



Christmas Day

£90 per head

STARTER

Butternut squash, sweet potato & nutmeg soup (vg)

Novi sticky rice sushi with avocado, mango, cucumber with a spicy infused soy dip (v)

Duo of smoked salmon mousse with whipped goat's cheese, beetroot puree & candied walnuts

Confit of chicken bon bon with a spinach & raspberry salad topped with pine nuts

Raspberry sorbet

MAIN COURSE

Roast turkey with sausage & bacon, roast potatoes, winter vegetables with a turkey sage gravy

Roasted venison loin with crushed new potatoes, red cabbage puree, roast parsnips with a rosemary & redcurrant jus

Lamb rump with potato terrine, carrot puree, tenderstem broccoli served with a mint jus

Sea bream fillet with shellfish rice cake, tenderstem broccoli with a lobster bisque

Stuffed aubergine with roasted winter vegetables, roast potatoes with a cranberry and sage gravy (vg)

DESSERT

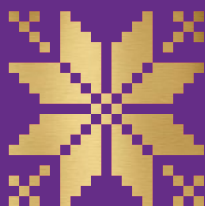
Chocolate Baileys cheesecake with Chantilly cream

Christmas pudding with brandy sauce

Prosecco poached pear with honey & ginger ice cream

Cherry frangipane tart with vegan vanilla ice cream

Tea or coffee served with homemade mince pies



THE BULL HOTEL

✦ FAIRFORD ✦