

THE SUN INN

Festive Menu

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FESTIVE MENU

Make it a night to remember!

Host your Christmas party with us...
Delicious food, a festive atmosphere, friendly faces &
just a 2-minute walk from the beautiful Coate Water!

Our 2026 festive menu is available from
Saturday 14th November to Sunday 3rd January.

For booking details, please see back page.

2 courses: £28.00 3 courses: £35.00

For dietary requirements & allergen details, contact us before ordering.

Starters

Camembert Bites
Golden fried camembert bites with red onion chutney & mixed leaves.

Duck and Orange Pâté
Smooth duck & orange pâté with toasted crostini, a little festive garnish & dressed winter leaf.

Chestnut, Beetroot, Broccoli & Walnut Salad
Roasted chestnuts, tender beetroot, crisp broccoli & toasted walnuts
on mixed leaves, drizzled with a honey & mustard dressing.

Red Onion Goats Cheese Tart
Sweet red onion marmalade & creamy goats cheese in a
crisp pastry case, served warm with a dressed winter leaf.

Make it extra special and stay over!

Treat yourself & stay the night in one of our 10 en-suite rooms.
Two superior rooms available. All inclusive of breakfast.

Mains

Turkey Ballotine
Succulent turkey breast wrapped in smoky bacon,
filled with sage & onion stuffing, with crispy roast potatoes,
pigs-in-blankets, thyme-roasted carrots & parsnips, red cabbage,
brussels sprouts, rich turkey gravy & a Yorkshire pudding.

Salmon Dauphinoise
Salmon fillet baked on a bed of creamy dauphinoise potato, green beans & braised leek,
finished with a delicate white wine & dill sauce.

Ribeye Steak
28 day matured ribeye steak cooked to your liking,
with horseradish mash, mushroom, tomato & a rich Diane sauce.

Nut Roast
A hearty nut roast served with crispy roast potatoes, thyme roasted carrots & parsnips,
red cabbage & brussels sprouts with a red wine & thyme gravy.

Naughty List burger

Beef patty topped with sliced turkey, pigs-in-blankets, melted cheese & a cranberry slaw,
with gravy mayo. Served in a toasted brioche bun with skin-on fries.

Desserts

Christmas Pudding
A warm traditional Christmas pudding packed with fruit & spice,
served with brandy butter or creamy custard.

Biscoff Sticky Toffee Pudding
A light sponge soaked in toffee sauce, topped with Biscoff crumbs,
served with custard or vanilla ice cream.

Mulled Wine Poached Pear
A whole pear poached in mulled wine & spices,
served with a spiced apple compote & clotted cream.

Black Forest Fudge Cake
Rich chocolate fudge cake layered with cherries & cream,
finished with chocolate shavings & served with vanilla ice cream.

To contact us...

Call: **01793 523292** Email: **thesuninn.swindon@arkells.com**

For more information: **suninn-swindon.co.uk**

Booking Form

To book a table please call: **01793 523292** or email: **thesuninn.swindon@arkells.com**
A £5 per person deposit will secure your booking. No need to decide on your menu choices just yet, simply return your completed pre-order at least 7 days before your visit.

Party name: Contact name:

Party date & time: Contact number:

Please tick guest choices.

Guest name:	Camembert Bites	Duck & Orange Pate	Roast Chestnut Salad	Goats Cheese Tart	Turkey	Salmon	Ribeye Steak	Nut Roast	Burger	Christmas Pudding	Biscoff Sticky Toffee Pudding	Poached Pear	Black Forest Fudge Cake

Subtotal:

Less deposit:

Balance to pay:

Please ensure you have a list of everyone's choices on arrival.