

BUXTED PARK

HOTEL

SUNDAY LUNCH MENU

AMUSE BOUCHE

Home-made soup of the day (v)

TO START

Heritage tomato, goats curd, tomato oil

Chicken & duck terrine, piccalilli & toasted brioche

Gravadlax, rye bread, endive radish salad

TO FOLLOW

Roast sirloin of beef

Roast potato, roasted parsnip, sticky red cabbage, roasted root vegetables,
cauliflower cheese, red wine jus

Roast loin of pork

Roast potato, roasted parsnip, sticky red cabbage, roasted root vegetables,
cauliflower cheese, red wine jus

Pan fried sea bream

Potato mash, tomato tapenade

Roasted butternut squash

Heritage beetroot and french bean salad, chia seed, sesame crisp

Additional sides £4 each: Cauliflower cheese, Glazed carrots, Green beans

Enjoy both meats for £5 per person

TO FINISH

Sticky Toffee Pudding

English Trifle

Citrus Lemon Tart

Apricot and white chocolate delicé

Local Sussex selection of cheese served with water biscuits, homemade chutney, celery and grapes (£8.00 Supplement per person)

2 courses £34.00 per person | 3 courses £39.00 per person

*Hand*PICKED
HOTELS

**This is a sample menu only. Prices and dishes correct at time of publishing.
A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.