



CHRISTMAS MENU 2012

Entrees

- Mixed Mediterranean olives with a selection of fresh bread

Starters

- Beer battered tiger prawns with sweet chilli sauce
- Homemade leek, potato and saffron soup
- Baked goats cheese, en croute with red onion marmalade and balsamic glaze
- Game Pate with toasted brioche and aubergine jam

Main Courses

- Traditional roast turkey crown with homemade chestnut stuffing, pigs in blankets and a rich cranberry gravy
- Pan roasted haunch of venison sat on celeriac purée and surrounded by a gin and juniper berry sauce (with a £2.00 supplement)
- Wild mushroom and blue cheese risotto with a rocket salad
- Seared fillet of Salmon sat in a pool of Pernod and tarragon sauce

Desserts

- Traditional Christmas pudding surrounded by our homemade brandy sauce
- Baby pineapple fruit salad with Advocaat
- Chocolate and rum bread & butter pudding served with homemade custard
- Duo of Marshfield ice cream in a brandy snap basket
- A selection of local Cheeses and Biscuits (with a £2.00 supplement)

Advance booking is advised as this is our busiest time of the year

Bookings of over 10 diners will be asked to pre-order

All pre-ordered meals require a £5 deposit pp

Please advise us of any food allergies at the time of booking

Seasonal vegetables and roast potatoes are included in main courses with the exception of the Risotto dish

Contact the Bull on:

Tel: 0117 9372332

Email: reservations@thebullathinton.co.uk

Web: www.thebullathinton.co.uk

Our Christmas Menu is available from the 1st of December from
Monday to Sunday at lunchtimes and evenings for only

£25.95_{pp}