

THE BULLS HEAD

CHRISTMAS DAY MENU 2023

STARTERS

Chicken Liver Parfait

Toasted sour dough slices & chutney.

Marie Rose King Prawn Cocktail

Granary bread slices & salted butter.

Butter Nut Squash & Ginger Soup (v)

Baked sour dough slices & salted butter.

Scottish Smoked Salmon Platter

Dill & Horseradish Crème Fraiche & brown baguette.

Crispy Fried French Brie (v)

Redcurrant port jam & dressed leaves.

MAIN COURSE

Pan Fried Halibut & King Prawns

With a lemon caper butter sauce served with micro herbs,
steamed French beans & creamy mash

Roast Norfolk Turkey Breast or Roast Sirloin of Beef

With a red wine gravy served with steamed sprouts, honey butter roasted
carrots & parsnips, broccoli, Maris piper roasties, Yorkshire pudding,
sage-onion & apricot stuffing & pigs wrapped in blankets.

Wild Mushroom & Truffle oil Risotto (v)

Topped with rocket leaves and parmesan crisp.

DESSERTS

Apple & cinnamon crème brûlée with shortbread biscuit.

Rich Belgium chocolate sponge cake served with orange sorbet.

Traditional Christmas pudding served with a brandy sauce.

Cranberry compote with fresh raspberries & Chambord liqueur trifle.

Shropshire blue creamy cheese with oatcakes & red grapes.

Three scoop selection of New Forest ice-creams of your choice

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£80 PER PERSON - CHILD £40 UNDER 12

TEA- COFFEE- MINT CHOCOLATES INCLUDED PDF