

Xmas Lunch

The BUXTED Inn

Served 26th November to 23rd December from 12PM to 3PM

Starters

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

Beetroot Cured Salmon, dill & pomegranate dressing, celeriac remoulade

Jerusalem Artichoke Soup, apple puree, truffle cream

Goats' Cheese Mousse, cranberries, sweet potato crisps

Mains

All served with rosemary roasted new potatoes, chestnut Brussels sprouts, honey roasted parsnips and carrots

Sage & Bacon Roast Turkey, pigs in blankets, chorizo stuffing

Roast Cod, crab bisque, Welsh rarebit

Char-Grilled Flat Iron Steak, peppercorn sauce, onion rings

12 Hour Cooked Lamb Shoulder, bay leaf and juniper berry red wine sauce, crispy shallots

Vegetable & Cottage White Cheese Stack,; Portabello mushroom, roasted courgette, tomato, wilted spinach and kale pesto

Desserts

Christmas Pudding, brandy, almond & orange butter sauce

Apple & Blackberry Crumble Tart, vanilla custard

Chocolate & fig cake, chocolate grenache, caramelised clementine

Vanilla Ice Cream, covered in Pedro Ximenez

Port Soaked Potted Stilton, grapes, crackers

2 courses £19.95, 3 courses £24.95

Extras

Glass of Prosecco on arrival £4.00pp

Tea /coffee with chocolate fudge £2.00pp

Bread & Olives £1.50pp

Cheese board £4.50pp

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.

Xmas Dinner

The BUXTED Inn

Served 26th November to 23rd December from 5PM to 9.30PM.

Starters

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

Beetroot Cured Salmon, dill & pomegranate dressing, pickled quails egg

Jerusalem Artichoke Soup, apple puree, truffle cream

Goats' Cheese Mousse, cranberries, sweet potato crisps

Mains

All served with rosemary roasted new potatoes, chestnut Brussels sprouts, honey roasted parsnips and carrots

Sage & Bacon Roast Turkey, pigs in blankets, chorizo stuffing

Roast Cod, topped with Welsh rarebit crab bisque,

Char-Grilled Rib-Eye Steak, peppercorn sauce, onion rings

12 Hour Cooked Lamb Shoulder, bay leaf and juniper berry red wine sauce, crispy shallots

Vegetable & Cottage White Cheese Stack,; Portobello mushroom, roasted courgette, tomato, wilted spinach and kale pesto

Desserts

Christmas Pudding, brandy, almond & orange butter sauce

Apple & Blackberry Crumble Tart, vanilla custard

Chocolate & fig cake, chocolate grenache, caramelised clementine

Vanilla Ice Cream, covered in Pedro Ximenez

Port Soaked Potted Stilton, grapes, crackers

2 courses £23.95, 3 courses £29.95

Extras

Glass of Prosecco on arrival £4.00pp

Tea /coffee with chocolate fudge £2.00pp

Bread & Olives £1.50pp

Cheese board £4.50pp

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.