The Bustard Inn
Bar & Restaurant

NEW YEAR'S EVE/DAY (2025/26)

Starters

PRESSED HAM HOCK TERRINE (GF) 8
red lentil pease pudding, fruity brown sauce

DEVILLED WHITEBAIT 7
mango, orange, avocado salsa

POTATO & WHITE ONION SOUP (VG & GF available) 7
Gruyère sourdough crouton

Mains

BAKED TANDOORI SALMON (GF) 24
pilau rice, onion bhaji, mango & coconut sauce

BRAISED SHOULDER OF LAMB 24
herb crust, dauphinoise potatoes, creamed cabbage with bacon, grilled vine tomatoes, red wine sauce

BREAST OF CHICKEN 21
stuffed with haggis, wrapped in bacon, fondant potato, cavolo nero, Madeira sauce

BUTTERNUT SQUASH & CHICKPEA TAGINE (VG) 18
Moroccan style couscous, whipped feta

Desserts

CHOCOLATE MARQUISE 9
honeycomb, malted milk ice cream

GLAZED VANILLA RICE PUDDING (VG)(GF) 7
raspberry jam

CRÈME BRÛLÉE 7
chocolate sorbet

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

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