

Christmas day menu at The Bull Highgate

Canapes

Crab and black pudding vol-au-vent
Savoury mince pie
White onion Yorkshire pudding bomb

First course

Foie gras and chicken liver parfait, cranberry gel, caramelised chestnuts, the bull house
sourdough
or
Shellfish bisque, crouton, rouille, chervil, gruyere
or
Chestnut, mushroom and celeriac velouté, toasted chestnuts, black truffle

Fish course

‘Prawn cocktail’ Scottish langoustine, whipped avocado, pickled cucumber, keta caviar,
iceberg lettuce, Bisque emulsion
or
Roasted turbot fillet, champagne and chervil butter sauce, keta caviar
or
Seared hand dived scallops, guanciale, white port, celeriac, sea herbs
or
Butternut squash carpaccio, roasted kohlrabi, hazelnut dukkha

Main course

Sausage, sage and chestnut stuffed turkey ballotine, pigs in blankets, cranberry sauce, bread
sauce
or
Pan roasted duck breast, honey and orange glaze, Brussel sprout puree, confit leg croquette,
kumquats, duck jus
or
Butternut squash wellington, squash puree, charred purple sprouting broccoli
or
Seared beef fillet, foie gras, madeira jus, charred purple sprouting broccoli, black truffle £10
supplement

All served with roasted potatoes, seasonal vegetables, Brussel sprouts

Cheese course

Christmas spiced fruit and nut brioche, caramelised onion chutney, stilton mousse, grated frozen stilton

Palette cleanser

Lemon meringue, bergamot sorbet

Desserts

Traditional Christmas pudding, brandy sauce

Apple and Yorkshire rhubarb crumble, crème anglaise, caramelised white chocolate

Hibiscus poached pear, almond financier, buttermilk ice-cream

Cheeseboard for the table – Optional Extra £5pp

Colston basset, Montgomery cheddar, Ticklemore. All served with grapes, celery, apple and crackers

Total price is £95pp to be taken in full to confirm the deposit, only thing to be paid for on the day is any drinks the table orders. Don't forget we will also provide all the crackers, merriment and Christmas cheer you could hope for, we all need it after the year we've had!