



CHILDREN'S CHRISTMAS DAY MENU 2022 - £55

Home-Made Breads & Oils

STARTERS

Maple & Soy Glazed Chicken Skewers with addressed mixed leaf salad (GF)

Roasted Tomato Soup served with freshly baked bread (V VQ) (GF On Request)

Garlic Sough Dough Bread & Crudites with Hummus (V) (GF on Request)

Salt & Pepper Squid with a garlic aioli (GF)

MAINS

Norfolk Bronze Roast Turkey with all the trimmings – Slices of Roast Turkey served with duck fat roast potatoes, honey roasted root vegetables, brussels sprouts, buttered winter greens, pig in blanket, sage & onion stuffing, bread sauce & a rich turkey jus (GF)

Parsnip, Chestnut & Cranberry Roast with all the trimmings – Parsnip, chestnut & cranberry bake served with roasted potatoes, honey roasted vegetables, brussels sprouts, winter greens, sage & onion stuffing, bread sauce & a rich red wine jus (V GF VQ)

28 Day Dry Aged 4oz Fillet Steak served with chips, large flat mushroom, tempura hand battered onion rings & a rich beef sauce (GF)

Trio of Farmhouse Sausages served with creamed potatoes, garlic infused winter greens & pesto sauce

Hand Battered Fish & Chips served with chips, buttered peas, lemon wedge & tartar sauce (GF)

Oven Baked Macaroni & Cheese served with garlic bread & a dressed salad (V) (GF & VQ on Request)

DESSERTS

Warm Chocolate Brownie served with vanilla pod ice cream & warm chocolate sauce (V)

Traditional Christmas Pudding served with a thick double cream (GF V)

Fresh Fruit Salad served with a raspberry sorbet (V VQ GF)

Fizzy Sweet Sundae - Fizzy Jelly Sweets with vanilla pod ice cream, strawberry sauce, whipped cream & popping candy (GF V)

A Selection of Cheeses served with chutney, crackers & sliced pear (GF On Request) (V)
(Additional Cheese Course £9.95 Supp.)

TO END

Babycino or Luxury Hot Chocolate served with petit fours

(V) Denotes vegetarian Dishes (GF) Gluten Free (VQ) vegan - All dishes may contain traces of Nuts - All fish dishes may contain bones - All desserts may contain calories



Christmas Day 2022

All Christmas Day bookings are required to fill out and return a pre-order form for 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 your bill. The deposit is non-refundable for any cancellations.

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