



Christmas Menu

A FESTIVE FEAST BY THE SEA

2 COURSES £27 3 COURSES £35PP

MONDAY 27TH NOV - AVAILABLE MON - FRI 22ND

JUST SELECT "CHRISTMAS MENU" WHEN BOOKING TABLE

STARTERS

DUCK LIVER PARFAIT

*Fig chutney, fig crisps, pink
peppercorns & watercress*

JOHN ROSS JNR SMOKED SALMON

*Hinxden Dairy Creme
Fraiche, caperberries
& lemon*

ROSE FARM CAULIFLOWER SOUP

*Shallot bhajji, black onion
seeds & coriander*

MAIN COURSES

PAN FRIED HALIBUT - £23

*Smoked mashed potatoes,
wild mushrooms, baby onions
& a pancetta Bourguignon
Sauce*

ROASTED KENTISH TURKEY - £22

*Pigs in blankets, Pork, sage & onion
stuffing, duck fat roast potatoes, red
cabbage, wholegrain mustard
dressed root vegetables, Brussel
sprouts, homemade cranberry sauce
& a bone-marrow gravy*

WILD MUSHROOM FILO PARCEL

*Butter bean, spinach & celeriac
roasted potatoes, red cabbage,
wholegrain mustard roasted
root vegetables, Brussel sprouts
& gravy*

DESSERT

STICKY TOFFEE PUDDING

Hinxden Guernsey cream

CHRISTMAS PUDDING TRIFLE

Mulled wine jelly

VANILLA CREME BRULEE

Clementine compote

3 CHEESE BOARD (£8 SUPPLEMENT)
HOUSE CHUTNEY, FRUIT & CRACKERS

PRIVATE HIRE

AVAILABLE
MONDAY - FRIDAY
GROUPS OF 45-70 PAX
EMAIL

EVENTS@BUOYANDOYSTER.CO.UK

DRINKS PACKAGES AVAILABLE

PARTY NIGHT DATES

£45PP

WELCOME DRINK & LIVE DJ
TABLE AVAILABLE
THURS 30TH NOV
THURS 21ST DEC

BOOK NOW VIA WEBSITE