

CHRISTMAS LUNCH

STARTER

Beetroot, orange & juniper cured trout, horseradish crème fraiche, orange, dill and pickled mustard seeds

Duck liver & Armagnac parfait, spiced plum, pickled walnuts, toasted brioche

Jerusalem artichoke and smoked garlic soup, hazelnut & thyme, house baked focaccia (v/vo)

MAIN

Turkey roulade, confit turkey leg, apricot, sage and chestnut stuffing, pigs in blankets, roast heritage carrots, mulled wine braised red cabbage, roast potatoes, turkey gravy

Pan roasted Cornish John Dory, smoked haddock brandade, Tresco spinach, mustard beurre blanc, chive oil

Celeriac and wild mushroom pithivier, Tresco spinach, salsify, Madeira and thyme jus (v/vo)

PUDDING

Zoe's homemade Christmas pudding, brandy sauce

Sherry trifle, raspberry, orange, almond sponge, toasted almonds (v/vo)

Baron Bigod, quince jelly, Tresco plum chutney

TO FINISH

Origin filter coffee • Selection of teas • Petit fours

£120 per person – advance booking essential on 01720 423006 or newinn@tresco.co.uk

Three courses included in all Christmas breaks at The New Inn

v vegetarian · vo vegan option · please let us know about any food allergies or intolerances on ordering