



The **BUXTED** *Inn*

New Years Eve

Celebrate the end of 2018 in style this year with an exquisite tasting menu from Chef David Kirby.

Champagne Cocktail on arrival

Pressed Ham Hock Terrine, pickled shallots, potato crisps

Jean Biecher Pinot Gris, Alsace, GER, 2016

Seared Scallops, roasted butternut squash, finger foam, salmon roe, sea herbs

Diwald Grossriedenthaler Löss Grüner Veltliner, Wagram, AUS 2015

Roasted Saddle of Lamb, stuffed with pine nuts, spinach and goat's cheese, heritage carrots, honey glazed parsnips, confit shallots, blackberry jus

Cornas Cuvee Charlemagne Cave Dumazet, Rhone, FRA 2012

Warm Flower Marie Cheese, wild mushrooms, truffle oil

Spy Valley Pinot Noir, Marlborough, NZ, 2015

Chocolate Ganache, smoked chocolate sorbet, sour cherries, white chocolate

Alvear Pedro Ximenez 1927 Solera, Montilla, ESP

Coffee and petit fours

£55 per person

£85 with matching wines per person

We can also cater for vegetarians and other dietary requirements, please let us know at the time of booking. Please inform a member of the team if you have any allergies. A 10% optional service charge is added to tables of 10 or more.