



The Bustard Inn

bar & restaurant



CHRISTMAS MENU 2018



Carrot & coconut soup with crispy curry onions (v)

Courgette, olive & goats cheese tart with red pepper purée and pesto (v)

Smoked salmon roulade, avocado crème fraîche, saffron dressing

Roast chicken & ham hock terrine with pease pudding and piccalilli



Roast breast of turkey, chestnut stuffing, pigs in blankets, cranberry sauce

Braised shoulder of lamb, herb crust and rosemary jus

Baked fillet of cod, potted shrimp hollandaise

Stuffed field mushrooms, truffle cream sauce (v)

All served with roast potatoes and seasonal vegetables



Christmas pudding with clotted cream and brandy custard

White chocolate and raspberry blondie, white chocolate sauce, vanilla ice cream

Pistachio crème brûlée with chocolate sorbet

Lymn Bank Farm cheese board with biscuits & Lincolnshire plum bread

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

£25 for two courses, or £32 for three

Book your table from 1 December with a £15 per person deposit

Preordering is required

Note: on the December Friday 'party' nights (7, 14 & 21st) the cost will be fixed at

£39 to include three courses and entertainment

