



# Christmas Day Menu

Food served from 12pm - 4pm

Glass of fizz on arrival

## SOUP COURSE

Roast pumpkin and apple velouté, cider caramel, chestnuts (vg) (n)

## STARTERS

Smoked partridge breast, confit leg, pear and celeriac

Heritage beetroot, whipped feta style cheese, pear, chestnuts (vg) (n)

Cauliflower arancini, picked raisins, cauliflower cream (vg)

## MAINS

Traditional roast turkey, pigs in blankets, goose fat roast potatoes, cranberry and chestnut stuffing with seasonal vegetables and turkey jus

Classic beef wellington, dauphinoise potatoes, green beans, tenderstem broccoli, wrapped in pancetta with a red wine jus

Winter vegetable, nut and lentil wellington, roast potatoes served with a mushroom gravy (vg)

Scottish salmon, capers, shallots and lemon served with seasonal vegetables

## DESSERTS

Traditional Christmas pudding and brandy sauce or plant-based custard (n)

Chocolate and orange torte, vegan vanilla ice cream (vg)

Cheese selection with crackers and seasonal chutney

Mince pies and coffee to finish

**Terms and Conditions** All dishes are subject to availability and our menu is subject to change. A non-returnable deposit and a pre-order is required for confirmation of all bookings. Deposits are £5 per person for our Christmas Festive Menu and £10 per person for our Christmas Day Menu. We require the full remaining payment for our Christmas Festive Menu seven working days before the event and the remaining payment for Christmas Day Menu no later than the 15th December. If for any reason you have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 72 hours in advance of booking. We reserve the right to charge in full for any cancellations or amendments made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We will not be accepting cheques. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations.

**If you have a food allergy or intolerance**, please let us know before ordering and ask for our allergy matrix. Not all ingredients are listed on the menu description. Although our teams are trained on allergen controls and take great care on the preparation and cooking of our dishes we cannot guarantee the total absence of allergens due to food being prepared and cooked in the same kitchen.



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<https://thebullhotelfairford.co.uk>

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