FESTIVE LUNCHTIME MENU

THE
NEW TIMES

MONDAY TO SATURDAY

AVAILABLE FROM 18TH NOVEMBER - 24TH DECEMBER

newtimestiptree.co.uk

Starters

PRAWN COCKTAIL
Classic Prawn Cocktail with a Tangy Marie Rose Sauce, Served on a Bed of Crisp Lettuce with Wholemeal Bread

SMOOTH BRUSSELS PATE
Smooth & Velvety Pate with Crisp Toasted Slices & a Tangy Red Onion Chutney

DEEP FRIED BRIE
Deep Fried Brie Served with Cranberry Sauce & Dressed Mixed Salad Leaves

HOMEMADE SPICY PARSNIP SOUP
Served with Crusty Bread

Main Course

FESTIVE ROAST TURKEY DINNER
Served with Pigs in Blankets, Stuffing Balls, Roast Potatoes, Roast Parsnips, Brussell Sprouts, Seasonal Vegetables, Chefs Special Gravy & Cranberry Sauce (GFO)

FESTIVE 6 OZ BEEF/CHICKEN BURGER
Served in a Brioche Bun with cheese, Chunky Chips, Stuffing & Cranberry Sauce

HOMEMADE PIE OF THE DAY (ASK STAFF)
Served with Roast Potatoes, Roast Parsnips, Seasonal Vegetables, Chefs Special Gravy

SALMON FILLET
Freshly Poached Fillet of Salmon drizzled with a rich Parsley Butter Sauce served with New Potatoes and Garden Peas (GF)

NUTROAST
Served with Roast Potatoes, Roast Parsnips, Brussel Sprouts, Seasonal Vegetables, Chefs Special Vegetarian Gravy & Cranberry Sauce

VEGAN COTTAGE PIE
Served with Roast Potatoes, Roast Parsnips, Brussel Sprouts, Seasonal Vegetables, Chefs Special Vegetarian Gravy & Cranberry Sauce

Christmas Dessert Selection

Indulge in a Variety of Traditional & Modern Desserts from our Christmas Dessert Cabinet.

TO INCLUDE CHRISTMAS CRACKERS

2 course £24.95 per adult

3 course £29.95 per adult