

CHRISTMAS EVE SUPPER AND BOXING NIGHT SUPPER

5 COURSES AT £20 A HEAD

5pm to last orders at 8pm



BOXING DAY LUNCH AND NEW YEAR'S DAY LUNCH

2 Courses £12.50 and 3 Courses £15.75



NEW YEAR'S EVE SUPPER

5 COURSE DINNER

WITH A GLASS OF SPARKLE TO FINISH THE MEAL

£28.00 A HEAD

5pm – Last Orders at 8pm



JOIN US FOR A FESTIVE AFTERNOON

CREAM TEA @ £10 A HEAD

ON DECEMBER 1ST AND DECEMBER 15TH FROM 3.30PM



Newchurch House Restaurant

The Street, Newchurch
Romney Marsh
Kent TN29 0DZ

Tel: 01303 872553

*Festive Christmas
Menu*  
2019

£23.95

£5.00 Deposit per person and pre order required

STARTERS

Scallops and Prawn Mornay
topped with Grilled Cheese



Brussels Pate with Bramley Apple Butter,
Christmas Chutney and Toasted Wholemeal Bloomer



Savoury Minced Beef Medallions
with Cucumber Rata and Beetroot Relish



Chilled Mixed Melon Cocktail



Trio of Hand Breadcrumbed Camembert Pieces
with Cranberry Compote and Bramley Apple Puree



Oven Baked Button and Chestnut Mushrooms
in a Mature Cheddar Sauce with Toasted Bloomer



Chicken Peking Style filled Tortilla Wrap
with a Peking Sauce Drizzle

MAIN COURSES

Roast Turkey Breast
with Sausage Meat and Bacon Wrap,
Homemade Stuffing, Yorkshire Pudding
and Roast Potatoes

Traditional Braised Ribeye Steak served with Creamed
Potatoes and Yorkshire Pudding



Chicken Ballantine (chicken breast filled with savoury
beef mince) served with Blackberry Compote,
Croquette Potatoes and Cassis Au Jus



Kentish Lamb Hot Pot
with Cheesy Scalloped Potato Topping



Loin of Cod with Creamed Potatoes
and a Lobster and Prawn Sauce



Vegetarian Mock Chicken, Sweet Potato and Leek Pie
(quorn chicken pieces, sweet potato and leeks in a veg-
etarian gravy wrapped in vegetarian pastry)



Italian Style Pork Ragu with Savoury Dumplings and
Mini Roast



ALL SERVED WITH FRESH VEGETABLES

Gluten Free Gravy and Gluten Free Stuffing available



Christmas Pudding and Brandy Cream

OR

Selection of sweets from the board



Coffee and Mince Pie