



The Bull Christmas Party Menu



Nibbles

Roasted chestnuts on the fire

Starters

Ribolitta soup (tuscan white bean, bread and vegetable soup)

Spinach salad with poached pear, toasted walnuts and blue cheese croutes

Kiln roasted cold smoked salmon, watercress and fennel, lemon and caper dressing

Prawn, cucumber and avocado cocktail, Marie Rose sauce

Pressed wood pigeon and pheasant terrine, apple chutney, country toast

Mains

Roast turkey roulade, thyme and onion stuffing wrapped in smoked streaky bacon, pigs in blankets, duck fat roasties, caramelised root vegetables and cranberry relish (pre-order only)

Braised blade of Beef in a red wine sauce, roasted shallots and chestnuts, celeriac mash and buttered sprout tops

Crispy skinned fillet of sea bream, spinach, saffron mash and citrus juices

Lamb, rosemary and barley hot pot with red cabbage

Twice baked double Gloucester soufflé with spinach and grain mustard sauce

Desserts

Chocolate profiteroles with honeycombe

Apple tarte tatin with Xmas pudding ice-cream

Espresso and baileys crème brulee

Selection of local unpasteurised cheeses with quince and toasted walnut bread

Mince pies, coffee or tea

The Ts & Cs

3 courses £32 include mince pies, tea & coffee – 2 courses £26 include mince pies, tea & coffee

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

For an additional £12 per head we can offer you a flute of Prosecco on arrival followed by a 175ml glass of

The Bull house red or white wine and 100ml glass of sticky with dessert to finish

The Christmas Menu is available Monday-Saturday for lunch and dinner

1st-23rd December and is available for parties of 8 and upwards A £10 deposit per head will be required to secure booking which is non-refundable if less than 72hrs notice is given

