

GUEST PRE-ORDER SHEET

Guest Name:

Date of Booking:

Number in Party:

Name:

[illegible]

For Office Use

Deposit Number:

*Deposit Amount: *£10 pp

Guest Arrival Time:

Guest Dining Time:

Please be aware that a discretionary service charge of 12% will be added to the bill of all parties of 8 or more guests. All tips / service charges are shared equally between all staff on shift. None are taken by the business owners.



THE BULLS HEAD

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CHRISTMAS
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CHRISTMAS menu

TO SHARE ON ARRIVAL

Artisan Bread & Olives

STARTERS

MUSHROOMS & STILTON ON TOAST (V)

Sauteed Portobello Mushrooms in a Stilton Cream Sauce

DUCK LIVER & FOIE GRAS TERRINE

Our Finest Parfait served with Dill Pickles & Toasted Brioche

BURRATA & BALSAMIC GLAZED HERITAGE TOMATOES (V)

Fantastic Italian Cheese, Great Tomatoes with a Balsamic Dressed Rocket & Olive Salad

THE BULLS HEAD CHRISTMAS SEAFOOD FIESTA

A Smoked Salmon Salad with Garlic Sauteed King Prawns & Battered Calamari

MAIN COURSES

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

Too good to wait for Christmas Day

THE ONE & ONLY BULLS HEAD SURF & TURF BURGER

We take Wagyu Beef & Top it with Garlic Sauteed Lobster Meat & Parmesan, put it all in a Dill Glazed Brioche Bun to make the Classiest Burger in town
House Triple Cooked Chips & Salad

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

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

SEARED SCOTTISH SALMON FILLET

with a Saffron, Dill & Dry Vermouth Velouté, Curly Kale, Asparagus & New Potatoes,
A simple dish that tastes as good as it looks

BUTTERNUT SQUASH CASSOULET (VE)

Vegetarian Casserole from the South of France featuring Butternut Squash,
Veggie Sausage, Cannellini Beans & Topped with Herby Breadcrumbs & Sliced
Potatoes, French Stick & Sauteed Greens

DESSERTS

CHOCOLATE BROWNIE & BAILEYS CREAM

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

CRÈME BRÛLÉE

Spectacular Vanilla Cream, with Scottish Shortbread

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 2025

ALL 5 COURSES FOR £45 PER PERSON

ADD A DRINKS PACKAGE FOR ONLY £20 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 £30 PER PERSON

Choice of Cocktail on Arrival

Champagne with your Starter

Chateauneuf De Pape with the Main Course

Fine Dessert Wine with your Dessert

Remy Martin Cognac to enjoy with the Mince Pies

You know you're worth it...