



#### **LEEK & POTATO SOUP**

WITH TRUFFLE OIL, CHIVES & TOASTED CIABATTA V VG

BREADED WHITEBAIT

WITH HOMEMADE TARTARE SAUCE

PARMA HAM SALAD

WITH ROCKET, PARMESAN, ROASTED PEPPER GF

### **BRUSCHETTA**

FRESH TOMATO, BASIL, OLIVE OIL, BALSAMIC V VG DF

# Main Courses

#### **ROAST TURKEY OR SIRLOIN OF BEEF**

SERVED WITH SAGE & ONION STUFFING, PIGS IN BLANKETS,
THYME ROASTED POTATOES, HONEY GLAZED CARROTS &
PARNIPS, BRUSSEL SPROUTS & GRAVY. GF DF

# **FESTIVE NUT ROAST STUFFED MUSHROOM**

SERVED WITH THYME ROASTED POTATOES, HONEY GLAZED CARROTS & PARNIPS, BRUSSEL SPROUTS & GRAVY. GF DF V VG

# SMOKED HADDOCK FLORENTINE

SERVED WITH CRUSHED POTATO CAKE & SEASONAL

**VEGETABLES** 

## **FESTIVE BURGER**

GRILLED CHICKEN THIGH WITH, WITH STUFFING, CRANBERRY, LETTUCE, SERVED IN A BRIOCHE BUN WITH CHIPS GF

# Desserts

**BAILEYS CHEESECAKE** 

SERVED WITH VANILLA ICE CREAM GF

HOMEMADE CHRISTMAS PUDDING

SERVED WITH CUSTARD OR ICE CREAM

**VEGAN STICKY TOFFEE PUDDING** 

SERVED WITH VEGAN ICE CREAM

**GYPSY TART** 

SERVED WITH WHIPPED CREAM

2 Course £32 / 3 Course £40

Please let us know of any allergies or dietary requirements when ordering.

DF-Dairy Free V-Vegetarian VG-Vegan GF- Gluten free or can be made gluten free

														_
	Name & Dietary Needs	S o u p	W hi te b ai t	P a r m a H a	B r u sc h et	T u r k e y	B e ef	N u t R o as t	H a d d o c	X m as P u d di n	C h e es c a k e	T of fe e P u d	G p sy T ar t	
N. C.														
AN														
4														
														1
7														7
11														
														The same of the sa

Name & Date ..

This menu is pre order only.
Please let us know of any allergies or dietary requirements.
E:hello@nevillbullbirling.com T:01732849045
£15 per head deposit required to secure your booking.