CHRISTMAS MENU

Starter

- · Winter Vegetable Soup, Warm Focaccia, Parsnip Crisps -GF-V
- Baked Avocado and Prawns/Parmesan Sauce-GF
- · Chicken Pate, Focaccia, or Orange Cranberry and Onion Jam, Balsamic Glaze
- Wild Mushrooms, Sauvignon Blanc Cream Sauce, Warm Focaccia-GF
 Home-poached salmon, lemon, coriander couscous, and coriander cress

Mains

- Roast Turkey, Chesnut and Cranberry Stuffing, Honey Glazed Carrots and Parsnips, Pigs in Blankets, Roasted potatoes, market greens
- Hake and salmon loin, tarragon cream sauce, and lemon Parsley, new potatoes Winter Vegetables
- · Braised Lamb Shank, Chive Mash, and Winter Vegetables
- Roasted butternut squash, Mediterranean vegetables, pesto sauce-GF-V
- Savoy Cabbage, Mushrooms, Leeks, Butternut Squash, and Chestnut Parcel Served with a plum tomato and sweet pepper sauce -GF-V

Desser

- Apple and pear-spiced crumble, custard sauce
- · White Chocolate and Winter Berry Cheesecake
- · Tart au citron, lemon sauce
- · Christmas Pudding, Brandy Sauce
- Chocolate velvet, chocolate sauce

Lunch

- 3 Courses £35.00
- 2 Courses £29.00

at The

Bull Inn

Dinner

- 3 Courses £38.95
- 2 Courses £32.00

Coffee and Mince Pies