

# THE BULLS HEAD

## CHRISTMAS FESTIVE PARTY MENU 2026

2 COURSES £30 - 3 COURSES £35 PH

### STARTERS

#### Classic French Onion Soup

Served with melted gruyere cheese croutons.

#### Crispy Panko Breaded Brie Wedges (v)

Deep fried & served with redcurrant port coulis & salad garnish.

#### Duck Liver Pate with Orange & Cognac

Served with toasted sourdough & seasonal chutney.

#### Classic King Prawn Cocktail

Succulent prawns, crispy lettuce, and cherry tomatoes drizzled with our signature Marie Rose sauce, wedge of lemon & granary bread.

### MAINS

#### Braised Beef Bourguignon

Slow cooked prime beef chunks in a red wine beef & herb stock with smoked bacon, button mushrooms & shallots, served with steamed broccoli spears & creamy mash.

#### 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)

#### Butternut, Spinach & Vegan Feta Pie (v)

Fresh short crust pastry pie with a zesty tomato chilli sauce served with broccoli spears and chunky chips (vegan) or creamy mash potato topped with red wine gravy

#### Pan Fried Salmon Lemon Beurre Blanc

Fresh Scottish salmon fillet topped with king prawns lemon cream sauce served with fine beans & creamy mash potato.

### 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 26<sup>TH</sup> NOVEMBER UNTIL 23<sup>RD</sup> DECEMBER

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