**The Bull Christmas Menu**

To Start

Jerusalem Artichoke Soup, Curried Crème Fraiche

Braised pig cheeks, parsnip puree, glazed carrots, apricot salsa

Soy glazed Cod fillet, braised fennel, dill, apple

Ham hock and caper terrine, ciabatta, rocket

*A pallet cleanser of vodka and watermelon granita*

Mains

Truffle gnocchi, cauliflower puree, braised salsify, artichoke crisp

Miso glazed Sea Bass fillet, pak choi, mango salsa, lime, new potato

Braised beef cheek, slow roast garlic, potato and celeriac gratin, kale, rosemary jus

Roast Turkey breast, sage and port stuffing, chipolata, smoked pancetta

Sweets

Christmas Pudding, brandy butter

Chocolate torte, orange coulis, cranberries

Mulled apple tart tatin, vanilla ice cream

To share

Cheese and crackers, homemade chutney

Desert wine and port selection

*Just mains - £20, Two Courses - £28, All 3 - £35*

*Cheese & Crackers - £8 pp*