



## FESTIVE SET MENU

*Two courses £30.00 – Three courses £37.50*

*Served Wednesday to Saturday, lunch and dinner*

*Pre-order required*

EVERYTHING MADE IN-HOUSE

### STARTERS

Chicken liver parfait, Bull piccalilli, sourdough

Spicy red lentil soup, sourdough (V)

Beetroot dill Gravlax, rye bread

### MAIN COURSES

Harvel House roast turkey breast, pigs in blankets, seasonal vegetables, roasted new potatoes, stuffing, cranberry sauce, homemade gravy

Vegetarian Christmas roast - squash chestnut apricot nut roast, seasonal vegetables, roasted new potatoes, cranberry sauce, homemade veg gravy

The Bull hot smoked salmon fillet, caraway black cabbage, nutmeg parsley sauce, crispy new potatoes with caramelised onion.

Slow braised ox cheek, black cabbage, spring onion truffle oil mash, balsamic sage jus

### DESSERTS

Christmas pudding, red berry compote, custard

Limoncello tiramisu

Dark chocolate mousse cake, blackcurrant coulis, cherries in kirsch (GF)

Coconut and blood orange sorbet duo (VE,GF)

Individual artisan cheese board, apple, crackers, chutney

**BOOKING DETAILS** Pre-order 15 days in advance. £10 per person non-refundable deposit require (£20 for event nights). Deposit refundable only if cancellations occur 28 days in advance. A gratuity of 10% will be added to the bill for the benefit of staff. As we use fresh ingredients, this menu might change according to availability. Prices include VAT.

*For bookings, please contact us on 01732 789 800, Monday to Friday, 10am to 4pm*