



## New Year's Eve at The Bull 2017

With our live house band called Project Mayhem

Dress, Sparkling

Canapés and House Cocktail

### To Start

Oven roasted capsicums with buffalo mozzarella, anchovies and capers  
Buckwheat blini with beetroot, kiln roasted salmon, horseradish and pickled cucumber  
Warm salad of Kelmscott ham hock, string beans, crispy pig bits and a poached duck egg  
Double Gloucester twice baked soufflé with grain mustard veloute  
Carpaccio of tuna with an avocado, lime, ginger and coriander dressing

### To Follow

Beef and oyster 'hot pot' with buttered greens and chantenay carrots  
Skillet roasted scallops with roasted squash, lentils, pancetta, kale, pomegranate and salsa verde  
Chicken and lamb tagine with couscous, chickpeas and harissa  
Tournedos of beef 'rossini', fondant potato, spinach, wild mushrooms  
Butternut squash, chard, chestnut and sage pie with wild mushroom gravy

### To Finish

Caramelised clementine curd tart with crème fraiche and raspberry coulis  
Selection of unpasteurised cheeses with chutney, pickled grapes and walnut toast  
Tarte tatin of apples, caramel sauce and xmas pudding ice-cream  
Chocolate and grand marnier mousse with honeycombe  
'affogato' baileys ice cream with espresso coffee

Dinner @ £75.00 per person Inc. vat

To make a reservation please call 01285 712535 or email [info@thebullhotelfairford.co.uk](mailto:info@thebullhotelfairford.co.uk)

A £10 deposit per head will be required to secure booking which is non-refundable if less than 21 days' notice is given

A discretionary 12.5% service charge will be added to the total bill.

Please let us know about any allergies you have before ordering your meal