



THE BULL FESTIVE MENU

STARTERS

Winter Spiced Parsnip Soup & Crusty Bread
Smooth Chicken Liver Pâté with Chutney & Toast
Maple Glazed Goat's Cheese Salad with Toasted Pecans
Warm Runny Scotch Egg with Chorizo Jam
Pan Fried King Prawns in Lemon, Garlic & Parsley butter
on Toasted Ciabatta

MAIN COURSES

Traditional Appledore Roast Turkey

Served as a Full Roast Dinner with all the Trimmings

Belly of Pork Two Ways

Roasted Belly of Pork, Pulled Pork & Apple BonBon, Braised Red Cabbage,
Baby Vegetables & Jus

Beef Bourguignon Cobbler

Served with Horseradish Mash & Vegetables

Pan seared fillet of Sea Bream

New Potatoes, Pea Puree, Baby Vegetables & finished with Saffron Cream Sauce

Wild Mushroom Vol-au-vent

Creamy Wild Mushrooms in Flaky Puff Pastry, with New Potatoes & Vegetables

DESSERTS

Lemon Tart, Fresh Raspberries & Pouring Cream
Christmas Pudding & Brandy Custard
Apple, Sultana & Cinnamon Crumble & Custard
Chocolate Brownie & Clotted Cream Ice Cream (GF)
Cheese & Biscuits (Cheddar, Brie, Stilton, Crackers & Chutney)

Three Course £38 / Two Course £33

Tea or coffee & Chocolates included.

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

