



The Bull Christmas Day Lunch Menu 2017



Christmas Day cocktail, cranberry, orange and prosecco spritz
Roasted chestnuts and Xmas crackers

Starters

Coln valley smoked salmon with beetroot, horseradish crème fraiche and shoots
Chicken liver and foie gras parfait with toasted brioche and plum chutney
Stilton, pear and walnut soufflé
Avocado, prawn and cucumber cocktail with melba toast

Mains

Roast Norfolk Turkey with sage and apricot stuffing, pigs in blankets, devils on horseback, duck fat roastie's, brussels & chestnuts, honey & mustard parsnips and carrots, spiced red cabbage, cranberry relish and bread sauce
Roasted peppered rib of beef with grain mustard Yorkshire puddings, duck fat roastie's, béarnaise sauce, caramelised root vegetables, brussels and chestnuts and horseradish cream
Wild mushroom, butternut squash and chestnut 'wellington' with spinach and creamed celeriac
Ligurian fish stew with baby vegetables, saffron potatoes, spinach and tapenade crostini

Desserts

Chocolate profiteroles with honeycombe
Apple tarte tatin with Xmas pudding ice-cream
Christmas pudding with Armagnac crème anglaise
Selection of local unpasteurised cheeses with chutney, pickles and toasted country bread
Mince pies, coffee or tea

The Ts & Cs

3 courses £75.00 including mince pies, tea or coffee, kids under 12 £30.00 –A discretionary 12.5% service charge will be added to the total bill.

We will be serving Christmas Day lunch from 12-3pm to non residents

A £10 deposit per head will be required to secure booking

which is non-refundable if less than 21 days' notice is given

To book please call The Bull on 01285712535 or email info@thebullhotelfairford.co.uk

