



NEWTOWN HOUSE

CHRISTMAS DAY *lunch*

3 Courses Adults £85 Children £65

Starters - Enjoy a Prosecco Cocktail on Arrival

FRENCH ONION SOUP (V)

Served with Toasted Brie and Crusty Bread

SMOKED SALMON & PRAWN COCKTAIL (V)

Served with Marie-Rose Sauce and Brown Bread

CHICKEN LIVER PÂTÉ

Served with Date & Onion Chutney and Toasted Sourdough

Main

TRADITIONAL

SLOW ROASTED NORFOLK TURKEY CROWN

With Chestnut & Bacon Stuffing, Pigs in Blankets, Goose Fat Roasted Potatoes and Rich Turkey Gravy

TUSCAN BUTTER SALMON (V)

With a Tomato and Basil Cream Sauce and Roasted New Potatoes

ROAST SIRLOIN OF BEEF

With Yorkshire Pudding, Goose Fat Roasted Potatoes and Red Wine Gravy

MUSHROOM AND BRIE WELLINGTON (V)

Served With Roasted Potatoes and Vegetarian Red Wine Sauce

All served with traditional seasonal vegetables, carrots, roasted parsnips, brussels sprouts and braised red cabbage

Dessert

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Sauce

CHOCOLATE TART

Served with Chantilly Cream and Raspberry Compote

STRAWBERRIES AND CREAM CHEESECAKE

Served with Strawberry Coulis

WARM FESTIVE STICKY TOFFEE PUDDING

Served with Toffee Sauce and Vanilla Ice Cream

Warm mince pies and coffee will be served after desserts

2 x Sittings: 12pm (11.30am arrival) or 3pm (2:30pm arrival)

50% deposit per head to be paid on booking

Pre-order and full payment by 10th December 2023

NB. Deposit non-refundable after 2 weeks from date of booking. Deposits can be made in Cash, Card or Cheque (booking may be cancelled if cheque does not clear). All dietary requirements must be declared at the time of pre-order. If we do not have your pre-order by 10th December 2023 your booking may be cancelled. Price for children is up to 12 years old.