



The Bustard Inn

bar & restaurant



CHRISTMAS DAY 2018



Roast butternut squash soup with chive crème fraîche (v)
Pressed ham hock terrine, mango & pineapple chutney, crispy boiled egg
Simple plate of smoked salmon with capers, lemon emulsion and chives
Crispy peppered goats cheese fritters with sunblush tomato & artichoke dressing and mixed leaves (v)



Roast breast of turkey, chestnut stuffing, pigs in blankets, cranberry sauce
Roast rib of beef, Yorkshire pudding, horseradish hollandaise
Pan-fried halibut with a prawn & lemon butter sauce
Chestnut & vegetable pithivier with white wine & tarragon sauce (v)

All served with roast potatoes and seasonal vegetables



Christmas pudding with clotted cream and brandy custard
Chocolate & cherry mousse with chocolate shortbread
Tarte Bourdaloue with blackberry ripple ice cream



Lymn Bank Farm cheese board with biscuits & Lincolnshire plum bread



Tea or coffee & mince pie

PLEASE INFORM US IF YOU OR ANY MEMBER OF YOUR PARTY HAVE ANY ALLERGIES

£72.50 per person

Book your table from 12 noon to 4pm with a £30 per person deposit
Preordering is required, before 1 December

