

THE BULL

— DITCHLING —



DECEMBER SEASONAL MENU

THREE COURSES £30

STARTERS

Pumpkin veloute, toasted pumpkin seeds, crispy sage

Dill & vodka beef gravalax, mustard aioli, caper berries

Smoked salmon mousse, quails egg, shallots, roe, rye crouton

MAINS

Traditional roast turkey, sage & chestnut stuffing, pigs in blankets, roasted potatoes, seasonal vegetables

Seabass, pea gnocchi, mussel veloute, pickled carrots, savoury granola

Wild mushroom & rosemary croquettes, Jerusalem artichoke, watercress, pickled mushrooms

DESSERTS

Christmas pudding, brandy butter, smoked pecan & maple ice cream

Dark chocolate baviour, honeycomb, clementine

British cheese selection, biscuits, spiced apple & grape chutney

Available from:

**FRIDAY 30TH NOVEMBER
TO MONDAY 24TH
DECEMBER**

**FOR PRE BOOKED
PARTIES OF 6 OR MORE**

**NOT AVAILABLE ON
SUNDAYS**

A discretionary 10% service charge
will be added to your bill

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