

Festive
MENUS
from **£13**

Christmas 2019



BOOK YOURS NOW AT:



THE
BUDDLE INN
PUB · DINING · SMUGGLERS



THE
SUN INN
— HULVERSTONE —

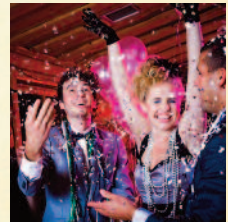


THE
CROWN INN
PUB · DINING · DUCKS



WELCOME

Let us take the stress out of Christmas this year. The Buddle, Crown & Sun Inns will be catering for Christmas parties from 4 to 100 people from Friday 29th November. Group bookings and private hire can be catered for and entertainment arranged where required. Please feel free to ask us any questions – we're only too pleased to help.



Wine & Prosecco



PRE-ORDER DISCOUNTS

— Please Ask for an Order Form —

Save up to
20% off
of Reds,
Whites and
Bubbles!*

*Excludes Christmas Day – Applies To Pre-Christmas Menu Bookings Only



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PRIVATE HIRE

Whether you're looking for business or pleasure - we are able to offer private hire of all or part of our pubs. Packages can be tailored to your exact requirements. **Contact a member of the team for more information.**

Set Menus | Buffets | Live Music Arranged

PRE-CHRISTMAS MENU

STARTER

- A *Chicken Liver, Mushroom & Smoked Bacon Pâté, Red Onion Chutney & Malt Bloomer Toast* 
- B *Prawn & Smoked Salmon Cocktail, Baby Gem, Marie Rose Sauce & Brioche Croutes* 
- C *Parsnip & Roasted Chestnuts Soup, Crispy Parsnips served with Cob Bread & Black Pepper Butter*  
- D *Grilled Goats Cheese, Heritage Tomato, Toasted Almonds & Cranberry Jam*  

MAIN COURSE *All mains come with a selection of vegetables*

- A *Turkey Breast, Apricot Stuffing, Pigs In Blankets, Brussel Sprouts, Thyme Roast Potatoes and Red Currant Gravy* 
- B *Braised Beef Brisket, Sage Stuffing, Yorkshire Pudding, Brussel Sprouts, Thyme Roast Potatoes & Red Wine Gravy* 
- C *Red Pepper & Chestnut Polenta, Brussel Sprouts, Thyme Roast Potatoes, Roasted Chestnuts & Red Currant Gravy* 
- D *Seabass Fillet, Basil Creamed Potato, Caper, Watercress, Dill & Lemon Cream Sauce*

DESSERT

- A *Christmas Pudding, Date Purée, Raisin Crumb & Brandy Custard*
- B *Dark Chocolate & Orange Cheesecake, Orange Segments, Honeycomb & Blood Orange Sorbet*
- C *Star Anise Crème Brûlée, Mixed Berry Compote, Raspberry Gel & Sablé Biscuit*
- D *Vanilla Panna Cotta, Mulled Red Wine Plums & Vanilla Tuiles* 



Mon-Thurs:
Fri & Sat:

2 Course £13 | 3 Course £17
2 Course £16 | 3 Course £20

CHRISTMAS DAY



STARTER

- A *Chicken Liver, Mushroom & Smoked Bacon Pâté, Red Onion Chutney & Malt Bloomer Toast* 
- B *Prawn & Smoked Salmon Cocktail, Baby Gem, Marie Rose Sauce & Brioche Croutes* 
- C *Parsnip & Roasted Chestnuts Soup, Crispy Parsnips served with Cob Bread & Black Pepper Butter*  
- D *Game & Cherries Terrine, Cherry Purée & Crispy Parma Ham* 
- E *Grilled Goats Cheese, Heritage Tomato, Toasted Almonds & Cranberry Jam*  

MAIN COURSE *All mains come with a selection of vegetables*

- A *Turkey Breast, Apricot Stuffing, Pigs In Blankets, Brussel Sprouts, Thyme Roast Potatoes and Red Currant Gravy* 
- B *Braised Beef Brisket, Sage Stuffing, Yorkshire Pudding, Brussel Sprouts, Thyme Roast Potatoes & Red Wine Gravy* 
- C *Red Pepper & Chestnut Polenta, Brussel Sprouts, Thyme Roast Potatoes, Roasted Chestnuts & Red Currant Gravy* 
- D *Combley Farm 8oz Beef Sirloin, Truffle & Parmesan Polenta Chips, Roasted Shallot with Watercress & Hazelnut Pesto*
- E *Seabass Fillet, Basil Creamed Potato, Caper, Watercress, Dill & Lemon Cream Sauce*

DESSERT

- A *Christmas Pudding, Date Purée, Raisin Crumb & Brandy Custard*
- B *Dark Chocolate & Orange Cheesecake, Orange Segments, Honeycomb & Vanilla Ice Cream*
- C *Star Anise Crème Brûlée, Mixed Berry Compote, Raspberry Gel & Sablé Biscuit*
- D *White Chocolate & Hazelnut Mousse with Raspberry's & White Chocolate Snow* 
- E *Vanilla Panna Cotta, Mulled Red Wine Plums & Vanilla Tuiles* 



3 Course £60
Children (-12yrs) £35

PRE-CHRISTMAS MENU

STARTER

- A *Apple & Roast Parsnip Soup – with sour cream and hazlenuts* V * GF
- B *Chicken Liver Parfait – with brioche and red onion chutney* GF
- C *Smoked Salmon & Prawns – with pickled fennel, rocket and lime* GF

MAIN COURSE

- A *Roast Turkey – served with chestnut stuffing, thyme roasted potatoes and vegetables* *
- B *Pork Belly & Apricots – with champ potato, fine beans and Madeira jus* GF
- C *Cod Fillet & Butternut Risotto – with pine nuts and pancetta* GF
- D *Lemon Sole & Black Pudding – with cannellini beans and prawns* GF
- E *Chestnut, IOW Blue Cheese & Squash Wellington – with chive buttered new potatoes* V *

DESSERT

- A *Boozy Black Forest Trifle* *
- B *Christmas Pudding & Brandy Sauce*
- C *Lemon & Raspberry Posset* GF
- D *Mulled Wine Fruit Cocktail* GF *

Monday-Thursday:
2 Course £13 | 3 Course £17

Friday & Saturday:
2 Course £16 | 3 Course £20

Wine & Prosecco



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CHRISTMAS DAY

STARTER

- A *Apple & Roast Parsnip Soup – with sour cream and hazelnuts* V GF GF
- B *Warm Goats Cheese & Red Onion Tart* V
- C *Ginger Beer Pulled Ham – with Cumberland sauce and crusty toast* GF
- D *Crayfish Tails – with vodka creme fraiche, pickled beetroot and avocado mousse* GF

MAIN COURSE

- A *Traditional Roast Turkey – with all the trimmings – blackberry braised red cabbage, glacé carrots, honey roast parsnips, bacon and chestnut sprouts* V
- B *Chestnut, IOW Blue Cheese & Squash Wellington – with chive buttered new potatoes* V GF
- C *Herb Pistachio Crusted Best End of Lamb – with celeriac mash and redcurrant*
- D *Guinea Fowl & Apricots – with pink pickled onion and Madeira* GF
- E *Baked Fillet of Salmon & Walnuts – with whisky, garlic, fine beans and sautéed potatoes* GF

DESSERT

- A *Christmas Pudding & Brandy Sauce*
- B *Boozy Black Forest Trifle* GF
- C *Lemon, Raspberry & Brioche Pudding*
- D *Clementine & Grand Marnier Semi Freddo*
- E *Mulled Wine Fruit Cocktail* GF GF

3 Course £60

Children (-12yrs) £35



PRE-CHRISTMAS MENU

TO START

- A *Crumbly Stilton, Pear & Caramelized Shallot Tartlet – with dressed walnut salad* V GF
- B *Seasonal Winter Spiced Parsnip Soup – with toasted sunflower seeds, olive oil and island crusty bread* V GF
- C *Local Chicken & Ham Hock Terrine – with tangy piccalilli, toasted brioche and orange and brandy jelly* GF
- D *Crayfish & Avocado Cocktail – with horseradish cream and toasted brioche* GF

MAIN EVENT

- A *Oven Roasted Brownrigg's Crown of Roast Turkey – served with local John Knox roast potatoes, seasonal vegetables, pigs in blankets, cranberry stuffing, rich red wine jus and cranberry sauce* GF
- B *Pan Fried Pork Medallions – with thyme and garlic roasted new potatoes, braised balsamic red cabbage and a cider cream sauce* GF
- C *Local Pheasant, Leek & Bacon Pie – with creamed potato, seasonal vegetables and a rich game jus*
- D *Wild Mushroom, Chestnut & Thyme Wellington – with local John Knox potatoes, seasonal vegetables and a rich vegetarian gravy* V

HAPPILY EVER AFTER

- A *Classic Christmas Pudding – with a rich brandy cream sauce*
- B *Chocolate Yule Log – with vanilla bean ice cream or custard*
- C *Salted Caramel & Chocolate Brownie – with vanilla bean ice cream*
- D *Selection of Calbourne Classic Ice Creams* GF
- E *Mixed Isle of Wight Cheeseboard (£4 supplement)* GF



Mon-Thurs:
Fri & Sat:

2 Course £13 | 3 Course £17
2 Course £16 | 3 Course £20

CHRISTMAS DAY

TO START

- A *Smoked Salmon & Prawn Ricotta Roulade – with watercress and a lemon oil* GF
- B *Crumbly Stilton, Pear & Caramelized Shallot Tartlet – with dressed walnut salad* V GF
- C *Seasonal Winter Spiced Parsnip Soup – with toasted sunflower seeds, olive oil and island crusty bread* V GF
- D *Local Chicken & Ham Hock Terrine – with tangy piccalilli, toasted brioche and orange and brandy jelly* GF

MAIN EVENT

- A *Oven Roasted Brownrigg's Crown of Roast Turkey – served with local John Knox roast potatoes, seasonal vegetables, pigs in blankets, cranberry stuffing, rich red wine jus and cranberry sauce* GF
- B *Pan Fried Pork Medallions – with thyme and garlic roasted new potatoes, braised balsamic red cabbage and a cider cream sauce* GF
- C *Local Fillet Beef Steak – with triple cooked chips, roasted balsamic glazed IOW tomatoes, portobello mushrooms, onion rings and a peppercorn and brandy sauce* GF
- D *Roasted Fillet of Salmon – with a caper and dill crushed new potatoes, red pepper pesto, spinach and parmesan salad and a lemon oil* GF
- E *Wild Mushroom, Chestnut & Thyme Wellington – with local John Knox potatoes, seasonal vegetables and a rich vegetarian gravy* V

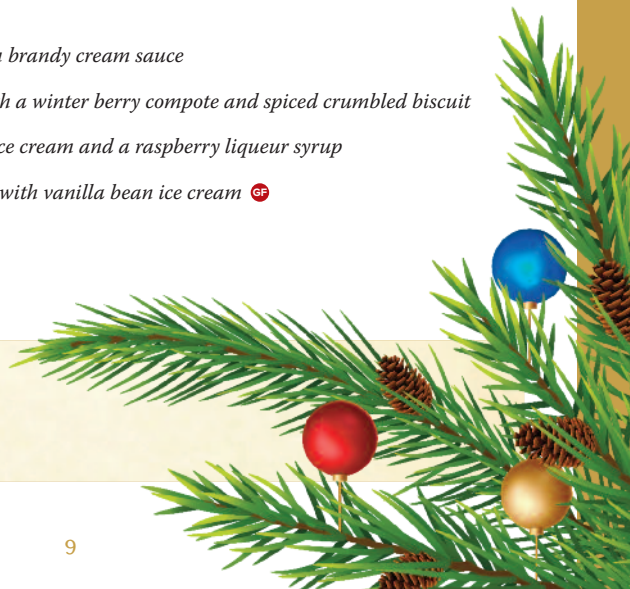
HAPPILY EVER AFTER

- A *Classic Christmas Pudding – with a rich brandy cream sauce*
- B *Vanilla & Cinnamon Panna Cotta – with a winter berry compote and spiced crumbled biscuit*
- C *Tangy Lemon Tart – with vanilla bean ice cream and a raspberry liqueur syrup*
- D *Salted Caramel & Chocolate Brownie – with vanilla bean ice cream* GF
- E *Mixed Isle of Wight Cheeseboard* GF



3 Courses £60

Children (-12yrs) £35





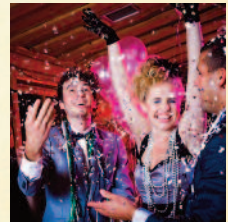
CHRISTMAS PRIZE DRAW

Thursday 19th December

Get in the spirit of things and have a punt at our raffle.

Just £1 a go with great prizes to be won!

Draw Times To Be Confirmed



Wine & Prosecco



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FESTIVE OPENING TIMES

Christmas Day:
Carriages by 5pm

Boxing Day:
Food until 5pm / close 6pm

New Year's Day:
Food until 5pm / close 6pm

Each venue will be serving a traditional roast on New Year's Day



THE
BUDDLE INN
PUB · DINING · SMUGGLERS

St Catherines Rd, Niton,
Isle of Wight, PO38 2NE

Telephone:
01983 730243



THE
SUN INN
—HULVERSTONE—

Hulverstone,
Isle of Wight, PO30 4EH

Telephone:
01983 741124



THE
CROWN INN
PUB · DINING · DUCKS

Walkers Lane, Shorwell,
Isle of Wight, PO30 3JZ

Telephone:
01983 740293

Wine & Prosecco



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BOOKING FORM

Please complete this form including all meal choices and hand to a member of our team with your deposit/full payment

I would like to Book a Party of:

Adults Children

Date of Booking Required: Time of Booking Required:

AT: THE BUDDLE INN THE SUN INN THE CROWN INN

BOOKING CONTACT:

Mr/Mrs/Miss/Ms Forename Surname

Address

Telephone Email

PRE-CHRISTMAS MENU CHRISTMAS DAY MENU

Guest Names	Starter	Main	Dessert	Child's Age
e.g. Mary Evans	A	B	C	11 Years Old

Terms & Conditions/Dietary Information: All weights approximate before cooking. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, please ask a member of our staff before ordering if you have any particular allergies or requirements. All menu items subject to availability. Prices include VAT at the current rate. Please note: all payments must be accompanied by a completed booking form and that deposits are non-refundable.

Total Booking Value:	£ <input style="width: 100px;" type="text"/>
Deposit Paid:	£ <input style="width: 100px;" type="text"/>
Balance Outstanding:	£ <input style="width: 100px;" type="text"/>

Booking Taken By:

Date Booking Taken:

V = Vegetarian ★ = Vegan GF = Gluten Free
★ Gluten Free option available – please ask