



The Bull Inn Pub



Our 3rd Christmas Celebrations... “2020”... But in a New Way!!



Heated Out-Side Areas, Open Log Fires alongside amazing Food, Impeccable Service & Stunning Surroundings... why be anywhere else???

With present legislation and restrictions, we've been working hard to ensure you have the Safest & Best Christmas with us just like years past...

For tables of more than 6 people please get in touch so we can talk you through the options possible

Please see below Our Christmas Period Festive Menus... these run alongside our Full House Menus & Weekly Specials

Special Menus for Christmas Eve, Boxing Day, New Years Eve & New Year's Day!!

But Remember we Have Much more Limited Space Than Before... So Book Early!!



THE STARTERS



CREAM OF CAULIFLOWER & TRUFFLE SOUP | CHEESY TRUFFLE TOAST | WHITE TRUFFLE OIL
POTTED... GOOEY... CAMEMBERT | STICKY RED ONION JAM | TOASTED BREADS | VIRGIN OIL
WARM CHEESY SCONES | JAR OF WHITE CRAB & CREME FRAICHE | SALTED BUTTER | HOLLANDAISE
CREAMY WILD MUSHROOMS ON TOAST | PEA-SHOOTS | HOLLANDAISE
VENISON CHILLI | BASMATI RICE | CREME FRAICHE | CORIANDER

FOR MAINS



ROASTED ON THE CROWN BUTTERED TUCKEY BREAST | BROWN MEAT STUFFING | GOOSE FAT ROASTED
POTATOES | ROAST GRAVY | BREAD SAUCE | MARKET VEGETABLES
ROAST SIRLOIN OF BLACK BEEF MARINATED IN THYME, GARLIC & ALBA TRUFFLE | STICKY JUS &
PEPPERCORN SAUCE | GARLICKY DAUPHINOISE | SPINACH | MARKET VEGETABLES | ROASTED BEETS
GRILLED HAKE FILLET | OUR THAI RED SAUCE | SPINACH & THAI VEGETABLES
KAFFA SCENTED BASMATI RICE | PAC-CHOI & CORIANDER
OUR FAMOUS FILLET OF BEEF 'WELLINGTON' OUR FAMOUS
MUSHROOM DUXELLE & PARMA HAM | GARLICKY DAUPHINOISE | SPINACH | CHARRED SHALLOT |
VEGETABLES WRAPPED IN COURGETTE RIBBONS
SLOW CONFIT BARBARY DUCK LEG | SPLIT SALSA VERDI JUS | BRAISED MULLED RED CABBAGE
SPINACH | WRAPPED VEGETABLES | MAPLE PARSNIP | BUTTERED MASH POTATOES

THE PUD'S



BAILEYS & VANILLA CREME BRULEE | LEMON SHORT-BREAD
OUR FAMOUS STICKY STICKY TOFFEE PUDDING | BOURBON TOFFEE SAUCE | VANILLA CUSTARD
BRAMLEY APPLE 'N' BLACKBERRY CRUMBLE | VANILLA CUSTARD | VANILLA ICE-CREAM
4 CHEESE BOARD | CHEESY SCONE | WATER BISCUITS | CELERY | CHILLI JAM & STICKY ONION JAM
2 WARM MINCE PIES | ORANGE CUSTARD | BRANDY CREAM | VANILLA & CANDIED ORANGE ICE-CREAM



VEGETARIAN MENU... "NO BULL!!"

THE STARTERS



CREAM OF CAULIFLOWER & TRUFFLE SOUP | CHEESY TRUFFLE TOAST | WHITE TRUFFLE OIL
POTTED... GOOEY... CAMEMBERT | STICKY RED ONION JAM | TOASTED BREADS | VIRGIN OIL
CRISPY BUBBLE 'N' SQUEAK | HOLLANDAISE | POACHED EGG | WATER-CRESS
CREAMY WILD MUSHROOMS ON TOAST | PEA-SHOOTS | HOLLANDAISE
ALE BATTERED HALLOUMI CHIPS | CRANBERRY & SWEET-CHILLI CHUTNEY | CHILLI JAM | SALAD

THE MAIN



VEGETARIAN WELLINGTON

MEDLEY OF VEGETABLES & FRENCH BRIE IN PUFF PASTRY | ROASTED SHALLOT | GARLICKY DAUPHINOISE
SPINACH | VEGETABLES WRAPPED IN COURGETTE | RATATOUILLE | VEGGI HERB GRAVY

THAI RED CURRY | CRISPY BATTERED TOFU | CRISPY PANKO MED VEGETABLES
KAFFA SCENTED RICE | SPINACH, PEA & BROCCOLI | PAC-CHOI & CORIANDER

ROASTED BUTTERNUT, PEPPER & AUBERGINE CASSOULET | WHITE BEANS |
PAN OF BLUSHED TOMATO COUS COUS | CHARRED HALLOUMI | BUTTERNUT PUREE

FRICASSEE OF WILD MUSHROOMS & BABY SPINACH | CRISPY BUBBLE 'N' SQUEAK | POACHED SPINACH
HOLLANDAISE | VEGETABLES WRAPPED IN COURGETTE

THE PUD'S



☺ PLEASE SEE THE YUMMY CHOICES IN THE ABOVE MENU ☺

THE PRICES



DAY-TIMES (12NOON – 3PM)
£20 – 2 COURSE \ £27 1/2 – 3 COURSES

TUESDAY – SATURDAY – EVENINGS (5.30PM – 9.30PM)
£27 1/2 – 2 COURSE \ £35 – 3 COURSES



****PRICE ON APPLICATION FOR SUNDAYS****

Please Note

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