

10% Service charge will be added
 Food Served
 Mon ~ Thursday 12-9
 Fri ~ Sat 12-9.30
 Excluding Sundays

We require a £10 non-refundable deposit per person to secure your reservation
 All tables must pre order at least 10 days before

For more information or to make a booking
 call 01825 722743
 or
 Email
 thebullnewick@outlook.com

Guest Names													
Soup													
Salmon													
Parfait													
Mushroom													
Pigeon													
Roast Turkey													
Pork													
Hake													
Wellington													
Salmon													
Christmas Pudd													
Tart													
Fruit Posset													
Buche de Noel													
Cheese board													



The Bull Christmas Party Menu

Two Course £24.95
Three Course £29.95
 Available Monday ~ Saturday
 November 22nd ~ December 24th
 LIVE MUSIC EVERY FRIDAY



Starters

- ROASTED BUTTERNUT & CUMIN SOUP
SERVED WITH CRUNCHY SUSSEX FLUTE BREAD
(VEGAN)
- TRIO OF LOCH DUART SALMON
HORSERADISH & POTATO SALAD, LEMON AND DILL DRESSING
- CHICKEN LIVER PARFAIT
CLEMENTINE COMPOTE, TOASTED BRIOCHE
- WILD MUSHROOM VOL-AU-VENT
ROCKETTE AND FETA SALAD
(VEGAN)
- ROASTED WOOD PIGEON
PICKLED ROOT VEGETABLES, MUSTARD & CHESTNUT CREAM



Main

- ROAST SUSSEX TURKEY WITH ALL THE TRIMMINGS
CHESNUT STUFFING, PIGS IN BLANKETS,
ROAST POTATOES, SEASONAL VEGETABLES
- FILLET OF PORK
CABBAGE, BLACK PUDDING CROQUETTE
& CARAMELIZED APPLE
- PAN ROASTED FILLET OF HAKE
CRUSHED JERUSALEM ARTICHOKES, CURLY KALE
SATSUMA BUTTER
- BETROOT WELLINGTON
PARMENTIER POTATOES, RADISH & TURNIPS
(VEGAN)
- SALMON EN CROUTE
TENDER STEM BROCCOLI, BUTTERED NEW POTATOES
& BEARNAISE SAUCE



Desserts

- TRADITIONAL CHRISTMAS PUDDING
BRANDY BUTTER OR FRESH DOUBLE CREAM
- PEARL & HAZELNUT TART
COCONUT CREAM
(VEGAN)
- PASSION FRUIT POSSET
CRANBERRY COMPOTE & CINAMMON PALMIERS
- BUCHE DE NOEL
VANILLA ICE CREAM OR FRESH DOUBLE CREAM
- SELECTION OF LOCAL ARTISAN CHEESE WITH A FRUIT
CHUTNEY
CELERY, WALNUT BREAD AND CRACKERS
(E3 SUPPLEMENT)



