



CELEBRATE CHRISTMAS... at the Butt & Oyster

CHRISTMAS WINE SPECIALS – Chapel Down Brut Reserve, Kent 125ml £9.95/£43.95

Ormaine Picpoul de Pinet, Languedoc 175ml £10.45/£32.45

Tilia Malbec, Mendoza £8.95/£28.95

STARTERS

Celeriac & Chestnut Soup, toasted sourdough bread (GA, DA, V, VGNA)

Roasted Beetroot & Goat's Cheese Bruschetta, balsamic (GA, V)

Prawn & Crayfish Cocktail, petit pain (GA, DA)

Crispy Pork Belly, sticky apple glaze, celeriac & fennel slaw (GA, DA)

MAINS

Roast Crown of Norfolk Turkey, roast potatoes, pig in blanket, sage & onion stuffing, vegetables, gravy (GA, DA)

Feta, Quinoa, Cranberry & Spinach Stuffed Butternut Squash, charred tenderstem, sage beurre noisette (GA, DA, V, VGNA)

Chicken Saltimbocca, roasted new potatoes, shredded bacon sprouts, white wine sauce (GA)

Panfried Seabass Fillet, creamy celeriac & leek risotto (GA, DA)

DESSERTS

Christmas Pudding, brandy sauce (GA, DA, V, VGNA)

Mulled Poached Pear, merlot syrup, clotted cream (GA, DA, V, VGNA)

Spiced Plum Pavlova, mascarpone & cinnamon cream (GA, V)

Cornish Yarg, biscuits, fig chutney (GA, V)

2 courses - £26.95 3 courses - £32.95
£5 off a head for any bookings in November!
(Not in conjunction with any other offer)

Allergen information available on request

From 2nd November until 24th December

Available Monday-Saturday 12pm-8:45pm

Parties of 12 or more are required to send
menu choices

01473 780764

ALLERGENS & INTOLERANCES

Please speak to a member of staff if you have any allergens, intolerances or require information about any of our ingredients.

(V) Vegetarian (VGNA) Vegan Adaptable (DA) Dairy Adaptable (GA) Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all allergens may be found in any of our dishes.

Adaptable dish means the dish can be adapted to suit your dietary requirements. Please advise us if you require your dish adapting.

