

THE
BULLS HEAD
PUB & DINING

Festive Party Menu

TWO COURSES £37.45 · THREE COURSES £42.45

23RD NOVEMBER UNTIL 23RD DECEMBER

Starters

ROASTED BUTTERNUT SQUASH & SAGE SOUP

Crusty loaf, butter

DAIRY, GLUTEN · CAN BE DAIRY FREE AND GLUTEN FREE

PRAWN COCKTAIL

*Baby gem lettuce, Marie Rose sauce, toasted ciabatta,
butter*

CRUSTACEANS, DAIRY, GLUTEN · CAN BE GLUTEN FREE

HONEY & MUSTARD GLAZED PORK BELLY BITES

Cider jus, apple purée, bacon crumb

DAIRY, GLUTEN, SULPHUR DIOXIDE

DUCK LIVER PÂTÉ

Malted cherry compote, pickled shallots, toasted brioche

DAIRY, GLUTEN, SULPHUR

Mains

ROAST TURKEY

Carrot purée, roasted parsnips, duck fat roast potatoes, pigs in blankets, sage & onion stuffing, Brussels sprouts

DAIRY, EGG, GLUTEN, SULPHUR DIOXIDE

VEGETABLE WELLINGTON

Carrot purée, roasted parsnips, roast potatoes, sage & onion stuffing, Brussels sprouts

DAIRY, GLUTEN · VEGETARIAN

BEEF SIRLOIN RILLETTE

Truffle mashed potato, tenderstem broccoli, charred shallots, red wine jus

DAIRY, GLUTEN, SULPHUR DIOXIDE

PEA & SHALLOT TORTELLINI

Roasted shallot purée, green beans, sweet potato crisps, vegan parmesan

GLUTEN · VEGAN

PAN FRIED SALMON

Parmesan potato fondant, pea purée, baby carrots, lemon & dill beurre blanc

DAIRY, FISH, SULPHUR DIOXIDE · GLUTEN FREE

Desserts

SALTED CARAMEL & PECAN CHEESECAKE

Candied pecan nuts, Baileys Chantilly

DAIRY, GLUTEN, NUTS

APPLE & CINNAMON CRUMBLE

Madagascan vanilla custard

GLUTEN

CHRISTMAS PUDDING

Warm brandy sauce, mixed berry compote

DAIRY, SULPHUR DIOXIDE

STICKY TOFFEE PUDDING

Toffee sauce, honeycomb ice cream

DAIRY, EGGS, GLUTEN

WARM CHOCOLATE BROWNIE

Chocolate sauce, vanilla ice cream

DAIRY, EGGS, GLUTEN

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO ALL BILLS