

## *The Bull & Butcher Christmas Dinner Menu*



*£25 per head*

### *Something before...*

*Homemade soup of the day with crusty bread*  
*Chicken liver parfait, Prune and Earl Grey chutney with toast*  
*Deep fried whitebait with lemon and garlic aioli*  
*Grilled garlic king prawns (£3 supplement)*  
*Grilled goat's cheese and red onion marmalade tart with leaves*

### *The main bit. . . .*

*Pan fried teriyaki sea bass, Miso broth, shitake mushrooms, Pak-Choy & noodles*  
*Roast turkey with all the trimmings*  
*Braised ox cheeks, wasabi mash, curly kale, crispy shallots, red wine sauce*  
*Roast duck breast, potato rösti, farmhouse cabbage, cranberry and port sauce*  
*10oz matured rib eye steak, wild mushroom & whisky sauce, field mushroom, fat chips (£5 supplement)*  
*Vegetarian moussaka, side salad and sweet potato fries*

### *Something sweet. . .*

*Baileys cheesecake with honeycomb shards*  
*Sticky toffee & date pudding with vanilla ice cream*  
*Christmas pudding with brandy sauce*  
*Chocolate brownie with vanilla ice cream*  
*Cheese board with biscuits & chutney (£3 supplement)*

### *To finish. . .*

*Tea or coffee*

*If you have any concerns regarding allergens in any of our dishes, please ask a member of the team and we will be able to help you.*