

Reception

DRINKS & CANAPÉS

RECEPTION DRINKS

WHERE INCLUDED IN PACKAGE
ONE DRINK PER GUEST
TWO - THREE OPTIONS RECOMMENDED

Kir Royale
Pimm's & Lemonade
Pink Grapefruit Gin & Tonic
Aperol Spritz
Gin, Elderflower, Mint & Cucumber Spritz
Bottles of Peroni
Non-alcoholic Elderflower, Mint & Cucumber Spritz
Non-alcoholic Sunrise Mocktail

CANAPÉS

INCLUDED IN PACKAGE OR £6 PER GUEST,
CHOICE OF TRADITIONAL OR SMOKEHOUSE

TRADITIONAL CANAPÉS

INCLUDES ALL OPTIONS

Chicken liver parfait goujeres
Creamed salmon mousse, dill
Mushroom purée, Parmesan
Basil mascarpone, sundried tomato, roasted pinenut

SMOKEHOUSE CANAPÉS

INCLUDES ALL OPTIONS

Chargrilled chorizo
The Bull sausage
Padron peppers, salsa verde
Vegetarian sausage, honey, sesame seeds

Upgrades

& EXTRAS

PRICES AVAILABLE UPON REQUEST

WINE UPGRADE

The Bull Hotel has an award winning wine list and can offer you extra options and upgrades to suit all budgets and tastes, from table wine to toast drinks.

PERSONALISED RECEPTION DRINKS

Cocktail hour in the bar, whilst The Glasshouse is transformed into your evening reception.

POP-UP GLASSHOUSE BAR

Free flowing bottle bar or Prosecco station for the evening reception.

Menu

WEDDING BREAKFAST

INCLUDED IN INDULGENT, WINTER, DECEMBER, SMALL & INTIMATE AND ELOPEMENT PACKAGES

THE BULL CLASSICS

CHOOSE ONE OPTION FROM 'TO START',
ONE OPTION FROM 'TO FOLLOW' AND
ONE OPTION FROM 'TO FINISH'

TO START

Chicken liver parfait, mushroom ketchup, Bull piccalilli, sourdough

Fine goat cheese, Balsamic beetroot, green leaf herb salad, lemon dressing (V)

Smoked salmon, dill pickled cucumber, pumpernickel crumb, crème fraîche

Fillet of beef carpaccio, smoked beetroot, horseradish crème fraîche, wholegrain mustard (£8 supplement)

Burrata, cherry tomatoes, basil, Balsamic vinegar, sourdough

Prawn cocktail, Marie Rose sauce, sea herb salad

Melon, tomato, mozzarella, mint salad (May - Oct)

SOUP WITH BAKED BREAD

Pea and mint (V)

Creamy mushroom and Stilton (V)

Roasted tomato and red pepper, pesto (V)

TO FOLLOW

Herb-fed chicken breast, creamy mushroom mustard sauce, mint braised leeks, black olive jus

Pork belly, salsa verde, potato onion cheese gratin, citrus carrots

Braised ox cheek or beef shin, white onion purée, confit carrot, coriander pickled shallot, smoked mash potato

Smoked beef short rib, seasonal vegetables, chive oil, horseradish mash, beef jus

Slow cooked lamb shoulder, sesame seeds, minted pea puree, seasonal vegetables, spring onion mash, lamb jus

Cornish cod fillet or salmon fillet, crushed herbed new potatoes, creamed spinach, fresh parsley

Moroccan bean tagine, fresh apricots, saffron couscous (V)

Traditional roast with three options of meat plus a vegetarian nut roast

THE SMOKEHOUSE FEAST

USING OUR OLE HICKORY PIT SMOKER,
IMPORTED DIRECTLY FROM TEXAS.

TO START

Includes all options, can be served as starter or canapés

Chargrilled chorizo sausage

The Bull white pepper and fennel sausage

Padron peppers, salsa verde (V)

Vegetarian sausage, honey, sesame seeds (V)

TO FOLLOW

Choose two oak-smoked meat options

Chicken breast, harissa sauce

Pulled pork, blueberry ketchup

Pulled beef brisket, mustard BBQ sauce

Beef rib, Chermoula sauce

OR

Choose one oak-smoked vegetarian/fish option

Smoked salmon fillet, parsley Béchamel sauce

Carrot, cumin and chickpea burger (V)

All served with apple, fennel, red cabbage, parsley slaw, mac'n cheese or smoked new potatoes, green leaf salad & pickles

TO FINISH

CHOOSE ONE OPTION TO COMPLETE THE BULL CLASSICS
AND SMOKEHOUSE FEAST MENUS

Sticky toffee pudding, vanilla ice-cream, crystalised ginger

Basque cheesecake, citrus fruit salad

Kentish berry Eton Mess (May - Oct)

Apple and nut crumble, vanilla custard

Chocolate walnut brownie, cherry sauce,
blackcurrant sorbet

Chocolate Nemesis cake, crème fraîche, cherry sauce

THE TRADITIONAL

Roast

A REAL SUNDAY ROAST SERVED WITH THREE SEASONAL VEGETABLES, HOMEMADE GRAVY, ROAST POTATOES AND YORKSHIRE PUDDING. INCLUDED IN THE SUNDAY ROAST PACKAGE WITH ONE OTHER COURSE FROM 'TO START' OR 'TO FINISH'.

Rare breed pork belly

Herb-fed chicken breast

Slow braised Yorkshire lamb shoulder

Vegetable and nut roast with veg gravy (V) or (Ve)

Vegan OPTIONS

CHOOSE ONE OPTION FROM 'TO START', ONE OPTION FROM 'TO FOLLOW' AND ONE OPTION FROM 'TO FINISH'.
VEGETARIAN ALTERATIONS POSSIBLE WITH SOME DISHES

CANAPÉS

Baba ghanoush, sesame seed, sourdough, garden herb

Padron peppers, Maldon sea salt

TO START

Roasted garlic and cumin squash, toasted hazelnuts

Spicy pit bean nachos, avocado purée, fresh lime

Melon, tomato, cucumber, basil salad (May-Oct)

TO FOLLOW

Smoked beetroot, charred hispi cabbage, roasted red pepper, basil, pumpkin seeds, almonds

Smoked celeriac wedge, citrus saffron couscous

Seasonal ravioli, fresh basil, fine olive oil, aged Balsamic vinegar

TO FINISH

Roasted pineapple carpaccio, chilli, lime sorbet, passionfruit sauce

Kentish berry Pavlova, whipped coconut cream

Blackcurrant sorbet, chocolate sorbet, fresh mint

Evening

FOOD

CHOOSE BETWEEN THE PIZZA MENU OR BAGUETTE MENU

DIETARY REQUIREMENTS CATERED FOR SEPARATELY
INCLUDED IN THE INDULGENT PACKAGE

SOURDOUGH STONE-BAKED PIZZA SLICES

CHOOSE THREE OPTIONS

Vive la France - mozzarella, garlic, parsley

The Margo - tomato base, mozzarella, basil

The Fun Guy - tomato base, wild mushrooms, smoked pancetta, Parmesan, tarragon

Double Chorizo - tomato base, Mexican chorizo, Spanish chorizo

The Vegan - tomato base, vegan mozzarella, sweet potato, sage, walnut

HOT BAGUETTES

ONE DEMI-BAGUETTE PER PERSON, INCLUDES ALL OPTIONS

Smoked Back bacon

The Bull sausages and caramelised onions

Mozzarella, tomato and homemade pesto

UPGRADE OPTION

Celebration Artisan Cheese Wheels Cake

For up to 40 people or 80 people - £8 per person

Included with cheeses: homemade bread, biscuits, pickles, grapes and chutney

English Charcuterie

Selection of English charcuterie meats - £7 per person

THE TWILIGHT PACKAGE EVENING FOOD

HOT FORK BUFFET

2 OPTIONS FOR MORE THAN 50 PEOPLE

Lamb tagine, saffron almond couscous

Chicken curry, cardamom rice

Steak and ale stew, smoked mash potato

Pulled pork, mac'n cheese, brioche bun

COLD FIESTA FEAST

Treacle glazed ham

Coronation chicken

Sliced beef, horseradish crème fraîche

Saffron couscous

Green salad

Potato chive salad

PIZZA PARTY

Please see stone-baked pizza options above

DESSERT £7 PER PERSON

Chocolate brownie squares