



Christmas

*at the London Inn
St Neot*

CHRISTMAS FAYRE

28TH NOVEMBER - 23RD DECEMBER



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CHRISTMAS FAYRE

2 COURSE £19.99 | 3 COURSE £24.99

Starters

Butternut Squash & Roasted Sweet Potato Soup - toasted ciabatta & garlic crouton (VE) (GFO)

Breaded Plaice Goujons - homemade tartare sauce & salad garnish

Oven Baked Camembert - cranberry sauce & toasted bread (GFO)

Trio of Gyoza - duck & hoisin, prawn & mushroom, green vegetables & salad garnish

Figs In Blankets - jam of figs, lentils, red wine, onion & garlic wrapped in vegan puff pastry (VE)

Mains

Roast Turkey & Pigs in Blankets

Slow Roasted Topside of Beef & Yorkshire Pudding (GFO)

Nut Roast topped with Cranberries & Cashews (VE) (GF)

the above served with seasonal vegetables, roast potatoes & pan roast gravy

Oven Baked Salmon Fillet & Lemon, Prawn and Parsley Butter Sauce (GF)

Brie & Beetroot Tart (V)

the above served with seasonal vegetables & a choice of new potatoes or roast potatoes

Desserts

Traditional Christmas Pudding - brandy sauce

Pavlova - filled with fresh whipped cream & winter fruits (GF)

Winter Berry & Cinnamon Crumble - Devon custard

Terry's Chocolate Orange Cheesecake - vanilla bean ice-cream

Trio of Callestick Farm Festive Ice-Creams (GF) (VEO)

To Finish

Tea or Coffee & Mince Pie or Chocolate Mint



Terms and Conditions: pre-orders required 48 hours before reservation date, £10 per head non-refundable deposit to secure booking, minimum of 15 people required for bookings on a Monday evening, 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, menu not available on a Sunday.

SATURDAY 10TH DECEMBER

FESTIVE AFTERNOON TEA

SERVED 12PM - 4PM

ADULT £18 | CHILD £9

ADULT

selection of finger sandwiches:

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

sausage roll & cocktail pasty

homemade fruit scone, jam, clotted cream

selection of cakes & sweet treats

tea or coffee

add a glass of prosecco for £5

CHILD

selection of finger sandwiches:

cheese & tomato, jam, tuna mayonnaise

half plain scone, jam, clotted cream

selection of cakes & sweet treats

bottle of simply fruity drink, or half fruit juice

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

Gluten Free & Vegetarian Options available upon request



SUNDAY 1ST JANUARY 2023

NEW YEARS DAY BRUNCH

11AM - 2PM

Kings Traditional Breakfast
£8.95

Royal Breakfast
6oz rump, egg & sauté potatoes
£12.95

Regal Breakfast
smoked salmon, scrambled egg & toast
£9.95

Add an arrival glass of bucks fizz for £5 per person, alcohol free fizz for £4

Booking in advance, and pre-orders essential, tables are reserved for 1 hour and 30 minutes from the time booked.

BAR OPEN UNTIL 3PM

SATURDAY 17TH DECEMBER

COCKTAIL NIGHT

From 8pm Onwards

get your glad rags on and head on down to the pub for an evening of
cocktails & live music

freshly made cocktails tailored to all tastes: £8 each or 2 for £15

mocktails also available: £5 each or 2 for £8

Kitchen open until 8:30pm

live music from 9pm with the Space Cowboys

reservations for food highly recommended



SATURDAY 31ST DECEMBER

NEW YEARS EVE

Bring in the New Year at your local

kitchen open until 7:30pm - limited menu & booking is essential
live music from An-Dew singing in the new year from 9pm onwards
fancy dress encouraged with a theme of 'Gatsby'



DETAILS BELOW ON HOW TO BOOK FOR ANY OF OUR EVENTS...

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