



The Bustard Inn

bar & restaurant



CHRISTMAS DAY 2019

Spiced cauliflower soup with Gruyère crouton (v)

Coronation chicken terrine, spiced fruit chutney, minted yoghurt, sesame flatbread

Smoked salmon terrine, avocado crème fraîche, saffron dressing

The Bustard Inn mushrooms on toast, glazed with truffle butter and Golden Cross Goats' cheese, walnut dressing (v)



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

Roast rump of beef, Yorkshire pudding, horseradish hollandaise

Pan-fried fillet of halibut with sauce Dugléré

Tomato & chickpea fondue, grilled aubergines, pan-fried halloumi, mixed leaves and tzatziki (v)

All served with roast potatoes and seasonal vegetables



Christmas pudding with clotted cream and brandy custard

Warm chocolate fudge torte, chocolate sauce and vanilla ice cream

Vanilla yoghurt panna cotta with poached strawberries, strawberry sorbet and honeycomb



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

£75 per person

Book your table from 12 noon to 1pm or 2:30pm to 3:45pm with a
£30 per person deposit (bookings are for a duration of 2 hours)

Preordering is required, before 1 December

