



The bull room winter/spring 2018 feasting menu

*nibbles*

selection of pizzette

*to start*

Heritage tomatoes, mozzarella,, avocado, basil and artichokes salad

Pear, cashel blue, chicory and hazelnut salad

Roasted marinated peppers with capers, buffalo mozzarella and anchovies

*to follow*

Moroccan Chicken tagine with dried fruit, chickpeas couscous and harissa

'The Bull' fish pie (salmon, cod, mussels, prawns and hake) with minted peas, shoots and leaves

Beef bourguignon with truffled mash and all the bits with stem broccoli

aubergine parmigiana

*to finish*

Chocolate and grand marnier mousse with honeycomb

Winter fruit and almond crumble with crème anglaise

Boards of unpasteurised cheeses with pickled grapes, chutney and polenta and rosemary biscuits

please choose two dishes from each course

The feasting menu is designed to be served in large vessels shared across the table. There is no charge for the room hire but we will need £10 per head deposit. In the event of cancellation, we require 21 days notice for a full refund

£30 a head inc vat, a discretionary service charge of 12.5% will be added to the bill

