

December 3-Course Festive Menu

Bread & Snacks (£6 supplement)

Potato & parmesan soup, glazed turkey, crispy potato, chive

Moules marinere, shallots, garlic, white wine. With a choice of fresh bread or fries

Tartlet of local beetroots, whipped goats cheese, pain d'pieces

Local partridge, leg croustade, parsnip, pickled pear

Brined and poached turkey breast, leg stuffing, pig in blanket, chestnut and bacon sprouts, seasonal vegetables, cranberry gravy

Battered haddock, crushed peas, curry sauce, triple cooked chips

The Bull's burger on onion bun, caramelised onions, smoked applewood, mustard mayo, ketchup

Celeriac wellington, bbq hen of the wood, seasonal vegetables, mushroom gravy

Grilled fillet of coley, samphire, gremolata potatoes, mussel, nori & caper dressing

Five spiced wild Wattisham duck, duck leg boulangere, endive marmalade, pickled date

Traditional sherry trifle, cranberry, gingerbread crumb

Warm moulleux au chocolate, Christmas pudding ice cream

Panetone & vanilla baked Alaska, brandy and clementine anglaise

Selection of 4 cheeses

£45pp

Available Throughout December, Except Sundays. Menu to be taken by the whole table.

Booking available online, or for groups over eight please contact us directly to book & pre-order on 01359 269820 or send us an email hello@thebullfreehouse.com