

NEWBY BRIDGE HOTEL

FESTIVE MENU 2023

Homemade Tomato & Sweet Pimento Soup,
Almond Cream, Crusty Roll (vegan)

Goats Cheese, Crostini, Truffle Honey,
Pickled Blackberries (v)

Ham Hock Terrine, Feta, Serrano Ham & Apple,
Raspberry Vinegar Gel

Smoked Mackerel & Cured Salmon Salad, Pickled Fennel,
Sunblushed Tomatoes, Lime Crème Fraîche

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Traditional Roast Turkey Breast, Roast Potatoes, Mashed Potatoes,
Pigs in Blankets, Stuffing Balls, Seasonal Vegetables, Roast Gravy (*gf)

Slow Cooked Beef, Fondant Potato, Shallot Purée, Roast Carrot,
Red Wine & Orange Jus (gf)

Pan Seared Salmon, Lemon & Chive Potatoes,
Pistachio & Tomato Pesto (gf)

Butternut Squash, Lentil & Almond Wellington,
New Potatoes, Greens (vegan)

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Traditional Christmas Pudding, Brandy Sauce (*gf)

Salted Caramel & Coffee Roulade, Roasted White Chocolate,
Banoffee Ice-Cream (gf)

Strawberry Daiquiri Semifreddo, Compressed Apples,
Apple Sorbet

Mini 2 Cheese Platter:
Cheddar & Blue Cheese, Apple, Grapes, Chutney, Biscuits

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Tea, Coffee & Mince Pies

Available Monday to Saturday 12 noon - 4 pm & 6 pm - 8.45 pm

*Lunch: 2 courses £20.95 or 3 courses £26.95 ~ Dinner: 2 courses £26.95 or 3 courses £32.95
£10.00 per person non refundable deposit required on bookings of 10 or over*