

## *The Bull Inn Festive Menu 2018*

**2 courses for £18**

**3 courses for £22**

A £5 deposit per person is required upon booking and a pre-order for the whole table is required 2 weeks prior to your booking

### **Starters**

**Prawn and smoked salmon cocktail,**

*Fresh cold water prawns in a Marie rose sauce topped with smoked salmon served with warm crusty bread*

**Falafel bites (V)**

*With a chilli salad and fresh humous*

**Homemade French onion soup,**

*served with croutons and topped with toasted cheese*

**Pork, apple and calvados pate,**

*served with warm crusty bread and a caramelised apple wedge*

### **Mains**

**Traditional Roast Turkey,**

*with roast potatoes, stuffing, pigs in blankets, seasonal vegetables, Yorkshire puddings and drizzled in a rich gravy*

**Minted lamb shank (+£3)**

*slow cooked with creamy mash and seasonal vegetables*

**Panfried Red Snapper,**

*served with a chilli and mozzarella stuffed mushroom, green beans, basmati rice and a fresh tomato salsa*

**Goats cheese wellington (V),**

*served with buttery new potatoes and seasonal vegetables*

### **Desserts**

**Classic Christmas Pudding,**

*served with a rich brandy sauce*

**Warm chocolate fudge cake,**

*with vanilla ice cream*

**Dark fruit mess,**

*mixed dark fruits with whipped cream and meringue*

**Homemade caramel and honeycomb cheesecake,**

*with whipped cream*