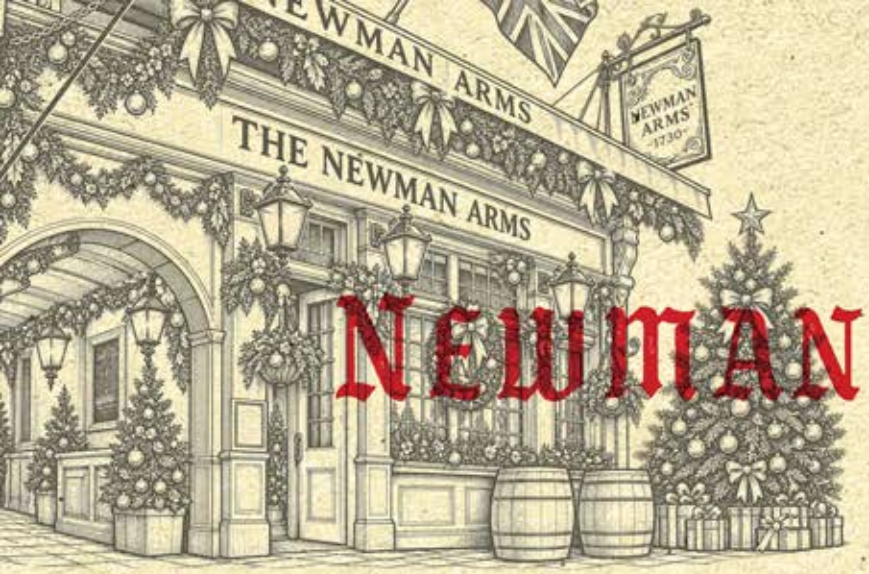
Christmas



NEWMAN ARMS

2026



Newman Arms

est. 1730

festive set menu

choose one of each 55p/p

Includes a festive welcome drink

Starters

Prawn cocktail, marie rose, baby gem

Duck & port pate, chutney, sourdough

Goats cheese and beetroot tartlet (V) (Vg on request)

Mains

Turkey & trimmings pie

Murphy´s stout gravy, creamy mash, roasted hispi cabbage

Butternut squash & beluga lentil wellington

mushroom duxelle, creamed spinach, port sauce (Vg)

Festive beef & stout pie

Murphy´s stout gravy, creamy mash, roasted hispi cabbage

Fisherman´s pie

white wine sauce,served with a whole langoustine & salmon roe

Desserts

Sticky toffee pudding, custard (V)

Christmas pudding with brandy sauce (V)

Cheeseboard supplement (V) +5



pies & pints

A discretionary service charge of 12.5% will be added to your bill.
Please inform a member of our team if you have any allergies or dietary requirements

Newman Arms

Canapés, bites & bowls

— Minimum order 10 of each —

Our chef suggests a selection of five canapés & two bowls per person

Canapés & small bites 3.5

Roast beef, horseradish sauce, mini Yorkshire puddings
Breaded brie, cranberry chutney (V)
Wild mushroom arancini, truffle mayo, Lincolnshire poacher (V)
Crispy tiger prawns, sweet chilli sauce
Smoked salmon blinis with roe
Pigs in blankets, honey mustard sauce
Mini pork & caramelised onion sausage rolls (Vg on request)

Bowls 6.5

Chicken & butterbean stew, creamy mash
Tomato & aubergine ratatouille, black olive crumb (Vg)
Baked salmon with lemon hollandaise, crushed herb potatoes
Broad bean and fresh pea risotto (V)
Beef stroganoff with pilau rice

Sweets for my sweet 3.5

Mince pies (Vg)
Chocolate truffles (V)
Mini cake selection (V)

pies & pints

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