

THE BUDDLE
SMUGGLERS INN

DINING | FUNCTIONS | ROOMS

2 FOR 1
MENUS

MONDAY TO
FRIDAY

BOOKING REQUIRED

Christmas FESTIVE MENU

2 COURSE – £25 | 3 COURSE – £32

SERVED FROM 29th NOVEMBER – 24th DECEMBER

TO START

CRISPY FRIED PANISSE **VE GF**

Beetroot hummus, spiced sprout slaw, cranberry dressing

PORK & APRICOT TERRINE **GF***

Caramelised onion purée, pickled raisins, crispy sage

SMOKED SALMON PÂTÉ **GF***

Pickled cucumber, horseradish cream, toasted bread

SPICED CELERIAC SOUP **V GF***

Curry oil, crispy onions, toasted bread

MAIN COURSE

ROAST TURKEY CROWN **GF***

Potato fondant, pigs in blankets, roast sprouts, cavolo nero, cranberry jus

CRISPY BRAISED FEATHER BLADE OF BEEF **GF**

Grain mustard mash, pancetta, pearl onions, rosemary jus

GRILLED HAKE FILLET **GF**

Confit potatoes, pickled fennel, basil pistou, olive salsa

BUTTERNUT SQUASH & SPINACH PITHIVIER **VE**

Caramelised onion purée, cranberry dressing, crispy sage

DESSERT

MULLED WINE POACHED PEAR **VE GF**

Coconut crumb, apple sorbet, orange salad

CHRISTMAS PUDDING **GF***

Crème anglaise, cranberry chutney

DARK CHOCOLATE DELICE **GF**

Cinnamon chantilly, poached orange, orange gel

CARAMELISED BRIOCHE BREAD & BUTTER PUDDING

Chocolate marquise, caramel sauce