

SUNDAY



LUNCH

The **BUXTED Inn**

12noon–3.30pm

Starters

Homemade Bread, olives, sundried tomato, butter

Crispy Cockles, chili vinegar

Pan-fried Pigeon Breast, baby gem puree, apple & celeriac remoulade, cobnut dressing

Jerusalem Artichoke Soup, apple, truffle cream

Beetroot Cured Salmon, dill & pomegranate dressing, celeriac remoulade

Chicken Liver & Bone Marrow Parfait, braised balsamic onions, soda bread

Goats' Cheese Mousse, cranberries, sweet potato crisps cucumber, truffle croutons

Roasts

All served with beef dripping roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

Sirloin of Beef, horseradish cream

6 Hour Cooked Pork Belly, burnt apple puree

Sage Roasted Turkey

Mains

Beer Battered Cod, triple cooked chips, minted mushy peas

Wild Mushroom Buckwheat Risotto, blue cheese crumb, truffle crème fraiche

Char-grilled Flat Iron Steak, peppercorn sauce, Portobello mushroom, grilled tomato, battered onion rings & triple cooked chips (+£3 supplement)

Pan-fried Pheasant Breast, Brussel tops stuffed with braised pheasant leg, celeriac, flapjack, thyme jus

Roast Cod, crab bisque, Welsh rarebit, new potatoes

Today's Market Fish, lemon & chive butter sauce, new potatoes

Smoked Aubergine & Butternut Squash Curry, saffron & black pepper rice

Sides

Rosemary roasted **New Potatoes**

Roasted paprika **Celeriac**

Triple cooked **Chips**

Mixed Salad

Sautéed **Spinach & Swiss Chard**

Honey roasted **Carrots & Parsnips**

Brussel Sprouts, chestnuts

Desserts

Chocolate & Fig Cake, chocolate grenache, caramelised clementine

Sticky Toffee Pudding, butterscotch sauce, stem ginger ice cream

Apple & Blackberry Crumble Tart, vanilla custard

Port Soaked Stilton, grapes, crackers

Ice Creams & Sorbets

2 courses £16.95, 3 courses £19.95

Please inform a member of the team if you have any allergies. An optional service charge of 10% is added to tables of 10 or more.