



THE **BULLS HEAD** INN

CHRISTMAS MENU

STARTERS

CELERIAC & TRUFFLE SOUP £7.25
Sage oil, toasted seeds, focaccia (V)

SAUTEÉD WILD MUSHROOMS £7.50
Confit garlic and thyme cream, toasted sourdough (V)

OAK-SMOKED SALMON & CRAYFISH TIMBALE £7.95
Horseradish, dill emulsion, microgreens

BREADED BRIE £7.50
Cranberry ketchup, sage pesto, crispy sage (V)

SMOKED HAM HOCK TERRINE £7.95
Prosciutto crisp, compressed melon, tarragon

MAIN COURSES

Our roasts are served with duck fat roast potatoes, swede mash, braised red cabbage, honey-roasted carrots and parsnips, buttered greens, Yorkshire pudding and gravy (GFO/VO)

ROAST TOPSIDE OF DERBYSHIRE BEEF £18.95
ROAST LOIN OF DERBYSHIRE PORK £17.95
ROAST CORN FED CHICKEN BREAST £17.95
Add cauliflower cheese £3.95

BULLS HEAD BEEF BURGER £17.25
Monterey Jack, smoked streaky bacon, burger sauce, beefsteak tomato, gem lettuce, pickle, skin-on fries (GFO)

TURKEY BURGER £17.50
Smoked bacon, melted brie, cranberry ketchup, gem lettuce, pickle, skin-on fries (GFO)

AROMATIC GARDEN BURGER £17
Goat's cheese, rocket pesto, watercress, skin-on fries (V, VGO)

DESSERTS

CHRISTMAS PUDDING £7.50
Brandy sauce, redcurrants

STICKY GINGER PUDDING £7.50
Salted toffee sauce, rum-soaked raisins, clotted cream ice cream

DARK CHOCOLATE MOUSSE £7.50
Caramelised bananas, candied hazelnuts, caramel ice cream (N)

APPLE AND WINTER BERRY CRUMBLE £7.50
Brown sugar crumb, vanilla ice cream

AFFOGATO £7.50
Mincemeat pinwheel (GFO)

V- Vegetarian VG - Vegan VO - Vegetarian option VGO - Vegan option GF - Gluten free GFO - Gluten free option available N - Nuts

If you have any intolerances or allergies, please speak to a member of staff. Dishes are prepared in an environment where there is a risk of cross contamination from allergens. Not all allergens are listed on the menu and we cannot guarantee absence of allergens.