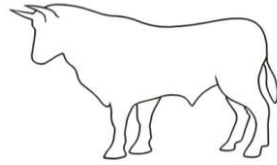


The Bull Inn



CHRISTMAS MENU

Parsnip & Chestnut Soup

Crayfish Tails with Gnocchi and a Cointreau Cream

Game & Ham Hock Terrine with Plum Chutney & Rye Toast

Roasted Cauliflower & Gruyere Croquettes with Chakalaka

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Traditional Roast Turkey, Crispy Sage Potatoes cooked in
Goose Fat, Pigs in Blankets and Lemon & Thyme Stuffing
served with a rich Gravy

Baked Salmon with a Pistachio Crust, Golden Baby Potatoes
and a Burnt Sage Butter

Rib Eye Steak with Thyme-Roasted Hasselback Potatoes
(£5.00 supplement)

Crispy Polenta Stack, Wilted Spinach, Parsnip Puree & Roast
Potatoes with a Port Reduction

All served with Seasonal Vegetables

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Traditional Christmas Pudding with Brandy Butter & Clotted Cream

Poached Pears in Mulled Wine, with Shortbread & Cream

Cheese Platter, Savoury Biscuits & Date & Apricot Chutney

Steamed Citrus Sponge with a Dark Chocolate & Amarula Sauce

£21.95 per head