The Bustard Inn

Bar & Restaurant

CHRISTMAS FAYRE MENU 2026

main course 28; two courses 38; three courses 48

Available for both lunch and evening services
(£20 per person booking deposit and pre-order required)

Spinach soup, nutmeg cream, bread, hummus (VG, GF available)

The Bustard Inn mushrooms on toast, grilled sourdough, truffle dressing (VG, GF available)

Smoked salmon plate, capers, avocado crème fraîche (GF)

Lincolnshire haslet terrine, homemade pickle, toasted muffin, parsley butter

Roast breast of turkey with all the trimmings (GF available)

Slow cooked short rib of beef bourguignon (GF)

Roast cod, prawn & mussel velouté, herb oil (GF)

Chestnut & vegetable pithivier, red wine sauce (VG)

All served with roast potatoes, cauliflower cheese, roast parsnip, buttered sprouts, carrot & swede purée (GF)

Homemade Christmas pudding, brandy anglaise, vanilla ice cream

White chocolate & raspberry blondie, white chocolate sauce, raspberry ripple ice cream

Pistachio crème brûlée, orange sable, cranberry sorbet (GF)

Selection British cheeses, chutney, quince, biscuits

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

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