



# THE BULL INN



Drink · Eat · Sleep

## Let's Get Grazing!!

### Go!...

Diddy Baked Camembert | Sticky Red Onion Jam | Warm Toasted Breads  
Our Game & Chicken Liver Pate | Fig & Date Chutney | Toasts  
Crispy Barbary Duck Hash | Poached Leg Barr Egg | Hollandaise  
Plate of Oak Smoked Salmon | Soft Boiled Egg | Crème Fraiche | Pickled Shallot | Rye Bread  
Roasted Tomato Soup | Basil Virgin Oil | Toasted Croque Monsieur

### And Then...

Roast 'Vicars Game' Turkey | Confit Meat Stuffing | Goose Fat Pots | Roast Gravy | Veg  
Cornish Cod in Parma Ham | Rosti Potato | Cream Savoy Cabbage, Brussels & Smoked Bacon  
Slow Braised Lamb Shoulder | Roast Root Veg | Parsnips | Lovers Mash | Braising Sauce  
Local Venison Burger | Applewood Cheese & Maple Bacon | Rosemary Skinny Fries | BBQ  
Tomato Relish | Pickles

Roast Vicars Meat Sirloin | Goose Fat Pots | Yorky Pud | Jus & Gravy | Veg  
Fillet of Beef Wellington | Wild Mushroom Duxelle | Dauphinoise | Spinach | Jus  
(£6 supplement for Beef Wellington P/Person)

{vegetables – Brussels | Cauli Cheese | Roast Parsnip | Peas | Kale | Heritage Carrot}

### And Thennnnn...

Bulls Boozy Christmas Pud | Brandy Custard | Vanilla Bean Ice-Cream  
Chantilly Choux Buns | Chocolate Sauce | Strawberry | Honeycomb  
Pannetonne & Butter Pudding | Saville Orange Glaze | Custard | Clotted Cream  
Baileys Crème Brulee | White Chocolate | HoneyComb  
British Cheese's | Savoury Biscuits | Our Chutneys

Please Note

\*\*Festive Menu is by Pre-Order only\*\*

\*All our food is prepared and cooked by us, any dietary requests or requirements can be made possible during the booking process\*

We can, with Prior Notice... amend any of the listed dishes to match any dietary Allergy requirements...  
due to the complexity of our food we are unable to adapt menus on the Day of the Event

\*\*PLEASE ALSO SEE BOTTOM OF NEXT PAGE\*\*