



Christmas

at the London Inn
St Neot

CHRISTMAS FAYRE

28TH NOVEMBER - 23RD DECEMBER



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CHRISTMAS FAYRE

2 COURSE £24.99 | 3 COURSE £29.99

Starters

Homemade Leek & Potato Soup - served with toasted bread (VE) (GFO)

Calamari Strips - served with sweet chilli dipping sauce

Pork, Chicken & Sage Terrine - toasted bread and garnish

Halloumi Fries - served with sweet chilli dipping sauce (V)

Mains

Roast Turkey & Pigs in Blankets

Slow Roasted Topside of Beef & Yorkshire Pudding (GFO)

both served with honey roasted parsnips, braised red cabbage with apple, sprouts with smoked bacon and sesame & roast potatoes

Squash, Brie, Beetroot & Truffle Infused Tart with vegetarian Pigs in Blankets (V)

Vegan Nut Roast (VE) (GFO)

both served with seasonal vegetables of the day & roast potatoes

Oven Baked Salmon with a Tarragon and Prawn Butter Sauce (GF)

served with buttered new potatoes and seasonal vegetables of the day

Desserts

Traditional Christmas Pudding - brandy sauce

Speculoos & Berry Tart - in a pastry case, with baked vegan custard, topped with a berry compote and a caramelised biscuit crumb (VE)

Blackcurrant & Prosecco Cheesecake - vanilla ice-cream (GF)

Trio of Festive Chocolate Ice-Creams - white chocolate and honeycomb, milk chocolate and orange, chocolate and hazelnut

Chocolate & Toffee Filled Meringue - fresh cream, toffee and caramel pieces, topped with chocolate shavings

To Finish

Tea or Coffee & Mince Pie or Chocolate Mint

Terms and Conditions: advanced reservations only, pre-orders required 72 hours before reservation date, £10 per head non-refundable deposit to secure booking, menu available Tuesday - Saturday, dietary requirements not detailed on this menu can be catered for with advance notice, please advise any member of staff regarding dietary requirements in advance of placing pre-orders.

SATURDAY 9TH DECEMBER

FESTIVE AFTERNOON TEA

SERVED 1PM - 3PM

ADULT £18 | CHILD £9

ADULT

selection of finger sandwiches:

turkey & cranberry, slow roasted beef & horseradish, salmon cream cheese & cucumber

savoury pastry selection

homemade fruit scone, jam, clotted cream

selection of cakes & sweet treats

tea or coffee

CHILD

selection of finger sandwiches:

half plain scone, jam, clotted cream

selection of cakes & sweet treats

fruit juice

Booking Essential by Monday 5th December / £5 per person, non-refundable deposit required

Gluten Free & Vegetarian Options available upon request



MONDAY 1ST JANUARY 2024

NEW YEARS DAY BRUNCH

11AM - 2PM

Kings Traditional Breakfast
£9.99

Royal Breakfast
6oz rump, egg & sauté potatoes
£14.99

Regal Breakfast
smoked salmon, scrambled egg & toast
£10.99

Advanced booking, pre-orders required by the 28th December,
tables are reserved for 1 hour and 30 minutes from the time booked.

BAR OPEN UNTIL 3PM



CHRISTMAS EVE & NEW YEARS EVE

COCKTAIL NIGHT!

From 8pm Onwards

enjoy a festive cocktail menu, with some new additions as well as old favourites!

SUNDAY 31ST DECEMBER

NEW YEARS EVE

Bring in the New Year at your local

Pub open from 5pm till 1am

Kitchen Closed

DISCO FROM 9PM



CHRISTMAS OPENING HOURS

	BAR	KITCHEN
<i>Saturday 23rd December</i>	12PM - 11PM	12PM - 2PM / 6PM - 9PM
<i>Christmas Eve</i>	12PM - 12AM	LIMITED MENU
<i>Christmas Day</i>	11:30AM - 2PM	CLOSED
<i>Boxing Day</i>	CLOSED	CLOSED
<i>Wednesday 27th December</i>	12PM - 11PM	12PM - 2PM / 6PM - 8:30PM
<i>Thursday 28th December</i>	12PM - 11PM	12PM - 2PM / 6PM - 8:30PM
<i>Friday 29th December</i>	12PM - 11PM	12PM - 2PM / 6PM - 9PM
<i>Saturday 30th December</i>	12PM - 11PM	12PM - 2PM / 6PM - 9PM
<i>New Years Eve</i>	5PM - 1AM	CLOSED
<i>New Years Day</i>	11AM - 3PM	11AM - 2PM (BOOKINGS ONLY)
<i>Tuesday 2nd January</i>	CLOSED	CLOSED



HOW TO BOOK

call & speak to one of our friendly team on 01579 326728

email reservations@londoninnstneot.co.uk

pop into the pub and pick up a pre-order form for the Christmas Fayre & New Years Day Brunch

London Inn, School Hill, St Neot, Liskeard, PL14 6NG