



Christmas Party Menu

3 COURSES £40 2 COURSES £35

Available From 21st of November to 23rd of December

STARTERS

Winter Root Vegetable Soup

served with homemade bread and whipped butter (V,VE*,GF*,D*)

King Prawn and Smoked Salmon Cocktail

on a bed of garden salad with a wedge of lemon (D, GF)

Charred Hispi Cabbage

with a romesco sauce base with pickled walnuts, salsa verde and a herb crumb (GF, D, V, VE)

Crispy Ham Hock Terrine

with baby gem lettuce, celeriac puree and a home made sweet chilli sauce (GF*)

MAIN COURSES

Traditional Butter Roasted Turkey or Topside of Beef

Original Maids of Honour Vegetable Pie (V)

The above dishes are served with all the trimmings - roast potatoes, maple roasted carrots and parsnip, braised red cabbage, a mixture of garden vegetables, Yorkshire pudding, sausage meat stuffing, a pig in blanket and a rich gravy (GF*, DF*)

Butternut Squash Risotto

with a herb crumb, toasted seeds, rocket and garlic oil (GF, D, V, VE)

Pan Fried Seabass Fillet

served with garlic and herb crushed potatoes and cava nero and a white wine and cream sauce (GF)

DESSERTS

Traditional Christmas Pudding

served with brandy sauce. (V,VE*,GF*,D*)

Chocolate Orange Mousse

with a quenelle of sweet cream and homemade honeycomb (GF*)

Vegan Vanilla Panna Cotta

served with raspberry coulis and shortbread (V, VE, GF*, D*)

Original Maids of Honour Lemon Tart and Cream (V)

A Selection of Ice Cream and Sorbets - Available in 1, 2 or 3 scoops. Vegan option available

**BOOK ONLINE WWW.THENEWINNWESTCOKER
OR CALL US ON 01935 864000**

A holding fee of £15 per head will be taken for guests who do not show from the credit or debit card attached to the booking.
We kindly ask that you notify us at least 48 hours in advance if you need to cancel or modify your booking.

All food is prepared in a kitchen which contains the 14 allergens. Please make your server aware of any allergens or intolerances
V=vegetarian VE=vegan D= without dairy G= without gluten *= available on request