



CHRISTMAS DAY AT THE BULL INN WINE FLIGHT

APÉRITIF

~ NV Akarua Brut Rosé, Central Otago, New Zealand

A lovely fresh dry sparkling rosé with the subtlest
perfume of strawberries & red fruit.

STARTER

~ 2017 Chateau Lamothe-Bouscaut, Pessac-Leognan, Bordeaux, France

A Bordeaux blend of Sauvignon Blanc and Semillon with citrus
and tropical fruit flavours with hints of honey, nectar and subtle oak spices.

MAIN COURSE

~ 2017 Rua, Bannockburn, Central Otago, New Zealand

An easy drinking, velvety smooth Pinot Noir providing
a subtle and elegant pairing.

DESSERT

~ 2017 Kika, Miles Mossop, Stellenbosch

Botrytised Late Harvest Chenin Blanc gives aromas of honey, dried fruit,
marmalade & apricor. Full & round with a long, long finish.


SELECTION OF SUFFOLK CHEESES

~ 1999 Quinta do Vau Vintage Port, Douro Valley, Portugal

A bold ruby colour reveals an intense & complex bouquet with a prevalence of
strawberries & red stone fruits. Sweet but well balanced.

Apéritif plus three courses for £35

Apéritif plus four courses for £40



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