



The Bustard Inn

bar & restaurant



CHRISTMAS MENU 2019

Brown onion soup with cheddar crouton

Goats' cheese mousse with textures of beetroot, roquette, walnut oil (v)

Potted smoked mackerel, pickled red onion, mixed Leaves, sweet dill and mustard dressing

Roast chicken liver and foie gras pâté with plum chutney and homemade brioche



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

Sautéed loin of pork, glazed apple, sage jus

Baked cod Viennoise, white wine and chive sauce

Stuffed butternut squash filled with ratatouille and mozzarella (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

The Bustard Inn Queen of Puddings with raspberry ripple ice cream

Lymn Bank Farm cheese board with biscuits & Lincolnshire plum bread

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

£30 for two courses, or £38 for three

Book your table from 3 December with a £20 per person deposit

Preordering is required

