

### Pre-Dinner Drinks

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



## Boxing Day 3 Courses £50 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 14 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**