

NEWBOLD
COMYN

• ARMS •

Christmas MENU

Pink Gin Cured Salmon, Lemon Pearls, Rocket Salad (GF)

Pastrami & Sunblush Tomatoes with Sweet Mustard Ketchup, Cornichon Salad (GF)

Whipped Goats' Cheese topped Focaccia with Beetroot Purée
& Goats' Cheese Beignet

Pulled Ham Hock Terrine with Sticky Onion Jam & Toasted Ciabatta

Wild Mushroom & Vegan Parmesan Arancini on a Spicy Arrabiata Sauce (VE)



Turkey Crown, Pigs in Blankets, Bread Sauce & Rich Gravy

Individual Game Pie with Juniper & Red Wine Jus

Squash Wellington with Pecan & Chestnut Stuffing served with Cider
& Onion Gravy (VE)

Baked Cod on Sizzling Potatoes & Lemon Beurre Blanc (GF)

Slowly Roasted, Rolled Pavé of Beef with Shallots & Pancetta Crisp (GF)

All served with Roasted Carrots & Parsnips, Sprouts, Leeks with Crumbled
Chestnuts, Braised Red Cabbage.

(All but the fish is also served with roasted potatoes).



Black Forest Gateau with Rum Soaked Cherries

Christmas Pudding & Brandy Custard

Sticky Toffee Pudding with Toffee Sauce & Pouring Cream (GF)

White Chocolate Brownie with Raspberries & Chocolate Sauce

Lemon Meringue Pie (VE) (GF)

Cheese board per table £24.95 - selection of British Cheeses, Chutney & Biscuits



£10pp deposit is required to hold the booking. Booking is only confirmed once the pre-order is received. For tables of 6 or more, a 12.5% service charge will be added, all tips go to the team. Cancellations must be made 72 hours prior to the booking to avoid a charge. Our kitchen contains allergens. Please inform your order taker of any allergies prior to ordering. We can however never fully guarantee that dishes are totally free from allergens.