# **BULLS HEAD**

### 1<sup>st</sup> Dec until 24<sup>th</sup> Dec

Please check for availablity

## CHRISTMAS MENU

2 course for £20 every day (£17 before 3pm mon-fri) 3 course for £25 every day (£21 before 3pm mon-fri)

Chunky vegetable soup + toasted pumpkin seeds + crunchy croutons ⊻O Potted game + piccalilli + rocket and parmesan salad + charred homemade breads and a drizzle of olive oil O

Winter Panzanela salad + maple and balsamic vinaigrette (roasted sweet potato + roasted sprouts + croutons + red onion + parsley leaves) + Gorgonzola + roasted pear VO

Smoked mackerel and dill pate + toasted crisps + fennel breads Q

Proscuttio wrapped chicken and leek terrine + toasted focaccia + spiced apple chutney 0

Traditional carved roast turkey + roasted potatoes + honey glazed carrots + red onions + parsnips + pigs in blankets + sweet cranberry stuffing + brussel sprouts + savoy cabbage + turkey gravy **Q** 

Pumpkin, goats cheese and fig pie + fresh lemon and thyme + creamed leeks + baby carrots + roasted beets  $\underline{V}$ 

Braised Brisket of beef + slow cooked cup mushrooms + horseradish creamed potatoes + rich red wine sauce + Chantenay carrots **0** 

Big Yakitori Stick - Glazed gammon + red onion + charred orange + any two sides from the main menu  $(\pounds 1 \text{ supp for mini chorizo, haloumi \& pigs in blankets})$ 

Spicy sweet potato tagine + raisins + flaked almonds and dried apricots + chilli, lemon and minted cous cous  $\underline{V}\underline{g}$ 

Pan fried cod fillet + chorizo crumb + crushed new potatoes + garlic spinach + saffron and white wine cream sauce  $\underline{0}$ 

#### Christmas pudding + homemade brandy custard + redcurrants $\underline{V}$

Madagascan vanilla crème brulee + home-made gingerbread & crystalised ginger <u>V</u>O

Caramelised lemon curd tart + brandy marcarpone + berries  $\underline{V}$ 

Christmas Pot Plant - Chunks of rich chocolate black forest cake + Kirsch soaked cherries + clotted cream + chocolate fudge sauce + red currants + blackberries + Oreo soil  $\underline{V}$ 

Christmas gelato + homemade Christmas pudding gelato + gingerbread gelato + chocolate shavings + chunks of Christmas pudding + red currants + boozy custard + whipped cream + a splash of brandy + a sprinkle of cinnamon V

£10 deposit pp required for parties of 12 or more deposit can be refunded with a minimum of 48hrs cancellation notice - non-refundable after that Stuck for a Christmas present? you can buy Bulls Head gift cards on our web site - or over the bar in the pub

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Please advise your server of any special dietry requirements, intolerances or allergies



#### BOOKINGS FOR UPTO 11 PEOPLE:

- Book yourself a table on our web site for tables upto 8 please ring the pub for larger tables
- Check the details on your confirmation text and/or confirmation email
- No need to pre-order food just turn up and order on the night

#### BOOKINGS FOR 12 PEOPLE OR MORE:

- Ring the pub to check availability & book
- Check the details on your confirmation text and/or confirmation email
- Organise payment of deposit of £10pp within 7 days of making the booking - deposit can be refunded with a minimum of 48hrs cancellation notice - non-refundable after that
- Complete pre-order below pls get it to us 7 days before your meal

Party Name: \_\_\_\_\_ Party Date: \_\_\_\_\_

Please ask each member of your party to fill in their name and tick their menu choices below

	Name	Vegetable soup	Potted Game	Panzanella Salad	Mackerel Pate	Chicken Terrine	Roasted Turkey	Pumpkin Pie	Beef Brisket	Big Gammon Stick	Sweet Potato Tagine	Fillet of cod	Christmas Pudding	Crème Brûlée	Lemon Tart	Plant Pot	Christmas Gelato
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	Totals																

Please advise your server of any special dietary requirements, intolerances & allergies. your server can give you the allergen information for each dish

Sorry - but we do handle nuts and gluten products in the kitchen and therefore by law, we are not allowed to state that any dish is gluten or nut free

We are able to adjust some dishes for people who have a mild gluten intolerance. we are sorry but we cannot guarantee that any of our dishes are 100% gluten free

- Suitable for most vegetarian people V
- Non gluten containing ingredients g
- 0 Option to adapt the dish by removing gluten containing ingredients - please ask your server

## www.thebullshead.co.uk 84 High Street - Repton - Derbyshire - DE65 6GF - Tel 01283 70 44 22