

Christmas Fayre Menu

Starters

Homemade Tomato & Red Pepper Soup with a Crusty Bread Roll

Homemade Chicken Liver Pate served with a Tomato Chutney and Toast

Creamy Garlic Mushrooms served in a Bread Basket & Dressed Leaves

Entrees

Turkey Escalope stuffed with a Orange & Cranberry filling & Rolled, with all Trimmings

Herb Crusted Cod Fillet served with a Cherry Tomato Sauce

Mushroom Brie & Cranberry Wellington

All accompanied with Roast & New Potatoes & Market Fresh Vegetables

Desserts

Traditional Christmas Pudding served with a Brandy Sauce

Raspberry & White Chocolate Cheesecake

Selection of Ice Cream

2 Courses	£15.45
3 Courses	£19.45
Coffee & Mints	£1.50

Available from 1st - 23rd December

This menu has to be pre-ordered before the day.

Available lunchtimes & evenings

excluding Sundays

Christmas Day Menu

Starters

Homemade Cheddar, Cider & Onion Soup with a Crusty Bread Roll

Flat Field Mushroom, with a Bacon & Brie Crumble with Dressed Rocket

Smoked Salmon and Prawn Mousse Parcel with a Iceberg & Watercress Salad

Spinach & Cherry Tomato Tartlet with Dressed Leaves

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Champagne Sorbet

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Entrees

Traditional Hand Carved Roast Turkey with Apricot & Pine Kernel Seasoning with a Port & Cranberry Gravy

Seared Venison Fillet (served Medium Rare) set on Roasted Chestnut Mashed Potato, Finished with a Madeira Jus

Poached Monkfish Tail, Wrapped in Smoked Salmon with Tempura Battered Tiger Prawns, Finished with a White Wine & Saffron Sauce

Creamy Garlic Wild Mushrooms served in a Crispy Filo Basket and Fragrant Rice

All accompanied with Roast & New Potatoes & Market Fresh Vegetables

Desserts

Traditional Christmas Pudding with a Brandy Sauce

Passion Fruit Cheesecake with a Homemade Rum and White Chocolate Ice Cream

The Bulls Head Tiramisu

Selection of Cheese & Biscuits

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Fresh Filter Coffee with Homemade Mini Mince Pies

£47.95 per person