GUEST PRE-ORDER SHEET

Guest Name: .....

Date of Booking: .....

Number in Party: .....

Name:	Leek & Potato Soup	DBeef Carpaccio	Crostini	Smoked Salmon		Turkey	Burger	Steak	Salmon	Stroganoff		Baileys Brownie	Creme Brulee	Christmas Pud	Cheese & Crackers		Coffee, Mince Pies etc		Std Drinks Package	Dlx Drinks Package

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

LEICESTER FOREST WEST

THE BULLS HEAD CHRISTMAS MENMOO

CHRISTMAS MENU

TO SHARE ON ARRIVAL
Artisan Bread & Olives

STARTERS

LEEK & POTATO SOUP (VE)
A Classic Soup served with a Selection of Breads & Olive Oil

FILLET BEEF CARPACCIO
Dry Aged Black Angus Beef with Rocket & Parmesan, Focaccia & Olive Oil

GOATS CHEESE & CHILLI JAM CROSTINI (V)
Served with a Celery & Apple Salad

SCOTTISH SMOKED SALMON
Lemon Dressed Salad, Brown Bread & Butter

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 DIANNE WITH PORTOBELLO MUSHROOM ROCKET DRESSED TOMATO, HOUSE CHIPS & SAUTEED GREENS
Dry Aged Sirloin, seasoned to perfection & cooked as you desire

THE BULLS HEAD FISH PIE
We use Fresh Salmon, Cod, Smoked Haddock & Prawns, cooked to order in a Saffron Cream Sauce, topped with Mash & served with Sautéed Greens, Crusty Bread & Butter

MUSHROOM STROGANOFF (V)
Sauteed Portobello Mushrooms in a Creamy Paprika Scented Mushroom Sauce with Herb Dressed Tagliatelle & a Great Side Salad with Sliced Gherkins

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
Glorious 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 to indulge

TO FINISH

COFFEE, MINCE PIES & CHOCOLATE TRUFFLES

TAKING BOOKINGS NOW FOR DECEMBER 2026

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
Las Pampas Malbec 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...