

CHRISTMAS MENU

Taking bookings for December 2021

TO SHARE ON ARRIVAL

Cinnamon Popcorn / Artisan Bread & Olives / Parmesan Cheese Straws

STARTERS

SPICED TOMATO SOUP

with Crusty Bread & Herb Butter

SERRANO HAM

with Seared Satsuma & Pine Kernel Salad

KING PRAWN COCKTAIL

Straight from the 70's to the Bulls Head

BUFFALO MOZZARELLA

Avocado & Tomato Salad

MAIN COURSES

ROAST TURKEY & HAM

with Stuffing, Chipolatas, Roast Potatoes,
Red Wine Gravy, Parsnips & Sprouts

SIRLOIN STEAK DIANE

with Portobello Mushroom, Rocket Dressed Tomato,
House Chips & Sauteed Seasonal Greens

CHARRED SALMON FILLET & ARTICHOKES

with a Saffron Potato, Courgette & Sweet Pepper Stew

PUMPKIN SEED & CHESTNUT ROAST

with Roast Potatoes, Parsnips & Sprouts, Cranberry
& Red Wine Gravy

DESSERTS

CHOCOLATE BROWNIE

& Baileys Cream

CRÈME BRÛLÉE

with Cinnamon Shortbread

CHRISTMAS PUDDING

& Brandy Custard

STILTON

with Celery & Apple, Crackers & a Shot of Port

TO FINISH

COFFEE, MINCE PIES & CHOCOLATE TRUFFLES

TAKING BOOKINGS FOR DECEMBER 2021

ALL 5 COURSES FOR £35 PER PERSON

ADD A DRINKS PACKAGE FOR ONLY £15 PER PERSON

Glass of Prosecco on arrival

A Dry Pinot Grigio with your Starter

Fruity Merlot for the Main Course

Sherry Shots to pep up the Desserts

Martell Brandy Night Cap with your Coffee & Pies

Who says you can't mix your drinks...

ADD THE DLX DRINKS PACKAGE FOR £25 PER PERSON

Choice of Cocktail on arrival

Champagne with Starter

Chateaufort De Pape with Main Course

Fine Dessert Wine with your Sweet

Remy Martin Cognac to enjoy with the Mince Pies

You know you're worth it...