

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 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

Freshly Baked Breads & Oils

1st Course

- Pan Seared Scallops with a roasted artichoke puree & root vegetable crisps (GF)
- Roasted San Marzano Tomato & Basil Soup with Truffle Cheese Toasts (GF V VG)
- Free Range Confit Pork Belly Squares in a Sticky Korean Glaze & Asian Slaw (GF)
- Duck Liver Parfait served with toasted ciabatta & red onion jam (GF)
- Roasted Beet Mille-Feuille with whipped goats cheese and chives (GF V VG)

2nd Course

- Norfolk Bronze 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)
- Fillet of Beef with a Bone Marrow Jus served with tempura battered onions, a watercress puree, triple cooked chips & buttered winter greens (GF)
- Pan Seared Fillet of Salmon & a Sauce Vierge served with extra fine green beans, wilted baby spinach & crushed baby potatoes (GF)
- Cauliflower Kiev with a basil & garlic sauce served with roasted baby potatoes & a medley garlic infused garden peas, savoy cabbage & broccoli (GF V VG)

3rd Course

- English Toffee Sundae with Madagascar vanilla pod ice cream, warm Sticky toffee pudding pieces, warm toffee sauce, whipped cream & English Toffee Pieces (GF V)
- Traditional Christmas Pudding served with Martell Brandy infused cream (GF V)
- Pedro Ximinez Infused Winter Fruits Pavlova (GF V VG)
- Shortbread & Fresh Berries Stack served with Raspberry sorbet (V VG GF)
- Trio of British Cheeses – Tickler Extra Mature Cheddar, Tebbutt & Texford Blue Stilton, Cornish Brie served with crackers, sliced pear & honey (V GF On Request)

Optional Additional Cheese Course for the table £ 10 per head

4th Course

Mince Pies, Petit Fours & Tea of Coffees

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 Christmas Day bookings are required to fill out and return a pre-order form for at least 21 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 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 21 Days 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