



Christmas Day

At The Bull Inn

£109 per adult

Full payment required at time of booking &
non-refundable

Sittings available at 1pm & 3pm.



TO START

King prawn & crayfish cocktail, Marie Rose Sauce,
gem lettuce, Guinness bread, house butter (gfo,dfo)

Creamed parsnip & apple soup, curry oil, sourdough, house butter (v, gfo, dfo)

Smoked duck breast, celeriac remoulade, pickled walnut, watercress, cherry & port (gf)

Allotment beetroot tarte tatin, whipped Wensum White goat's cheese, baby leaves
(gf, v)

MAINS

Each main is served with triple cooked roast potatoes, creamy shredded sprouts with pancetta,
cauliflower cheese, honey roast carrots & parsnips, spiced red cabbage, Yorkshire pudding

Roast Suffolk turkey breast

*House stuffing, Suffolk pigs in blankets, cranberry sauce,
bread sauce, turkey gravy (gfo, dfo)*

Roast sirloin of Suffolk beef

*House stuffing, Suffolk pigs in blankets, cranberry sauce,
bread sauce, beef gravy (gfo, dfo)*

Puff pastry vegetable Wellington

Mushroom, celeriac, cranberry & sage, vegetarian house stuffing, creamy shredded sprouts, braised
chestnuts, dried porcini mushroom gravy (v, dfo)

Puff pastry salmon Wellington, creamed spinach & herbs

House stuffing Suffolk pigs in blankets, cranberry sauce, bread sauce & turkey gravy (gfo, dfo)

DESSERTS

Handmade Christmas pudding, boozy brandy custard (vo,dfo, gfo, pbo)

Salted caramel sticky toffee pudding, frosted pecans,
Alder Tree vanilla ice cream (v)

Baked Cox apple, Calvados caramel, toffee apple ice cream,
hazelnut tuile (gfo, v)

Poached pear, Pedro Ximénez sherry, vanilla ice cream (gf, v, dfo, pbo)

A discretionary 15% gratuity
will be added to your final bill, which is distributed to the staff working on Christmas day.

Please make your server aware of any allergies. v/vo - vegetarian/option,
gf/gfo - gluten free/option,df/dfo - dairy free/option, pb/pbo - plant based/option

