



The Bull's Head New Year's Eve Menu

£50 per head (including a glass of prosecco/champagne)

Amuse-bouche

Lobster bisque

Starters

Spinach & jerusalem artichoke soufflé
With parsnip crisps & beetroot oil

Seared scallops
Truffled swede, chicory , glazed carrots, tea smoked butter

Amuse-bouche

Mint and basil tea palate-cleanser

Before placing your pre-order please inform us if your guests have a food allergy or intolerance. Pre-orders are required no less than one week prior to the booking date. A discretionary service charge of 12.5% will be added to your final bill. Please note that our event's menus are subject to seasonal to ensure we give our customers the freshest of British cuisine.





Mains

Vegetarian Wellington

Filled with seasonal winter roots, wilted spinach & chestnut, red wine and shallot sauce

Breast of guinea fowl

With roasted salsify, beetroot purée, sprout leaves, burnt cranberry jus

Pan fried monkfish

With potato dumpling, glazed apple, cauliflower purée, langoustines & mild spiced fish broth

Desserts

Chocolate fondant with coffee ice cream

Gin and tonic panna cotta, lemon sorbet, almond shortbread

Cheese board (£5 surcharge)

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