

The Bull Inn Woodbridge

NEW YEAR'S EVE DINNER



Welcome 2026 with a five-course tasting menu & live music entertainment, £65 per person for an evening of fine food & festive celebration.

Add our wine pairing flute for £40 per person.

7:30pm for an 8pm start

Pan fried scallop, Jerusalem artichoke purée, smoked almond, apple & chicken consommé. (gf, dfo)

or

Seared king oyster mushroom "scallop", spinach, Jerusalem artichoke purée, smoked almond. (gf, dfo, v)

Miles Mossop Chenin Blanc - elegant orchard fruit, gentle spice & richness to embrace these light dishes.

Whipped cows curd, pickled pear, pumpkin seeds, winter leaves, Champagne vinaigrette & yuzu pearls (gf, vo)

Zárate Balado Albariño - a fresh citrus saline edge complements the curd & vinaigrette.

Poached cod loin, grapefruit beurre blanc, winter roots & chicken skin (gf)

or

Salt baked celeriac, beurre blanc, winter roots, pickled beetroot & truffle oil (gf, v)

Künstler, Hochheim Hölle Trocken GG, Riesling - grapefruit & citrus zest flavours echo the beurre blanc perfectly

Braised venison haunch with blackberries & juniper, celeriac puree & fondant potato (gf, dfo)

or

Wild mushroom pithivier with juniper cream sauce, celeriac & fondant potato. (v)

Domaine Les Pallières "Les Racines", Gigondas - dark cherry, wild herbs & spice to match autumnal flavours

Baked pear & chestnut cream tart, pear & vanilla ice cream, caramelised white chocolate crumb.

or

Sticky toffee pudding, salted caramel & vanilla ice cream.

The Muscat de Frontignan - Honeyed apricot & orange blossom enhance vanilla & pear, while gentle acidity brightens the chestnut cream.

PX Sherry is the ultimate match - liquid toffee, raisin & fig with a touch of smoke & salt. Madeira is also perfect but if you want a lighter pairing, try the Muscat de Frontignan.

Please make us aware of any allergies.

v/vo - vegetarian/option, gf/gfo - gluten free/option, df, dfo - dairy free/option