

Pre-Dinner Drinks

Cosmopolitan	9.5
Aperol Spritz	9.5
Campari Spritz	9.5
Mojito	9.5
Bellini	9.5
Bloody Mary	9.5



Festive Menu 3 Courses £38 per head

Festive Tipples

Mulled Wine Matini	9.5
Candy Cane Martini	9.5
Classic Snowball	9.5
Sloe Gin Fizz	9.5
Cranberry Spritz	9.5
Winter Pimm's Punch	9.5

Starters

North Atlantic Prawns Cocktail Lettuce cups with a seafood dressing (GF)

Roasted Vegetable Soup with garlic toasts (GF V VG)

English Grain Fed Chicken Skewers in a Maple & Soy Glaze (GF)

Free Range Ham Hock Terrine served with piccalilli (GF)

Truffled Mushroom Parfait with toasted ciabatta & red onion jam (GF V VG)

Mains

Traditional Roast Turkey served with pigs in blankets, honey roasted parsnips, buttered carrots, winter greens, duck fat roasties, stuffing, bread sauce & a rich turkey gravy (GF)

Cranberry, Parsnip, Chestnut Roast served with roasted parsnips, carrots, winter greens, olive oil roasties, stuffing, bread sauce & a rich red wine gravy (V VG GF)

Daube of Beef in a Red Wine Jus with root vegetables, mushrooms & pancetta served with winter greens & creamy mashed potato (GF)

Pan Seared Fillet of Sea Bass served with extra fine green beans, crushed new potatoes & a minted pea velouté (GF)

Roasted Winter Vegetables & Pan Fried Gnocchi with a sage dressing & grated prosociano cheese (GF V VG)

Desserts

Mince Pie Sundae with vanilla pod ice cream, warm mince pie pieces, caramel sauce & whipped cream (GF V)

Chocolate Sponge Pudding served with warm Belgian Chocolate Sauce & vanilla pod ice cream (GF V)

Fresh Fruit Salad served with raspberry sorbet (GF V VG)

Cinnamon Spiced Apple Crumble swerved with custard (GF V)(VG On Request)

Trio of British Cheeses – Tickler Extra Mature Cheddar, Tebbutt & Texford Blue Stilton, Cornish Brie served with crackers, sliced pear & honey (Supplement £2) (V) (GF On Request)

After Dinner Cocktails

All at £9.50

Espresso Martini

Chocolate Martini

White Russian

Tiramisu Martini

(V) Denotes Vegetarian Dishes (GF) Denotes Gluten Free Dishes (VG) Denotes Vegan Dishes – All dishes may contain traces of nuts – All fish dishes may contain bones – All desserts contain calories - Please Note: We try our hardest to accommodate all dietary requirements but some dishes may not be available to adjust



Festive Bookings 2023

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

A £15 per head deposit is required upon booking (including children), the deposit for attending diners will be taken off your bill. The deposits are non-refundable/exchangeable.

Please ensure you advise as soon as possible of any guests within your party not attending. Notice of less than 72 hours will have be charged at full cost.

A discretionary service charge of 10% will be added to all parties of 8 or more.

Thank you for choosing The Bull Brentwood