



## The Bull

### *Christmas Menu*

Available from Tuesday 27th November until Saturday 22nd December  
(excluding Sundays)

#### *To Start*

**CREAMED CELERIAC & TRUFFLE SOUP** <sup>V</sup>  
with crusty bread & butter

**CHICKEN, BACON AND PISTACHIO TERRINE**  
with sticky fig chutney and toast

**ORANGE AND CARDAMOM CURED SALMON**  
with pomegranate seeds, coriander yogurt and brown bread

#### *Main*

**LOCALLY REARED ROAST TURKEY**  
with pigs in blankets, goose fat roast potatoes, buttered Brussels sprout tops,  
honey glazed parsnip & chestnut stuffing

**BEEF FILLET MEDALLIONS**  
with dauphinoise potatoes, curly kale and woodland mushroom jus \*£3.00 supplement

**FILLET OF SEA BASS**  
with steamed spinach, creamed potato and curried mussel sauce

**PUY LENTIL AND CHESTNUT MUSHROOM 'SHEPHERDS PIE'** <sup>V</sup>  
with Brussels sprouts and sprout tops

\* other vegetarian/vegan options available upon request

#### *To follow*

**WHITE CHOCOLATE AND CRANBERRY CRÈME BRÛLÉE**

**TRADITIONAL CHRISTMAS PUDDING**  
with brandy sauce

**TROPICAL FRUIT KNICKERBOCKER GLORY**  
with raspberry coulis

#### *To finish...*

**TEA, COFFEE AND MINCE PIE** £2.50 per head

*Two Courses £20 or Three Courses £25*

A deposit of £10 per person is required when booking your party

