



The Old Bull's Head

Free House est. 1846

CHRISTMAS DAY MENU

(£60 per head)

Pumpkin, chilli and coriander soup

Scottish salmon and leek terrine with pickled cucumber salad

Seared scallops, black pudding, rocket salad and chorizo drizzle

Griddled Mediterranean vegetable stack, red pepper and basil coulis (v)

Lemon sorbet

Chicken breast filled with a tarragon mousseline, creamed potato and medley of seasonal vegetables

Traditional roast turkey, orange and cranberry stuffing with thyme scented jus lie

Grilled seabass fillet, crayfish risotto and rocket pesto

Roast sirloin of beef, horseradish mash with mulled wine jus lie

Falafel, truffle scented crushed new potatoes and spiced tomato sauce (v)

(All served with a selection of seasonal vegetables and potatoes)

Crème catalan, mixed berry compote with raspberry coulis

Steamed plum pudding, crème anglaise, vanilla ice cream and spun sugar

Passion fruit bavaois, brandy scented strawberries, clotted cream and spiced tuille biscuit

Selection of cheeses, warm bread and mulled chutney

Hot mince pies, brandy butter