

3 Course - £42

2 Course - £35

#### **Starters**

Chicken Liver Parfait, Blackberry Chutney & Sourdough

Gin Cured Salmon, Clementine Gel & Charred Chicory

Winter Minestrone, Cavatelli Pasta & Parmesan (vg option)

Burrata, Beetroot, Pesto & Horseradish

#### **Mains**

Free-Range Turkey Loin, Sage & Onion Stuffing, Brussel Sprouts, Chestnuts, Parsnip Purée, Pigs in Blankets & Roast Potatoes

Squid Ink Risotto, Prawns & Romesco Sauce

Sika Venison, Sautéed Wild Mushrooms, Mashed Potato & Berry Jus Root Veg & Mixed Nut Wellington, Rosemary Potatoes, Red Cabbage & Jus (vg)

#### Dessert

Christmas Pudding & Salted Caramel Sauce (vg option)

Panettone Bread & Butter Pudding with Vanilla Ice-Cream

Cinnamon Poached Pear with Chantilly Cream

Cheese Board - Bath Soft Cheese, Canterbury Cobble & Bishop Blue (£8 supplement)





### **Sides**

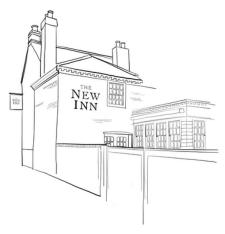
Pigs in Blankets £5

Pork & Sage Stuffing £4.5

Honey Roasted Heritage Carrots £4.5

Roast Potatoes £4.5

Cauliflower Cheese £5





# Canapés

# Choose up to 4 of the following canapés £3 per canapé

Stuffed Mushrooms with Soffritto (vg)

Mini Bruschetta (vg)

Pigs in Blankets

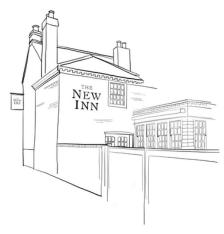
Crispy Roast Chicken Vol-Au-Vents

Goats Cheese & Fig Canape (v)

Roast Beef & Horseradish

Smoked Salmon, Cream Cheese & Dill

Cauliflower Croquettes (v)





# **Sharing Platters**

each platter serves 2-4 people

### Meat Platter

Parma Ham, Cobble Pork Coppa, Italian Bresaola, Lard & Walnut Bruschetta & Fig Chutney with Sourdough Bread, Crackers & Grapes £25

### Cheese Platter

Bath Soft Cheese, Canterbury Cobble, Bishop Blue & Fig Chutney with Sourdough Bread, Crackers & Grapes £25

### Meat & Cheese Platter

Parma Ham, Cobble Pork Coppa, Italian Bresaola, Lard & Walnut Bruschetta, Bath Soft Cheese, Canterbury Cobble, Bishop Blue & Fig Chutney with Sourdough Bread, Crackers & Grapes £45





### Christmas Drinks

## Sparkling & Champagne

Prosecco Sylvoz Brut Reception
£30 per bottle

Cava Joan Sardà Reserva Brut Reception
£41 per bottle

Delamotte Brut Champagne Reception
£67 per bottle

### **Red Wine**

II Barroccio Nero d'Avola, IGT Rosso Terre Siciliane, Italy £26 Le Grand Castelet, Merlot, IGP, Alpilles, France £36 Rioja Reserva, Bodegas Zugober Belezos, Spain £52

### White Wine

Le Coste Trebbiano, Poderi dal Nespoli, Romagna, Italy £26 Le Grand Castelet Chardonnay, Alpilles, France £36 Pouilly-Fumé 'Les Origines', Domaine Figeat, Loire, France £52





Join us for lunch or early dinner, Join us for lunch or early dinner at your beautiful pub, where warmth and hospitality await. With a menu filled with delicious options crafted from local ingredients, there's something to satisfy every palate.

**Bar** ~ 12pm-10pm **Kitchen** ~ 12pm-8.30pm

### Christmas Day

In keeping with tradition, The New Inn will welcome our local residents for drinks from 12 to 2:30pm. Come celebrate the season with us, enjoying warm hospitality and great company. Our inviting atmosphere, highlighted by a crackling fire, creates an ideal setting for a cold Christmas Day.

*Bar* ~ 12pm-2.30pm

# **Boxing Day**

Lunchtime fun kicks off at 12pm! After a delightful stroll with your furry friend around Ham Common, what could be better than wrapping it up with a fabulous pint and a scrumptious lunch right here at The New Inn? Cheers to that!

Bar ~ 12pm-7pm Kitchen ~ 12pm-5pm





### New Years Eve

This year, we will be open until 1am for everyone to enjoy the celebrations as we welcome 2025. Join us for a complimentary glass of bubbles when the clock strikes midnight. At 7pm, get ready for a New Year quiz—it's not just any quiz, but a big fat quiz of the year!

Be sure to reserve your team.

Bar ~ 12pm-1am Kitchen ~ 12pm-8.30pm

On New Year's Day, we'll have our Sunday menu ready for you. After your your stroll around Ham Common, gather the family and join us for a heartwarming Sunday roast.

New Years Day
Bar ~ 12pm-7pm
Kitchen ~ 12pm-5pm





Join us this Christmas at The New Inn Ham Common with your friends, family, or colleagues. Immerse yourself in the festive atmosphere and savor our delightful Christmas menus for an unforgettable outing. At The New Inn, we're dedicated to fulfilling all your Christmas celebrations!

#### Sit Down 2 or 3 Course Festive Menu

Join us for our delightful two and three course festive menu, available from November 20th to December 30th. Indulge in dishes like gin-cured salmon, sika venison with sautéed wild mushrooms, creamy mashed potatoes with berry jus, squid ink risotto with prawns and romesco sauce, along with classic turkey and traditional accompaniments for those celebrating the season.

#### Canapés

Kick off your event by savoring the spirit of winter with a delightful assortment of canapés crafted by our talented chefs. Our festive canapé receptions offer a refined atmosphere perfect for any celebratory occasion.

#### Buffet Menu

This Christmas, The New Inn Ham Common has all your festive arrangements sorted. Select from our delightful buffet options, featuring scrumptious food and beverages. We offer a Christmas buffet designed to make your celebrations truly memorable.

#### Contact The New Inn

Tel - 02089409444

Email - info@thenewinnham.com

Website - www.newinnham.co.uk

