The Sun Inn

FESTIVE MENU

'THE WARM UP'

TRADITIONAL HUNGARIAN WILD MUSHROOM & GARLIC SOUP

Caramelised onions, wild mushrooms, toasted Hungarian sweet paprika & vegan sour cream | VE | GFA

GOAT'S CHEESE, PEAR & WALNUT TARTINES

Toasted sourdough, topped with *whipped goat's cheese, hot honey-roasted pears, candied walnuts, fresh rocket & drizzled with balsamic glaze | V | GFA*

HOT SMOKED HADDOCK POTS

Baked in rich, sweet & nutty Hampshire Tunworth & home smoked cheese sauce

ALL ABOVE STARTERS SERVED WITH MEGAN'S HOME~BAKED SOURDOUGH

POSH PORK, PISTACHIO & BLACK TRUFFLE SAUSAGE ROLL

A rich filling of spiced ground pork, earthy black truffle, buttery and crunchy pistachios. Wrapped in flaky, golden puff pastry. Served with a rich & creamy black garlic aioli

'THE MAIN EVENT'

TURKEY ROULADE WITH PORK SAGE & ONION STUFFING WRAPPED IN STREAKY BACON

Turkey roulade, garlic & rosemary crispy duck fat roast potatoes , maple roasted carrots & parsnips, roasted brussel sprouts, sticky pigs in blankets, aromatic red cabbage, cranberry sauce & Chef's rich gravy | GF

12 HOUR SLOW COOKED FEATHER BLADE

Blade of beef, served with creamy horseradish potato purée, maple roasted heritage carrots, crispy cavolo nero & red wine jus | GF

MISO & MAPLE GLAZED TROUT

Pan fried fillet of trout, with a miso & maple glaze. Served with baby confit garlic potatoes, grilled tenderstem broccoli & finished with an Asian chimichurri | GF

VEGAN FESTIVE ROTOLO

Festive spiced blitzed mushrooms & spinach, wrapped & rolled in a thin layer of dauphinoise potatoes. Served with nutmeg mash, maple roasted carrots, creamed garlic & mushroom sauce & cranberry compote | VE | GF

'THE FINAL ACT'

WARM PECAN & MAPLE TART

Served with vanilla ice~cream | GF

EGGNOG RICE PUDDING

Gigi's *rice pudding with a festive twist. Served with a winter berry & apple compote | GF*

BELGIAN CHOCOLATE & RASPBERRY TORTE

Served with vegan vanilla ice~cream | VE

THE SUN INN CHEESE QUARTET

Black Cow Dorset mature cheddar, Isle of Wight blue, Salisbury Rosary goat, Tunworth the British camembert. Served with artisan crackers, grapes, candied walnuts and fig & honey chutney | £5 supplementary fee

DUO OF ICE ~ CREAM OR SORBET SELECTION

GFA | V | VEA

The Sun Inn
Bentworth

ALLERGENS & INTOLERANCES

FOR ANY OTHER ALLERGENS & INTOLERANCES
PLEASE ADD TO THE ADDITIONAL NOTES
SECTION ON YOUR PRE-ORDER SHEET.

WE CANNOT GUARANTEE THAT ITEMS HAVE
NOT COME INTO CONTACT WITH NUTS.

(V) ~ VEGETARIAN
(VE) ~ VEGAN
(VEA) ~ VEGAN AVAILABLE ON REQUEST
(GF) ~ GLUTEN FREE
(GFA) ~ GLUTEN FREE AVAILABLE ON REQUEST

TWO COURSE ~ £38
THREE COURSE ~ £46

THE SUN INN,
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