

CHRISTMAS EVE SUPPER & BOXING NIGHT SUPPER

STARTERS ALL £5.00
MAIN COURSES ALL £10.00
DESSERTS ALL £5.00
6pm to last orders at 8pm

BOXING DAY LUNCH

2 COURSES - £14.95
3 COURSES - £18.25

NEW YEAR'S EVE SUPPER 6 COURSE DINNER WITH A GLASS OF SPARKLE TO FINISH THE MEAL

£40 A HEAD
6pm to last orders at 8pm
CARRIAGES AT 11pm

£10 deposit per person
and pre-orders required for all meals

Newchurch House Restaurant

The Street, Newchurch
Romney Marsh, Kent
TN29 0DZ
Tel: 01303 872553

Festive Christmas Menu 2026

£30

£10 deposit per person and pre-order required

www.newchurchrestaurant.co.uk

FESTIVE CHRISTMAS MENU £30

STARTERS

Classic Prawn Marie Rose Cocktail & Smoked Salmon
served with Buttered Wholemeal Bloomer
(Cr/F/E/Mu/D/GI/B)



Brie, Cheddar & Caramelized Red Onion Bake
served with Toasted Wholemeal Bloomer
& Salad Garni (D/Mu/GI)



Pan Fried Mushrooms in Garlic Butter
served with Buttered Wholemeal Bloomer
and a Salad Boat (GI/D/Mu)



Deep Fried Whitebait served with a
Garlic Pesto Mayonnaise Dip and a Salad Boat (F/E/D/Mu/N)



Ardennes Pate topped with Caramelized Red Onion &
Pistachio Nuts served with Toasted Wholemeal Bloomer
and a Homemade Tomato Chutney (GI/D/N/Mu)



Chef's Hand-Crafted Meatballs in Chef's Tomato Spiced
Herb Sauce served with a Salad Boat and
Buttered Wholemeal Bloomer (GI/D/N/Mu)



Spiced Chicken Strips in Chef's Tomato Spiced Herb
Sauce in a Tortilla Wrap, topped with Cheddar Cheese and
Baked served with a Salad Garni (GI/D/Mu)

PRE ORDERS ARE REQUIRED FOR THIS MENU
ANY ALLERGIES PLEASE INFORM US

MAIN COURSES

Roasted Breast of Turkey served with Sausage & Bacon Wrap, Sage &
Onion Stuffing Ball, Yorkshire Pudding, Fresh Vegetables, Brussels
Sprouts, Mini Roast Potatoes, Gravy and Cranberry Jelly (GI/E)



Tenderized Sirloin Steak, Pan Flash Fried
served with a Classic Diane Sauce, Double Cooked Chips and
Buttered Garden Peas (D/Mu/Su)



Chef's Hand-Crafted Shortcrust Slow Cooked
Shoulder of Lamb Pie served with Mini Roast Potatoes,
Fresh Vegetables and Gravy (GI/D)



Pan Fried Chicken Medallions in a Mushroom, Onion &
Tomato Red Wine Sauce served with Buttered Garden Peas,
Sweet Carrots and Crispy Roasted Baby Potatoes (D/S)



Roasted Loin of Pork served with Fresh Vegetables,
Brussels Sprouts, Mini Roast Potatoes,
Yorkshire Pudding and Gravy (D/E)



Grilled White Fish in a Mushroom & Thyme Cream Sauce
served with Buttered Garden Peas, Sweet Carrots and
New Potatoes (F/D/E/GI/Mu/S/B)



Root Vegetable & Mushroom Bourguignonne served
with Colcannon Creamed Mash OR Steamed Rice (D/Su)

Christmas Pudding with Anne's Brandy Cream
OR Selection of Sweets

Coffee and Anne's Mince Pie