

CHRISTMAS DAY MENU

THE BULL
ON THE GREEN

Upon Arrival

Gin & Citrus Cured Salmon

Pickled Cucumber & Dill Crème Fraîche | Compressed Cucumber, Dill & Za'atar (VG)

To Start

Pressed Game & Pistachio Terrine

Cumberland Sauce & Toasted Sourdough (GFA,DFA)

Potted Cornish Crab

Brown Butter, Lemon & Toasted Sourdough (GFA)

Whipped Goats Cheese

Honey-Roasted Figs & Toasted Walnuts (V,VGA,GFA)

Roasted Parsnip & Chestnut Soup

Warm Sourdough & Salted Butter (VG, GFA)

The Main Event

Butter Roasted Turkey

Sage & Onion Stuffing, Pigs In Blankets, Beef Dripping Garlic & Herb Roast Potatoes, Seasonal Vegetables, Honey-Roasted Roots, Yorkshire Pudding & Rich Gravy (GFA/DFA)

Slow - Roasted Sirloin Of Beef, Thyme & Garlic Butter

Served With All The Trimmings (GFA/DFA)

Roasted Monkfish Tail

Smoked Bacon, Cider & Mussel Cream Sauce & Mash Potato

Wild Mushroom Bourguignon

Truffled Creamed Potato & Crispy Shallots (VG, GFA)

Pallet Cleanser

Champagne or Spiced Clementine Granita (VG, GF)

The Final Act

Christmas Pudding

Choice of Either Brandy Custard or Custard Ice Cream (VGA)

Dark Chocolate & Hazelnut Praline Marquise

Crème Fraîche (GFA)

Spiced Poached Pear

Blackberry Sorbet & Almond Crumble (VG, GFA)

Après

Petit Fours & Tea or Coffee

Your Choice of Tea or "Need" Coffee, Chocolate Truffles & Clementine Pâté D' Fruit

Adults £92.95 Per Person

A 12.5% Service Charge Added to All Bookings

*(VGA-Vegan Alternative Available - GFA - Gluten Free Available - DFA- Dairy Free
Available - V - Vegetarian*