



BUXTED PARK
HOTEL

TABLE D'HÔTE MENU

1 COURSE £28 2 COURSE £30 3 COURSE £35

STARTERS

Home-made soup of the day
Seasonal garnish

Hog roast pork and black pudding terrine
Quince, poached pear, red endive radish salad

Heritage cherry tomato bruschetta
Feta, crisp basil, balsamic, herb salad

MAIN COURSES

Chicken espetada
Chicken and chorizo skewer, portobello mushroom, slow roasted tomato, sweet potato fries, watercress

Roast fillet of cod
Herb gnocchi, roasted garlic veloute, peas, and asparagus, leek oil

Baked maple glazed butternut squash (vg)
Pomegranate, quinoa, feta, barley seeds, harissa dressing

DESSERTS

Cherry dark chocolate mousse
Cherry kirsch sorbet

Date and Salted Caramel Mousse
Vegan vanilla ice cream

Sticky toffee pudding
Clotted cream ice cream



Hand PICKED
HOTELS

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.