



New Inn Shardlow
Christmas Fayre Menu



For bookings - phone 01332 793330

Available Saturday 1st December – Sunday 30th December (excluding Christmas Day)
3 courses £20.95 2 courses £15.95 Main course £10.95

Starters

Carrot and Coriander Soup (v)

with crusty baguette and butter

Prawn Cocktail

on a bed of lettuce with bread and butter

Crispy Breaded Mushrooms(v)

with cranberry mayonnaise dip and salad garnish

Seasonal Pâté

with warm toast and butter, and festive chutney

Mains

All of our main courses are served with new and roast potatoes, pigs in blankets and a selection of fresh seasonal vegetables

Hand Carved Turkey

with Yorkshire pudding, cranberry and bread sauce

Traditional Roast Beef

with Yorkshire pudding and horseradish sauce

Veg Nut Roast with Apricot & Goats Cheese (v)

served with new potatoes and seasonal vegetables

Seasonal Battered Fish Goujons

served with chunky chips and peas

Desserts

All desserts are served with a choice of custard, ice cream or single cream

Traditional Christmas Pudding

with brandy custard

Hot Mince Pies

Salted Caramel Torte.

Cheese and Biscuits

A non-refundable deposit of £5 per person will be required at the time of the booking with the balance paid in full prior to the booking date

Nut Allergy – All our dishes may contain traces of nuts or nut derivatives. Some fish dishes may contain small bones. All meals are subject to availability. Whilst we take great care to preserve the integrity of our vegetarian dishes, we must advise that they are handled and cooked in a multi-kitchen environment.