

# 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, rbay 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.*