



Christmas

3 COURSE MENU £34.95

STARTERS

White Onion, Cider and Potato Soup
served with bread and butter (V,VE,G*,D)

Winter Salad of Grilled Goats Cheese, Pear and Walnuts
served with a sherry vinegar and shallot dressing. (V,VE*,G,D*)

Warm Smoked Bacon, Chicken and Leek Crumble
served with a parmesan and paprika crumb topping

An Aromatic Sweet Potato, Red Lentil and Ginger Dahl
served with a fennel and onion bhaji and crispy poppadom (V,VE,G,D)

Basket of Crispy Deep Fried Breaded Whitebait
served with a lemon and tarragon mayonnaise (D)

MAIN COURSES

Roast Crown of Locally Sourced Turkey and Cranberry Sauce
served with an apricot and chestnut stuffing, pork chipolata wrapped in bacon,
roast potatoes, seasonal buttered vegetables and rich gravy. (G*,D*)

Roast Sirloin of West Country Beef
With Dauphinoise potato, Bourguignon sauce and seasonal vegetables. (G*,D*)

Baked Fillet of Salmon with a Citrus and herb Crust
served on homemade tagliatelle with veracruz sauce and parmesan. (D*)

Chestnut Mushroom and Smoked Cheddar Cheese Arancini
served with baby spinach and beetroot coulis. (V)

Sprout and Tofu Spanakopita
served with baby potatoes and plum tomato sauce. (V,VE,D)

DESSERTS

Traditional Christmas Pudding
served with brandy sauce. (V,VE*,G*,D*)

Baked Apple filled with Dried Fruit and Nuts
with a cinnamon pastry puff, maple and vanilla ice cream. (V,VE,G*,D)

Rich Dark Chocolate Delice
with hazelnut praline & salted caramel ice cream. (V)



Trio of West Country Cheeses
with celery, grapes, damson chutney & crackers (V,G*)

Seville Orange Marmalade, Mascarpone and Ginger Cheese Cake
served with a forest fruit compote. (V)



The Christmas Menu is available from the 22nd
of November to the 23rd of December

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

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