



Menu

To Start



- Broccoli & Stilton Soup (v)
with stilton crutons (gluten free option)
- Ham Hock Terrine
with toast & a sage & apple chutney (gluten free option)
- Salmon Roulade
with lemon & dill, mixed leaf & a cracker thin (gluten free option)
- Mulled Poached Pear & Walnut Salad (veg, gf)
with a balsamic dressing

Main



- Roasted Turkey (gf)
with roasted potatoes, pig in blanket, braised red cabbage, roasted carrots, Brussel sprouts & a rich turkey gravy.
- Pork Belly in a cider gravy (gf)
with roasted potatoes, pig in blanket, braised red cabbage, roasted carrots & Brussel sprouts.
- Beef & red wine stew with dumplings
with roasted potatoes, braised red cabbage, roasted carrots & Brussel sprouts
(gluten free option available without dumplings)
- Seabass with a red pepper pesto (gf)
with new potatoes & fine beans
- Butternut squash & sage risotto (veg)

Dessert



- Black Forest Cheesecake (v)
with cream
- White Chocolate & Raspberry Panna Cotta
with vanilla ice cream
- Apple Crumble (veg, gf)
with vanilla ice cream
- Christmas Pudding
with a brandy sauce (vegan & gf option available with ice cream)

2 Course - £24.95

3 Course £29.95

V - suitable for vegetarian | gf - gluten free | veg - vegan

Available by pre order only
from 27th November until 24th December
A deposit of £10 per head is required upon booking

The Bull

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