

Bulls Head

By Chef Patron Mark Aisthorpe

Christmas Day

Charcuterie Board

Selection of *BH* Cured Meats

Canapes

Chefs Choice of Canapes

Bread

Homemade Bread & Butters

Starters

Smoked Sea Trout *(can be gf)*

Nyetimber – Caviar – Potato – Shallot - Wild Garlic

Duck Terrine *(can be gf)*

Duck Egg – Pancetta – Pickled Walnut – Truffle

Artichoke *(can be gf/V)*

Mushroom - Chestnuts- Chicken

Mains

Beef Wellington

Glazed Carrot – Winter Truffle – Madeira Jus

Derbyshire Organic Free Range Turkey *(can be gf)*

Pigs In Blankets, Pork And Cranberry Stuffing

Yorkshire Pudding, Glazed Carrot, Traditional Gravy

All Of These Are Served, Roast Potato, Honey Roast Parsnips, Smoked Bacon Roast Sprouts, Seasonal Vegetables, & Creamy Mash

King Oyster Wellington (V)

Glazed Carrot, Honey Roast Parsnips, Roast Sprouts, Seasonal Vegetables & Creamy Mash

Desserts

Christmas Pudding

Brandy Sauce

Bergamot *(can be gf/V)*

Thyme – Yogurt - Honey

Chocolate *(can be V)*

Cointreau - Blood Orange – Almond

Cheese *(can be gf/V)*

Crackers & Accompaniments

Coffee

Chefs Choice Of Petit Fours

£155

Served 12-3

£55pp Deposit To Secure Booking, Must Be Paid In Full By 13th Of December Along With Your Pre Order



Please Note - We can cater for vegetarians & most allergens but must be notified at the booking - Unfortunately we cannot cater for vegans.