



CHRISTMAS DAY AT THE BULL INN

STARTERS

- ~ Jerusalem artichoke soup with Jerusalem artichoke crisps, truffle crème fraîche and Porcini powder
- ~ Partridge and Pear Terrine with Bramley Apple butter, pickled wild mushrooms and sourdough crisps
- ~ Duo of wild salmon and Stonebass ceviche, Ramiro pepper and chilli purée, horseradish sorbet, olive bread

MAIN COURSE

- ~ Roast Breast of Turkey, chestnut and cranberry stuffing, pigs in blankets, guinea fowl croquette and a red wine jus
- ~ Beef Wellington; seared beef fillet wrapped in wild mushrooms, pancakes and puff pastry with a red wine and rosemary jus
- ~ Pan roasted sea trout, pommes Anna, celeriac puree, samphire, brown shrimp, chargrilled cucumber, white wine and lobster sauce
- ~ Portobello mushroom wellington, chestnut, walnut and spinach with sautéed Beech mushrooms, carrot ribbons and caramelised onion gravy

DESSERTS


- ~ Traditional Christmas Pudding, vanilla bean custard, brandy butter
- ~ Chocolate bauble of Red Velvet Cake, vanilla crème, raspberries, red currants and Frangelico Ice Cream
- ~ Passion fruit, mango and raspberry Eton Mess with passion fruit caramel and raspberry powder

SELECTION OF SUFFOLK CHEESES

- ~ Baron Bigod, Suffolk Gold, Suffolk Blue with sourdough crisps, damson marmalade, grapes, rum soaked figs and celery

Three courses for £75

Four courses for £80



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