

# BUXTED PARK

HOTEL

## SUNDAY LUNCH MENU

### TO INDULGE

Home-made soup of the day (v)

### TO START

Heirloom tomato salad (vg)  
Balsamic glaze, basil gel, poached egg

John Ross Jnr Scottish whisky-cured salmon  
Cherry tomato, shallots, rye bread

Cherry smoked Gressingham duck breast  
Orange and dandelion

### TO FOLLOW

Roast sirloin of beef  
Thyme roast potatoes, Yorkshire pudding braised red cabbage,  
root vegetables, cauliflower cheese, pan jus

Pork belly  
Sweet potato cumin purée, boulangere potato, green beans, tarragon cider jus

*Select two roast meats for an additional £5 supplement*

Pan-fried sea bream  
Olive and saffron mash, marsh samphire, tomato tapenade

Aubergine and olive tian (ve)  
Ratatouille of vegetables, crinkle vegetable crisps, smoked red pepper gel

*Additional sides £4 each: roast potatoes, cauliflower cheese, glazed carrots, green beans*

### TO FINISH

Sticky toffee pudding, butterscotch sauce

Cinnamon apple and pear strudel, Chantilly cream

Strawberry Eton mess

Lemon meringue pie

Local Sussex selection of cheese  
Served with water biscuits, homemade chutney, celery and grapes  
(£8 Supplement per person)

£35 per person  
Tea, coffee & petit fours £6

HandPICKED  
HOTELS

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.