https://www.privatediningrooms.co.uk/restaurant/the-bull/-





https://www.privatediningrooms.co.uk/restaurant/the-bull/



£15.00 boards

Celeriac and Bramley apple soup (v)
Cauliflower pakora (v)
Gravadlax and beetroot, rye toast
Croque Monsieur
Haggis sausage roll

£20.00 boards

Pear, blue cheese and chicory (v)

Devilled crab soldiers

Pigs in blankets

Ham hock and parsley croquetas

Chicken satay, dipping sauce

£25.00 boards

Jersey rock oysters

Angus beef and Stilton slider

Ox cheek arancini

Each board contains 10 of the same canapé

https://www.privatediningrooms.co.uk/restaurant/the-bull/









£34.00pp

Cauliflower soup, floret beignets, garam masala (v)
House cured gravadlax, beetroot and horseradish relish
Salade paysanne, ham hock, crispy pancetta, croutons, Gruyere
Seared beef carpaccio, walnuts, green olives, chilli, lemon

Pumpkin and Cornish brie fondue, braised chicory, white wine (v)
Crab, spinach and monkfish cheek gratin, pickled shallot salad
Turkey ballotine, pork neck, orange and herb stuffing, pigs in blankets, Cumberland sauce
Confit duck leg, caramelised orange sauce, watercress salad
Braised ox cheek, shallot tatin, bacon and parsley crumb, celeriac purée (supplement £3.00)
(All served with roast potatoes, sprouts and winter greens)

Christmas plum pudding, brandy cream and custard
Chocolate pot, passion fruit compote, madeleine
Fig bakewell tart, white chocolate chantilly
Mandarin sorbet
Stilton, beer chutney, biscuits

https://www.privatediningrooms.co.uk/restaurant/the-bull/







