



# THE BULLS HEAD<sup>TM</sup>

## CHRISTMAS FESTIVE MENU 2021

### STARTERS

#### Cream of Watercress Soup (v)

Served with a fresh baked roll & butter.

#### Grilled Goats Cheese Roulade (v)

On a bed of golden pickled beetroot topped with fresh forest berry coulis, fancy leaves & heritage tomato.

#### Wild Boar Pate with Chef's Fig & Apple Chutney

Served with toasted sour dough slices, gherkin & salted butter.

#### King Prawn Avocado, Chilli, Mango Salsa Cocktail

With fresh baked granary baguette slices & salted butter.

### MAINS

#### Grilled Scottish Salmon Fillet

Topped with shrimp & caper beurre-blanc served with fresh tender stem broccoli spears & crushed seasoned new potatoes.

#### Roast Norfolk Turkey Breast

Succulent slices topped with a red wine gravy served with steamed sprouts, maple syrup butter roasted root vegetables, goose fat Maris piper roasties, Yorkshire pudding, sage, onion & cranberry stuffing with pigs wrapped in blankets.

#### Pan Fried South Downs Venison Steak

Recommended medium rare & served with creamy mash, braised sticky red cabbage & roasted root vegetables.

#### Butternut Squash, Spinach & Vegan Feta Pie (v)

Served with Maris piper roasties, steamed sprouts, maple syrup roasted root vegetables, Yorkshire pudding & vegan gravy.

### DESSERTS

Lemon Meringue Roulade served with double cream.

Christmas Plum Pudding served with a brandy creamy custard.

Lotus Biscoff creamy cheesecake served with double cream.

Shropshire Blue cheese with digestive biscuits red grapes & Fig Chutney.

Chocolate Brownie with a scoop of New Forrest Mint chocolate chip ice cream.

**2 COURSES £20 - 3 COURSES £25**

**AVAILABLE FROM 24<sup>TH</sup> NOVEMBER UNTIL 23<sup>RD</sup> DECEMBER 2021**





**THE BULLS HEAD**  
**FESTIVE PARTY MENU**

**2021**