

The Bull & Butcher, Turville



Function menu A £25 per head

Tomato and basil soup
Trio of melon salad
Chicken liver pate, Melba toast, red onion marmalade

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Poached salmon, white wine and dill cream sauce
Roast chicken breast, Huntsman sauce
Roast loin of pork, prune stuffing, Calvados and cider sauce
Stuffed roast pepper with Mediterranean vegetables and provencale sauce

Chef's selection of vegetables

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Profiteroles with chocolate sauce
Eton Mess with strawberry coulis
Vanilla pannacotta with fruits of the forest compote

Function menu B £32.50 per head

Roasted butternut soup with Stilton and sage croute
Duck liver parfait, toasted brioche, prune and Earl Grey tea chutney
Grilled goats cheese and orange salad with pine nuts and micro cress

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Roasted cod with chorizo, clam and saffron broth
Roast Gressingham duck breast, port and berry sauce
Roast saddle of lamb with Apricot stuffing, Rosemary and redcurrant sauce
Stuffed aubergine with wild mushrooms, tarragon cream sauce

Chef's selection of vegetables

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Apple tarte tatin with vanilla ice cream
Marbled dark and white chocolate mousse
Raspberry and white chocolate crème brûlée

Function menu C £40.00 per head

Sweet pea and ham hock soup with Pancetta crisp, ham tortellini
Trio of crab and avocado, roasted pepper aioli, micro cress salad
Smoked chicken and foiegras terrine, pear and vanilla puree, toasted brioche

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Poached halibut, asparagus, champagne and chive velouté
Rack of lamb, rosemary crust, Piquant sauce, Dauphinoise potato
Corn fed chicken breast with mushroom stuffing, wild mushroom and Madeira sauce
Confit plum tomato, shallot and mozzarella tart, basil pesto

Chef's selection of vegetables

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Chocolate and pecan tart, Pistachio ice cream
Lemon possett pudding, Limoncello and citrus cats tongue biscuit
Iced banana parfait, salted caramel ice cream and peanut brittle