



The Bustard Inn

Bar & Restaurant

CHRISTMAS FAYRE 2021

main course 16; two courses 23; three courses 30

Caramelised onion soup, blue cheese croûte, focaccia (GF available)

Salted cod, cauliflower, capers, cranberry, chicory (GF)

Chicken liver pâté, brioche, seed cracker, fruit chutney

Roasted carrot & sesame salad, raisins, tangerine, croutons (VG)(GF)



Roast turkey, all the trimmings (GF)

Beef brisket bourguignon, dauphinoise potatoes, seasonal vegetables (GF)

Hake, potato & clam chowder, chive oil (GF)

Root vegetable dauphinoise, roasted carrots, kale, tomato & garlic sauce (V)(GF)



Christmas pudding, brandy cream

Tiramisu, black pepper shortbread

Buttermilk panna cotta, poached berries, crumble (GF)

Ice cream/sorbets (GF)



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

V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE

