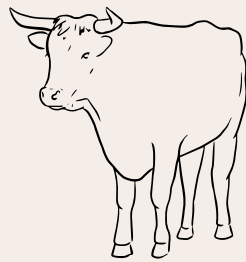


Christmas Menu



THE BULL

THREE COURSE £33

TWO COURSE £28

Includes Tea or Coffee & Petit Four

For parties over 6 a discretionary 10% service charge will be added to your bill

STARTER

Tomato & Basil Soup with Warm Crusty Bread
Pork & Chicken Liver Pâté with Homemade Chutney & Toast
Hot Smoked Haddock, Spinach, & Mornay Sauce Filo Tart
Warm Runny Scotch Egg with Piccalilli
Prawn Cocktail with Marie Rose Sauce & Brown Bread

MAIN

Traditional Appledore Turkey
Served as a Full Roast Dinner with all the Trimmings

Grilled Halibut
*Served with Crushed Buttered New Potatoes, Samphire, Baby Carrots
& Chicken Sauce*

Duck Two Ways
*Pan Seared Breast of Gressingham Duck with Confit Leg dauphinoise potato,
blackberries, parsnip & carrot purée & pomegranate jus*

Lamb Rosemary & Roasted Garlic Pie
*Slow Braised Fillet of Lamb with Rosemary & Roasted Garlic topped with a Puff
Pastry Lid & served with Creamed Potatoes*

Mediterranean Vegetable Tart or Nut Roast (Vegan)
Served as a full roast dinner with all the trimmings

DESSERT

Apple & Cinnamon Crumble with Custard
Warm Chocolate Brownie & Clotted Cream Ice Cream
Cappuccino Creme Brûlée with Biscoff Biscuit
Christmas Pudding with Brandy Custard
Vanilla Cheesecake with Winter Berry Compote
Selection of Ice Cream (3 scoops)