

1 COURSE £12

2 COURSE £16

3 COURSE £20

Supplements may apply Pre-orders required for tables of 12 or more

STARTERS

Roasted red pepper & tomato soup with crusty bread (V)

Curried prawn & crayfish cocktail, iceberg lettuce & brown bread (£1 supplement)

Beer battered black pudding with creamy dijon mustard sauce

Yorkshire puddings with onion gravy (V)

Grilled field mushrooms on toast with creamy garlic sauce (V)

Chicken liver pate, toasted ciabatta & onion chutney

MAINS

Roast beef, turkey or vegetarian nut roast, Yorkshire pudding, roasties & gravy (available as a small portion £4 off)

Pan fried seabass fillet, roast vine tomatoes & basil pesto

10oz rump steak, pepper sauce & chips (£3 supp) (available as a small portion £4 off)

6oz Turkey burger topped with fried onions, chipolatas, cranberry sauce & brie served in a brioche bun with skinny fries

Slow braised belly pork, crackling, apple sauce and roast gravy (available as a small portion £4 off)

Mixed pepper & mushroom penne pasta, creamy cajun sauce (V) (available as a small portion £4 off)

All mains served with a selection of vegetables and new potaoes

SWEETS

Christmas pudding & brandy sauce

Jam roly poly, vanilla custard

Vanilla cheesecake, fruit coulis & whipped cream

Selection of mixed ice creams

Chocolate fudge cake & vanilla ice cream

The New Inn, Forest Hill Road, Sowood, Halifax HX4 9LB Tel: 01422 310937 www.thenewinnsowood.co.uk

Food Served

Monday to Thursday 12pm - 2.00pm and 5.00pm- 9.00pm

Friday 12pm - 9.00pm

Saturday 12pm - 9.00pm

Sunday 12pm - 8.00pm **Bank Holidays** 12pm - 8.00pm

