



THE BULL
Festive Menu

£35 for 3 Courses
£30 for 2 Courses
Includes Tea or Coffee &
Petit Fours

STARTERS

Broccoli & Stilton Soup

With Crusty Bread

Smooth Chicken Liver, Duck & Orange Pâté

With Chutney & Toast

Creamy Wild Mushroom vol-au-vent

Pan Seared King Scallops

With Langoustine Cigar, Baby Gem & Heritage Jus

Prawn Cocktail

Topped with Beetroot Stained Smoked Salmon

MAIN COURSES

Traditional Appledore Roast Turkey

Served with all the Trimmings

Rump of Lamb

*With Roasted Beetroot, Carrot & Parsnip, Candied Kumquats,
Dauphinoise Potatoes & Red Wine Jus*

Paupiette of Lemon Sole

With a Clam, Dill & White Wine Sauce, New Potatoes & Baby Vegetables

Chicken, White Wine & Asparagus Pie

In Short Crust Pastry, served with Creamed Potatoes & Seasonal Vegetables

Winter Vegetable Pie

In Short Crust Pastry, served with Creamed Potatoes & Seasonal Vegetables

DESSERTS

Apple & Rhubarb Crumble

With Custard

Christmas Pudding

With Brandy Custard or Cream

Cinnamon Swirl Cheesecake

Served with Cream

Chocolate Fudge Cake

Served warm with Vanilla Ice Cream

Hazelnut & Toffee Crème Brûlée

Lemon Sorbet

For parties over 6,
a discretionary 10%
service charge will
be added

