



BUSTOPHER JONES

CHRISTMAS MENU 2019



2 COURSES £28

3 COURSES £34

STARTERS

Spiced salt beef, pickled red cabbage, crispy capers & rosemary & horseradish cream (GF DF*)

Ham hock, mustard & parsley terrine with homemade piccalilli & crispy hens' egg (GF* DF)

Goats cheese & beetroot cannelloni with candied walnuts & balsamic glaze (V GF N)

Gin & orange cured salmon, salmon rilette, pickles & candied seeds (GF)

MAINS

Pancetta wrapped turkey breast with hog's pudding, sprouts, chestnuts & cranberries, thyme & garlic roast potatoes & red wine jus (GF* DF*)

Butternut squash, caramelized onion & smoked hazelnut nutroast with thyme & garlic roasted potatoes & rosemary cream sauce (V GF* DF N)

Ballentine of lamb shoulder with butternut squash, thyme & garlic roast potatoes & madeira jus (GF DF*)

Pan seared fillet of hake with sundried tomato & herb crushed potatoes & pesto cream sauce (GF DF* N)

All served with seasonal greens


DESSERTS

Traditional Christmas pudding with brandy crème anglaise (V DF*)

Tonka bean arancini with vanilla poached pear & red wine glaze (V GF*)

Dark chocolate delice with chocolate orange tuile & crème fraiche (V GF*)

Three West Country cheeses with wildflower honey, red onion marmalade & a selection of biscuits (*Additional £2.00*) (V* GF*)



*If you have any allergies or dietary requirements,
please inform/ask a member of waiting staff who will advise of all ingredients used.
V – Vegetarian. GF – Gluten Free. DF – Dairy Free. N – Contains Nuts. * - alternative available.*

