

THE BULLS HEAD

CHRISTMAS DAY MENU 2026

STARTERS

Chicken Liver & Whisky Pate

Toasted sourdough slices & seasonal chutney.

Freshly Made Creamy Curried Parsnip Soup

Served with warm baked baguette, topped with parsnip crisps.

Rosemary & Garlic Baked Camembert (v)

Redcurrant & cranberry port jam & crusty baguette.

Garlic Butter & Parsley Grilled Gambas

Served with freshly baked sourdough baguette.

MAIN COURSE

Pan Fried Fillet of Salmon

Served with baby fennel, orange & chardonnay
beurre blanc, buttery mash & pea shoots.

Wild Mushroom Wellington (v)

Served with roasted shallot & thyme sauce, chateau
potatoes & seasonal vegetables.

Roasted Barbary Duck Breast

With dauphinoise potatoes, port gravy & seasonal vegetables.

Roast Turkey Breast or Roast Sirloin of Beef or Nut Roast

With a red wine gravy served with steamed sprouts, honey buttered roasted
carrots & parsnips, broccoli, goose fat roasties, Yorkshire pudding,
sage-onion & apricot stuffing & pigs wrapped in blankets

DESSERTS

Traditional Christmas pudding served with a brandy sauce.

Three scoop selection of New Forest ice-creams of your choice.

Lemon tart with blood orange sorbet topped with fresh raspberries.

Shropshire blue & brie cheese board with oatcakes, red grapes & chutney.

Rich Belgian chocolate fudge cake with salted caramel ice cream

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£100 PER PERSON - CHILD £75 UNDER 10

TEA- COFFEE- MINT CHOCOLATES INCLUDED PDF