



# *The BUXTED Inn*

*Restaurant - Bar - Rooms*

## Xmas 2021

Served 25th Nov - 24th Dec,  
For 10+ people

### Tapas Menu

*Have all of the savory below for the table to share, and choose a dessert on the night. No need to pre-order*

Homemade focaccia, 10 year aged balsamic, olives

Ham hoc fritters, Guinness BBQ sauce

Teriyaki cod, chilli, lime & soy dip

Spiced cauliflower tacos, pomegranate

Turkey ballotine stuffed with chestnuts & chorizo, cranberry jus

Salt fish fritter, jerk mayonnaise

Roasted beetroot, goats cheese & balsamic

Roasted new potatoes, rosemary gremolata

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Xmas pudding, brandy butter

or

Chocolate & hazelnut marquise

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Selection of local cheeses, biscuits and chutney

£20.95 for tapas  
£25.50 with dessert  
£29.95 with dessert & cheese

### Set Menu

*Set menu, choose one from each course, a pre-order 48 hours before is required*

Whiskey cured salmon, horseradish, chicory, pickled quails egg

Ham hoc fritters, Guinness BBQ sauce

Garlic prawn & jalapeno tacos

Gnocchi, crispy kale, pesto

Pumpkin & spiced rum pies

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*All served with roasted new potatoes, honey roasted carrots & parsnips, Brussel tops and walnuts*

Roast turkey ballotine stuffed with chestnuts and chorizo  
Pan-fried seabream, kale pesto

Mushroom, braised balsamic onion, red pepper and goat's cheese stack, artichoke puree

Crispy pork belly, apple & celeriac remoulade

Rib-eye steak, blue cheese sauce (+£5 supplement)

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Xmas pudding, brandy butter

Sticky toffee pudding, toffee sauce, clotted cream

Chocolate & hazelnut marquise

Red wine poached pear posset

Selection of ice creams & sorbet

£20.95 for 2 courses  
£25.50 for 3 courses