

FESTIVE MENU PRE-ORDER FORM

Two courses £30.00 – Three courses £37.50 Served Wednesday to Saturday, lunch and dinner.

£10pp deposit required (£20 for special events). Please send a copy or picture of your pre-order form to functions@thebullhotel.com

DATE OF THE EVENT _____ TIME _____

CONTACT NAME _____ PHONE NUMBER _____

STARTERS

Dish	Quantity	Guest Names
Chicken liver parfait, Bull piccalilli, sourdough		
Spicy red lentil soup, sourdough (V)		
Beetroot dill Gravlax, rye bread		

MAIN COURSES

Dish	Quantity	Guest Names
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

Dish	Quantity	Guest Names
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		

