



Christmas Day Menu 2019 - £90.00

Starters

Roasted Chestnut Soup with truffle oil & freshly baked bread (V)(VG)(GF)

Pan Seared Scallops with crispy pancetta shards, a pea purée & micro leaf (GF)

Duck Liver Parfait served with toasted brioche & red onion chutney (GF on Request)

Roasted Cauliflower & Mushroom Risotto with baby leaf spinach & topped with grated Prosociano shavings (V)(VG)(GF)

Slow Braised Shalford Pork Belly Strips with pork crackling straws served with a green apple purée & rich jus (GF)

Mains

Free Range Hand Carved Butter Roasted Turkey with a pig in blanket, chestnut stuffing, home-made bread sauce, duck fat roast potatoes, honey roasted root vegetables, winter greens & a rich turkey gravy (GF on request)

Parsnip, Cranberry & Chestnut Loaf served with chestnut stuffing, home-made bread sauce, roast potatoes, honey roasted root vegetables, winter greens and a rich jus (V)(VG) (GF on Request)

Surf & Turf - 28 Day Dry Aged Fillet Steak with Tiger Prawns served with oven roasted cherry tomatoes, portobello mushroom, chips & a bone marrow infused red wine jus (GF)

Root Vegetable Wellington served with baby potatoes, a selection of vegetables & a shallot & white wine velouté (V)(VG)(GF)

Pan fried Fillets of Sea Bass served with crushed baby potatoes, tender stem broccoli, extra fine green beans & a seafood velouté (GF)

Desserts

Traditional Christmas Pudding served with Courvossier infused cream (GF) (V)

Fresh Fruit Salad with a Champagne sorbet (GF) (V) (VG)

Rich Belgian Chocolate Mousse topped with clotted cream & fresh berries (GF)

Mixed Berry Pavlova with whipped cream & a raspberry sorbet (GF) (V)

Selection of British Cheeses with onion chutney & biscuits (GF on Request)

(An additional cheese course can be served for a supplement of £6.95 per person)

Final

Tea or Coffee & a Mince Pie

(V) Denotes Vegetarian Dishes - All dishes may contain traces of Nuts - All fish dishes may contain bones - All desserts may contain calories

A discretionary service charge of 10% will be added to all parties

A £40 per head deposit is required upon booking, the deposit will be taken off of your bill. The deposit is non-refundable for any cancellations giving less than 28 days notice.

The Bull Country Pub & Kitchen, 13 Brook Street, Brentwood, Essex, CM14 5LZ



Christmas Day 2019

All Christmas Day bookings are required to fill out and return a pre-order form at least 14 days prior to their reservation date.

A £40 per head deposit is required upon booking (including children), the deposit for attending diners will be taken off of your bill. The deposit is non-refundable for any cancellations giving less than 28 days notice.

Please ensure you advise as soon as possible of any guests within your party not attending as notice of less than 14 days will be charged at full cost.

A discretionary service charge of 10% will be added to all parties.

Thank you for choosing The Bull Brentwood