



The Bull Inn Pub



We Are Back for Our 4TH Christmas Celebrations... “2021” ... The New Normal!!



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...

Tables from 1 Person to Gatherings of 60

Full Exclusivity Available

Christmas Cocktails, Mock-Tails & Mulled Drinks

Fully Tailored Menus Can be Designed to Suit Occasion, Taste & Budget

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

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... FRENCH CAMEMBERT | STICKY RED ONION JAM | TOASTED BREADS | VIRGIN OIL

WARM CHEESY SCONES | DIDDY SAUSAGES IN HONEY & MUSTARD | SALTED BUTTER | HOLLANDAISE

CREAMY WILD MUSHROOMS ON TOAST | AGED BARKHAM BLUE | PEA-SHOOTS | HOLLANDAISE

VENISON CHILLI | BASMATI RICE | LIME CREME FRAICHE | BABY 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 SEABASS | OUR HOUSE THAI RED SAUCE | SPINACH & THAI VEGETABLES
KAFFA SCENTED BASMATI RICE | PAC-CHOI & CORIANDER

ROASTED ORCHARD BELLY PORK | TRUFFLE CRUSHED PEAS | CRISPY BUBBLE 'N' SQUEAK | APPLE & CALVADOS COMPOTE | MAPLE JUS | WRAPPED VEGETABLES | SALSA VERDI

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

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... FRENCH 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