



CHRISTMAS DAY

A glass of Col Vittorio Superiore Prosecco DOCG on arrival

Starters

Severn & Wye smoked salmon, pickled beetroot, celeriac remoulade

Chicken liver parfait, caramelised onion & thyme chutney,
pickled apple & watercress, sourdough toast

Roast apple & parsnip soup, pickled apple & chestnuts, sourdough toast (vg)

Potted Devon crab, pickled fennel & watercress, sourdough toast

Smoked duck breast, orange, pomegranate & rocket salad

Mains

All served with goose fat roast potatoes, honey roasted carrots & parsnips

Crown of English turkey, honey glazed gammon, roasted duck breast, pigs in blankets,
bread sauce, Brussels sprouts & chestnuts with gravy

Roast British sirloin of beef, horseradish cream, roast shallots,
Brussels sprouts & chestnuts with gravy

Celeriac & Sussex Charmer Wellington,

Jerusalem artichoke purée, purple sprouting broccoli (v)

Slow cooked beef, ale & parsnip suet pie, crushed winter roots, savoy cabbage

Herb crusted hake, fennel, leeks & samphire

Puddings

Christmas pudding, brandy butter ice cream

Caws Cenarth brie, quince jelly, celery, seeded crackerspiced fruit Bakewell, clotted cream

Salted chocolate, cranberry & pistachio tart, salted caramel ice cream

Apple, fig & chestnut crumble, custard

Coffee & Mince pie

Adult £75 Child £30

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

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