

CHRISTMAS MENU

TO SHARE ON ARRIVAL

Artisan Bread & Olives

STARTERS

FRENCH ONION SOUP

The World's Greatest Soup fit for this Great Occasion
With our Secret Recipe Cheesy Crouton, it's a real Classic

THE BULLS HEAD CHICKEN LIVER PARFAIT

Served with Pistachio Salad, Toasted Brioche & Cumberland Sauce

GARLIC & HERB MUSHROOMS ON TOAST

Portobello Mushrooms in a Creamy Pinot Grigio, Garlic & Herb Sauce

SMOKED SCOTTISH SALMON WITH VODKA CRÈME FRAÎCHE

Top Quality Salmon with a Russian Kick of Vodka, Lemon & Dill Crème Fraîche

HONEY GLAZED HALLOUMI WITH A WALNUT SALAD

We use Oaklands Farm Holly Honey from just across the road
Served with a Walnut & Apple Salad

MAIN COURSES

ROAST TURKEY WITH STUFFING, CHIPOLATAS, ROAST POTATOES, RED WINE GRAVY, PARSNIPS & SPROUTS

A Great Christmas Dinner; you don't even have to do the washing up

SIRLOIN STEAK DIANNE WITH PORTOBELLO MUSHROOM ROCKET DRESSED TOMATO, HOUSE CHIPS & SAUTEED GREENS

Dry Aged Sirloin, seasoned to perfection & cooked as you desire

THE BIG CHRISTMAS KAHUNA BURGER DELUXE

A 6 OZ Wagyu Burger Topped with Chef Tom's Home Cured Pastrami, Swiss Cheese,
Dill Pickle, Chilli Jam & our Famous Green Peppercorn Steak Sauce to dunk it in
Served with Chilli Salt Fries, Onion Rings & Green Salad

POACHED SCOTTISH SALMON FILLET SAFFRON, GARDEN PEA & SPINACH RISOTTO

Served with a Lemon Dressed Artichoke Salad

MUSHROOM, LEEK & LENTIL PIE (V)

A Great Savoury Pie with Fresh Herbs & a Hint of Garlic
Topped with Mash & served with Sauteed Greens, Crusty Bread & Butter

DESSERTS

CHOCOLATE BROWNIE & BAILEYS CREAM

Great Chocolate Brownie, Baked In-House & served with a Glorious Baileys Cream
It's what Christmas is all about

LEMON MERINGUE SCORCHIO EXTRAVAGANZA

Try the Amazing Bulls Head Lemon Meringue Pie, Charred to Perfection
It's Zesty, It's Sweet, It's got a Free Shot of Limoncello, Sold!

CHRISTMAS PUDDING WITH CARAMELISED SATSUMA & BRANDY CUSTARD

It's nice to have a bit of pudding with your brandy

STILTON & CRACKERS WITH A SHOT OF PORT

The King of English Cheeses, our favourite way indulge

TO FINISH

COFFEE, MINCE PIES & CHOCOLATE TRUFFLES

BOOK NOW FOR DECEMBER 2024

ALL 5 COURSES FOR ONLY £40

ADD A DRINKS PACKAGE FOR ONLY £18 PER PERSON

Glass of Prosecco on arrival
A Dry Pinot Grigio with your Starter
Fruity Merlot for the Main Course
Amaretto Shots to pep up the Desserts
Then a Martell Brandy Night Cap with your Coffee & Pies
Who says you can't mix your drinks...

ADD THE DELUXE DRINKS PACKAGE FOR £28 PER PERSON

Choice of Cocktail on arrival
Champagne with your Starter
Chateaufort De Pape with the Main Course
Fine Dessert Wine with your Sweet
Remy Martin Cognac to enjoy with the Mince Pies

You know you're worth it...