

**A warm welcome to**

# **- The Dining Room -**

*at Buxted Park*

## **Menu**

*Welcome to our restaurant and to Buxted Park. We aim to make you feel completely at home, so if there is anything we can do to make your experience more enjoyable please do not hesitate to let us know.*

*Buxted Park was a house built for pleasure and we encourage you to relax and unwind. Please do not feel you need to tip toe around the corridors, rather you have our permission to be outrageously self indulgent.*

**Neil Davison**  
**Head Chef**

**Julien Roque**  
**Restaurant Manager**

*À la Carte*

*individually priced*

*Two Course Buxted Menu*  
*Three Course Buxted Menu*

*£32.00*  
*£38.00*

*Two Course Buxted Vegetarian Menu*  
*Three Course Buxted Vegetarian Menu*

*£32.00*  
*£38.00*

*Dégustation Menu*  
*Dégustation Menu including Wines*

*£64.00*  
*£99.00*

*The Degustation menu must be selected for all guests dining at the table and is for a minimum of 2 persons*

*Some of our dishes may contain ingredients produced from genetically modified soya, maize or nut products. Should you have concerns please ask staff for more details*

*Please also note that all food is cooked to order and therefore there may be a 15 - 20 minutes wait between starter, main and dessert*

*All prices are inclusive of VAT at 20%*

*We look forward to making your visit a truly enjoyable experience*

## Buxted Menu

£38.00 per person 3 courses

Ham Hock and Apple Terrine, Piccalilli

Red Wine Poached Pear, Stilton Panacotta  
and Candied Walnut Powder

Home Cured Gravdlax,  
Beetroot Crème Fraîche, Pea Shoots

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Smoked Salt Rubbed Chicken Breast,  
Shallot Tatin and Creamed Mushrooms, Carrot Purée

Char Grilled Lolli Pop of Pork with Grain Mustard Mash,  
Tender Stem Broccoli, Cider Jus

Pan Fried Hake, Crushed Potatoes  
Braised Baby Gem and Pea Réduction

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Iced Roquefort with Candied Walnut  
and Plum Espuma

Vanilla Crème Brûlée,  
Cinnamon Shortbread

Citrus Pannacotta,  
Pineapple and Banana Sorbet

A Selection of Three British Cheeses and Biscuits  
£4.00 Supplement

*All dishes come with their own garnish but should you require extra  
Vegetables these will be charged at an additional £3.95 per person*

*Sautéed Potatoes  
Pont-Neuf Potatoes  
Wilted Spinach  
Seasonal Vegetables*

# Buxted Vegetarian Menu

£38.00 per person 3 courses

Glazed Golden Cross Goat Cheese  
and Pear Salad

Pumpkin and Coriander Soup

Tomato and Parmesan Galette with Baby Cress,  
Rocket and Basil Purée

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Goat Cheese, Cherry Tomato and Baby Spinach Risotto,  
Baby Cress Salad

Garlic Wild Mushrooms Stuffed Aubergine,  
Dauphinoise Potatoes, Sun Blushed Tomato Pesto

Warm Butternut Squash Mousse, Gratinated Vegetables,  
Crumble Feta

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Iced Roquefort with Candied Walnut  
and Plum Espuma

Vanilla Crème Brûlée,  
Cinnamon Shortbread

Citrus Pannacotta,  
Pineapple and Banana Sorbet

A Selection of Three British Cheeses and Biscuits  
£4.00 Supplement

*All dishes come with their own garnish but should you require extra  
Vegetables these will be charged at an additional £3.95 per person*

*Sautéed Potatoes  
Pont-Neuf Potatoes  
Wilted Spinach  
Seasonal Vegetables*

## Sussex Starters

Warm Confit Duck Tian, Dark Cherry Compote

£14.95

**Lagrein, Rosato, Alto Adige, Alois Lageder, Italy**

**Glass            175ml: £10.25            250ml: £14.75**

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Pan Seared Scallops,  
Warm apple and Chorizo Salad, Crisp Pancetta, Cider Glaze

£18.50

**Chablis, Les Marroniers, Burgundy, France, 2009**

**Glass            175ml: £10.50            250ml: £15.00**

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Tasting of Quail, Honey Crumbed Quail Egg,  
Apricot Purée, Glazed Apricots

£15.50

**Domaine Cheval Blanc-Signée, Bordeaux, France, 2010**

**Glass            175ml: £8.25            250ml: £11.75**

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Crab Tian, Caviar,  
Baby Herb Salad and Avocado Pear

£15.00

**Valdivieso, SB, Aconcagua, Chile, 2011**

**Glass            175ml: £7.00            250ml: £10.00**

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Cream of Pea and Ham Soup

£14.00

**Argento, Pinot Grigio, Mendoza, Argentina, 2011**

**Glass            175ml: £9.25            250ml: £13.25**

## Sussex Main Courses

Pan Roasted Fillet of Beef, Salardaise Potatoes,  
Wild Mushrooms and Baby Spinach

£34.50

**Rioja, Dinastia Vivanco, Crianza, Rioja, Spain, 2008**

**Glass            175ml: £10.00            250ml: £14.25**

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Pan Seared Duck Breast, Cider and Pear Jus,  
Mange Tout, Fondant Potato

£28.50

**Lagrein, Rosato, Alois Lageder, Italy, 2010**

**Glass            175ml: £10.25            250ml: £14.75**

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Sussex Lamb, two Ways,  
Dauphinoise Potatoes, Pea Fricassée, Butternut Purée

£29.95

**Valdivieso, Reserve, Pinot Noir, Lontue, Chile, 2010**

**Glass            175ml: £9.25            250ml: £13.50**

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Red Wine Poached Fillet of Brill,  
Broad Bean, Pea and Crayfish Fricassée

£29.50

**Fleurie, Cave de Fleurie, Beaujolais, France, 2011**

**Glass            175ml: £10.25            250ml: £14.75**

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Supreme of Cod, Chorizo Mashed,  
Mushroom Braisaige

£27.50

**Alamos, Chardonnay, Mendoza, Argentina, 2010**

**Glass            175ml: £8.25            250ml: £11.75**

*All dishes come with their own garnish but should you require extra  
Vegetables these will be charged at an additional £3.95 per person*

*Sautéed Potatoes*

*Pont-Neuf Potatoes*

*Wilted Spinach*

*Seasonal Vegetables*

## Sussex Desserts

Pistachio Cake, Roasted Almond Ganache  
£11.50

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Poached Pear,  
Chocolate and Walnut Tartlet,  
Red Wine Reduction  
£12.50

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Mascarpone Parfait,  
Mint Infused Compote, Luce Tuile  
£11.50

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Dark Chocolate Fondant, Orange Sorbet  
*(Please allow 10 min cooking time)*  
£13.00

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Selection of British Cheeses with Biscuits  
£13.50

# Dégustation Menu

£64.00 per person  
£99.00 per person with wines specially selected by our Sommelier

Cream of Pea and Ham Soup  
**Argento, Pinot Grigio,  
Mendoza, Argentina, 2011**

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Warm Confit Duck Tian, Dark Cherry Compote  
**Lagrein, Rosato, Alto Adige,  
Italy, 2010**

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Pan Seared Scallops with Crisp Apple and Chorizo Salad  
**Chablis, Les Marronniers,  
Burgundy, France, 2009**

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Chef Sorbet

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Pan Roasted Fillet of Beef, Salardaise Potatoes,  
Wild Mushrooms and Baby Spinach  
**Rioja, Dinastia Vivanco, Crianza,  
Rioja, Spain, 2008**

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Selection of British Cheeses with Biscuits  
**Fonseca  
Portugal, 2009**

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Assiette of Chocolate Desserts  
**Muscat de Beaume de Venise, Domaine de Fenouillet  
Rhône, France, 2010**