

THE BULLS HEAD

CHRISTMAS FESTIVE PARTY MENU 2025

2 COURSES £26.50 - 3 COURSES £32.50 PH

STARTERS

Chefs French Onion Soup

Served with melted cheese croutons.

Crispy Panko Breaded Brie Wedges (v)

Deep fried & served with redcurrant port coulis & baby watercress.

Cognac & Orange Duck Pate

Served with toasted sour dough & seasonal chutney.

Classic Prawn Cocktail

Succulent prawns, crisp iceberg lettuce, and cherry tomatoes drizzled with our signature Marie Rose sauce, wedge of lemon & buttered brown bread.

MAINS

Traditional Roast Norfolk Turkey or Nut Roast^(v)

Succulent slices with a red wine gravy served with steamed sprouts, broccoli, honey roasted root vegetables, duck fat Maris piper roasties, Yorkshire pudding, sage, onion & cranberry stuffing with pigs wrapped in blankets. (Veggie options with Nut Roast)

Pan Fried Sirloin Steak with Bearnaise Sauce

Served with dauphinoise potato, fresh tender steamed broccoli & roasted root vegetables. (£5 supplement)

Butternut Squash, Spinach & Vegan Feta Pie (v)

Served with Maris piper roasties, steamed sprouts, thyme & rosemary honey roasted root vegetables & vegan gravy.

Grilled Fillet of Salmon & Caper Beurre-Blanc

Topped with prawns served with fresh steamed broccoli florets & creamy Maris piper mash.

DESSERTS

Lemon Meringue Pie served with double cream.

Traditional Christmas Pudding served with a brandy sauce.

Lotus Biscoff cheesecake served with double cream.

Shropshire blue cheese with oatcakes red grapes & chutney.

Chocolate Brownie with a scoop of Mint chocolate chip ice cream.

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AVAILABLE FROM 27TH NOVEMBER UNTIL 23RD DECEMBER

NOT AVAILABLE ON SUNDAYS & ALL ORDERS MUST BE PRE-ORDERED 48 HOURS IN ADVANCE PDF