

THE WHITE BULL

CHRISTMAS SUPPER CLUB MENU

Friday & Saturday evenings From 6pm

27th November, 4th & 5th, 11th & 12th,
18th & 19th December

Starters

ROASTED CELERIAC AND APPLE SOUP

Topped with crispy sage, croutons, toasted hazelnut and crème fraîche. (Vegetarian)

PRAWN AND CRAYFISH COCKTAIL

Shredded lettuce, avocado, cucumber ribbons, Marie Rose sauce, lemon and paprika.

SWEET POTATO AND BUTTERNUT SQUASH SKEWERS

Cranberry and maple glaze, toasted walnut & apple gremolata, feta. (Vegetarian)

PRESSED LAMB

24-hour braised lamb shoulder, artichoke puree, lamb crumb, lamb jus.

DUCK LIVER PARFAIT

Orange chutney, warm brioche, crispy onions, Roscoff onion puree.

BAKED CAMEMBERT

Topped with roasted garlic, rosemary and hot honey, served with caramelised onion chutney and toasted sourdough. (Vegetarian)

Sides

£4.50

SEASONAL MIXED VEGETABLES (Vegetarian)

ROASTED SPROUTS WITH CRISPY BACON
AND CHESTNUTS

SAUTÉED KALE WITH ROASTED GARLIC (Vegetarian)

ONION RINGS (Vegetarian)

CREAMY MASH (Vegetarian)

Mains

ROAST TURKEY DINNER

Duck fat roast potatoes, pig in blanket, sage & cranberry stuffing, maple roasted carrots & parsnips, braised red cabbage, sprouts with roasted chestnut and red wine jus. (Vegetarian)

BETROOT AND MUSHROOM WELLINGTON

Carrot and swede mash, kale, artichoke puree, king oyster mushroom, red wine gravy. (Vegetarian)

BRAISED OX CHEEK

Slow braised beef in a rich bourguignon sauce with mushrooms & pancetta. Served with bone marrow mash, kale and Roscoff onion.

PORCHETTA

Slow roasted pork belly rolled with sage & fennel seeds, pork & sage chou farci, creamy mash, celeriac puree, leeks, and a red wine jus.

SEA BASS FILLET

Pan fried sea bass fillet, chorizo ratatouille, lumpfish caviar, seafood coral tuile and a chorizo & tomato bisque.

10OZ DRY-AGED SIRLOIN STEAK

Dauphinoise chips, portobello mushrooms, cherry vine tomatoes, onion rings, rocket salad with a balsamic glaze, and peppercorn sauce. (£5 Supplement)

Desserts

CHRISTMAS PUDDING

Brandy sauce, brandy snap, redcurrants. (Vegetarian)

APPLE AND CRANBERRY CRUMBLE TART

Sweet tart with apple and cranberry compote topped with granola crumble, crème anglaise. (Vegetarian)

VANILLA BOURBON POACHED PEAR

Pear & cardamom sorbet, caramelised pear whisky gel, sablé biscuit, feuilletine. (Vegetarian)

CHOCOLATE & PEAR DESSERT

Whisky chocolate cream, dulce de leche crèmeux, chocolate feuilletine, pear & cardamom sorbet, caramelised pear whisky gel, sablé biscuits. (Vegetarian)

CANNON HALL FARM CHEESE BOARD

Selection of three cheeses, orange chutney, fig chutney, grapes, assorted crackers, celery, and salted butter (£5 Supplement)

2 COURSES
£32 OR 3 COURSES
£37