

Festive Menu

2 courses £40

3 courses £45

FOR THE TABLE

Sourdough and butter

Estate sourdough with Longman's salted butter *264kcal*

Crutidés

Raw vegetables with hangop *197kcal*

STARTERS

Cranberry and mozzarella tart

Cranberry and buffalo mozzarella tart with a side salad and balsamic *427kcal*

Gin cured trout salad

A salad of cured trout, fennel, watercress, clementine and horseradish
crème fraîche *630kcal*

Roast onion and cyder soup

Roast onion and cyder soup with sourdough and butter *533kcal*

MAINS

Stuffed turkey leg

Free range bronze turkey leg with cranberry stuffing, spiced carrot purée,
braised red cabbage, roast potatoes, seasonal vegetables and gravy *940kcal*

Nut roast

Nut roast with spiced carrot purée, braised red cabbage, roast potatoes,
seasonal vegetables and vegan gravy *892kcal*

Market fish

Roasted fish of the day with ratte potatoes, cyder braised greens and
dill beurre blanc *845kcal*

SIDES (+£6 supplement)

Rosemary roast potatoes

Roast potatoes finished with rosemary sea salt *356kcal*

Fried sprouts with candied walnuts

Fried sprouts with candied walnuts and vinaigrette *398kcal*

Pigs in blankets with cranberry ketchup

Roasted pigs in blankets with cranberry ketchup *542kcal*

DESSERTS

Poached pear

Cyder poached pear with sourdough crumb and dark chocolate sorbet *457kcal*

Christmas pudding

Steamed Christmas pudding with brandy clotted cream *386kcal*

Margaretha's gouda and crackers

The Creamery gouda with The Newt crackers and ale chutney *433kcal*



Wishing you & your family a very

Merry Christmas

from all at

THE CREAMERY

All Newt bakery products are produced in a kitchen that handles celery, cereals that contain gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soya, sulphites & tree nuts. Please ask a host for allergen information. A 12.5% discretionary service charge will be added to your bill.