



THE SUN INN  
FESTIVE MENU  
2025



# THE SUN INN FESTIVE MENU

Festive menu available 1st December 2025 - 2nd January 2026, excluding Sundays.

**2 course menu: £32.00    3 course menu: £37.00**

## STARTERS

**Bruschetta:** Crisp toasted sourdough topped with a vibrant medley of sun-ripened tomatoes, fresh basil, garlic & a drizzle of cold-pressed olive oil. (v)

**Spiced Parsnip & Cauliflower Soup:** A velvety soup infused with warming spices, roasted parsnips & cauliflower with a swirl of crème fraîche & toasted cumin seeds for a fragrant, comforting bowl. (vg)

**Roast Peach, Parma Ham & Burrata:** Charred, caramelised peaches paired with silky burrata & ribbons of Parma ham, dressed with rocket & a balsamic glaze.

**Cheese & Pickle Bites:** Breaded bites filled with mature cheddar & tangy pickle, served warm. (v)

## MAINS

**Turkey Paupiette:** Tender turkey breast wrapped around a rich sage & onion stuffing, secured in bacon & roasted until golden. Served with a glossy red wine jus.

**Salt & Pepper Pork Belly:** Slow-roasted pork belly with a crisp crackling crust, delicately seasoned with sea salt & cracked black pepper, accompanied by a sticky soy-ginger glaze.

**Pan-Seared Sea Bass with Garlic & Chestnut Sauce:** Delicately crisp sea bass fillet, served on wilted winter greens, finished with a rich roasted garlic & chestnut cream sauce. Served with roast potatoes, glazed carrots, roast parsnip, shredded sprouts, cabbage & pigs-in-blankets.

**Cuban Stuffed Pepper & Hispi Cabbage:** Sweet roasted pepper stuffed with spiced rice, black beans & smoky paprika, served alongside charred Hispi cabbage & a squeeze of lime. (vg)

## DESSERTS

**Christmas Pudding with Brandy Sauce:** A classic rich pudding, bursting with dried fruits & winter spices, drenched in silky brandy sauce for a truly festive indulgence.

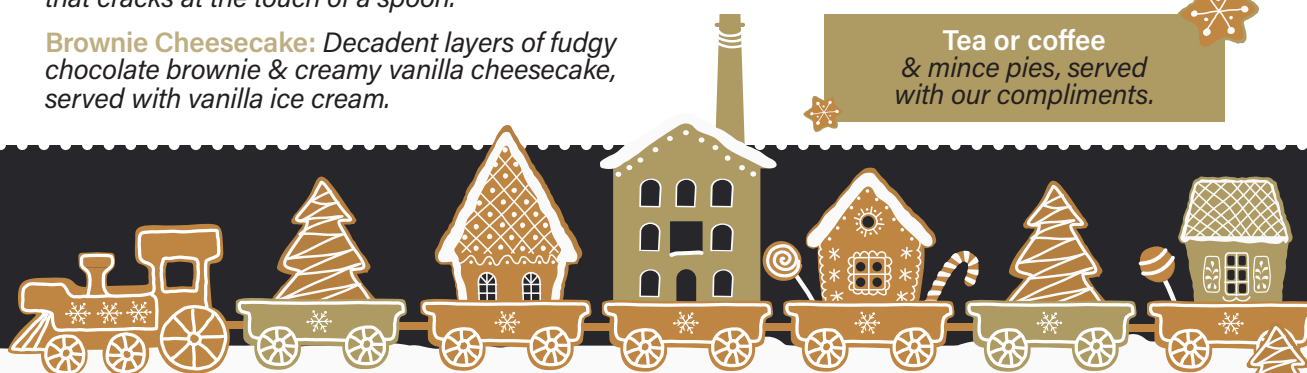
**Black Forest Roulade:** Light chocolate sponge rolled with whipped cream & sour cherry compote, dusted with cocoa & finished with a touch of kirsch.

**Baileys Crème Brûlée:** Luxurious custard infused with Baileys Irish Cream with a caramelised sugar crust that cracks at the touch of a spoon.

**Brownie Cheesecake:** Decadent layers of fudgy chocolate brownie & creamy vanilla cheesecake, served with vanilla ice cream.

**Cheeseboard + 5.00**

**Tea or coffee**  
& mince pies, served  
with our compliments.



Please notify us of any allergens or dietary requirements before ordering.  
Although every care is taken, we cannot eliminate cross-contamination of allergens.

(v) vegetarian, (vg) vegan. Gluten-free options available upon request.

# BOOKING FORM

To book a table please call: 01793 523292 or email: [TheSunInn.Swindon@arkells.com](mailto:TheSunInn.Swindon@arkells.com)

Booking required at least 5 days in advance. Deposit payable: £10 per person

(Non-refundable deposit unless cancelled within 48hrs of original booking).

Party name:

Contact name:

Party date & time:

Contact number:

*Please tick guest choices.*

Guest name:

Please tick guest choices.

Subtotal:

Less deposit:

Balance to pay:

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



# THE SUN INN

*Coate, Swindon, Wiltshire, SN3 6AA*

01793 523292

[suninn-swindon.co.uk](http://suninn-swindon.co.uk)

