £26
3 COURSE £32

PRE BOOKINGS
ESSENTIAL

NEW INN, HALSE
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THANK YOU FOR CHOOSING TO BOOK WITH THE NEW INN.

IF YOU OR ANYONE IN YOUR PARTY HAS ANY ALLERGIES OR INTOLERANCES PLEASE LET US KNOW BEFORE PLACING ANY MEAL CHOICES. NOT ALL OF OUR INGREDIENTS ARE LISTED, AND ALL FOOD IS PREPARED IN OUR KITCHEN WHERE NUTS, CEREAL & FLOURS CONTAINING GLUTEN ARE PRESENT.

YOUR CHRISTMAS BOOKING WILL ONLY BE CONFIRMED ONCE THE FULL DEPOSIT HAS BEEN PAID. WE REQUEST A £5 DEPOSIT PER PERSON THAT IS NON-TRANSFERABLE AND NON-REFUNDABLE.

TO PAY YOUR DEPOSIT, WE WILL REQUIRE THE FULL AMOUNT TO BE PAID IN ONE TRANSACTION. PLEASE CALL THE PUB DIRECTLY TO ARRANGE THIS. WE WILL DEDUCT THE DEPOSIT FROM YOUR FINAL BILL ON THE DAY/EVENING OF YOUR BOOKING SUBJECT TO ANY CHANGES/CANCELLATIONS, AS DETAILED BELOW.

WE MAY CHARGE FOR RESERVING A PRIVATE AREA OF THE PUB; HOWEVER THIS WILL DEPEND ON THE DATE/TIME AND HOW MANY PEOPLE ARE ATTENDING. WE WILL LET YOU KNOW WHEN MAKING YOUR BOOKING.

WE WILL REQUIRE YOUR FULL MENU CHOICES 7 DAYS PRIOR TO YOUR BOOKING SO THAT WE HAVE ENOUGH TIME TO PREPARE.

IF YOU NEED TO CHANGE THE DATE OR CANCEL YOUR BOOKING, PLEASE LET US KNOW AT LEAST 7 DAYS IN ADVANCE.

PLEASE TRY TO ARRIVE ON TIME OR CALL US IF YOU ARE GOING TO BE LATE. ANY GUESTS THAT ARE FORTUNATE ENOUGH TO LOOK UNDER THE AGE OF 25 WILL BE ASKED FOR IDENTIFICATION AND PROOF OF AGE SO PLEASE ENSURE THEY BRING EITHER A VALID PASSPORT OR DRIVING LICENSE.

CHANGES & CANCELLATIONS

IF THE NUMBERS OF YOUR PARTY WILL NEED TO INCREASE OR DECREASE, PLEASE LET US KNOW AT LEAST 5 DAYS IN ADVANCE SO THAT WE CAN ENSURE WE HAVE ENOUGH SPACE. IF A MEMBER OF YOUR PARTY NEEDS TO CANCEL THEIR PLACE AFTER THIS TIME, THE DEPOSIT WILL NOT BE REFUNDED. IF SOMEONE FROM YOUR BOOKING OR YOUR ENTIRE PARTY IS A NO SHOW, THERE WILL BE NO REFUND FOR THE DEPOSIT.

Christmas PARTY MENU



Book before Thursday 31st October and each guest will receive a free glass of prosecco .

BOOKINGS ONLY!

FROM 26TH NOVEMBER - 21ST DECEMBER

Excluding Sundays & Mondays

1 COURSE £20
2 COURSES £26
3 COURSE £32

**PRE BOOKINGS
ESSENTIAL**

**Parties for 10
guests and more:
You will also
receive a free
mince pie & glass
of mulled
wine, booked
anytime!**

**TO BOOK
OR FIND OUT MORE
INFORMATION CONTACT US
VIA EMAIL
reception@newinnhalse.com**

*have a merry time with
us this Christmas*

NEW INN, HALSE

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