



'Fresh, local, welcoming – a local pub for everyone'

December Festive Menu

(runs alongside regular menu)

£19.95 two courses, £24.95 three courses

STARTERS

(V) SWEET POTATO & COCONUT SOUP, MILD CURRY YOGHURT, SWEET POTATO CRISPS & FRESH BLOOMER BREAD

SMOKED MACKEREL & CHIVE PATE, BEETROOT RELISH, TOASTED ENGLISH MUFFIN WITH ROCKET & ENDIVE SALAD

VENISON, PORK & CRANBERRY MEATBALLS, CELERIAC PUREE, PORT GRAVY AND PARSNIP CRISPS

(V) SUN-DRIED TOMATO & BLACK OLIVE ROULADE WITH A CREAMY PESTO FILLING SERVED WITH SHREDDED ICEBERG LETTUCE, SLICED SPRING ONION, TOASTED PINE NUTS AND LEMON DRESSING

KING PRAWN SKEWERS WITH CHILLI BUTTER, BOMBAY POTATOES, LIME & CORIANDER YOGHURT AND WATERCRESS

MAINS

TRADITIONAL ROAST TURKEY OR ROAST HAM CRANBERRY & HERB SAUSAGE MEAT STUFFING, ROAST POTATOES & PARSNIPS, TRADITIONAL TRIMMINGS AND PROPER HOMEMADE GRAVY

(V) CHESTNUT & CRANBERRY NUT ROAST, YORKSHIRE PUDDING, ROAST POTATOES & PARSNIPS, PORT WINE GRAVY

(ALL OF THE ABOVE ARE SERVED WITH CHANTENAY CARROTS, BRAISED RED CABBAGE, CHEESY LEEKS, BRUSSEL SPROUTS & BUTTON ONIONS)

SLOW ROASTED BEEF BRISKET, MULLED WINE GRAVY, CRUSHED NEW POTATOES AND ROASTED WINTER ROOT VEGETABLES

BAKED FILLET OF SALMON WITH LEMON CREAM SAUCE, CHIVE MASH POTATO, GREEN BEANS & TENDERSTEM BROCCOLI

(V) BUTTERNUT SQUASH, FETA & PINE NUT FILO PARCEL, ROASTED NEW POTATOES AND A TOMATO & SPINACH SAUCE

PAN-FRIED SEABASS FILLET, ROASTED VEGETABLE & CHICK PEA TAGINE, HERB COUS COUS AND CORIANDER YOGHURT

PUDDINGS

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

BLACK FOREST TRIFLE - CHERRY BRANDY SPONGE, CHOCOLATE CUSTARD AND CHANTILLY CREAM WITH A SHREWSBURY BISCUIT

RASPBERRY & WHITE CHOCOLATE BROWNIE, RASPBERRY SORBET & TOASTED PISTACHIOS

STICKY TOFFEE PUDDING, RUM BUTTERSCOTCH SAUCE WITH VANILLA CUSTARD OR VANILLA ICE CREAM

(GF) BAILEYS CHEESECAKE, COFFEE BUTTERSCOTCH SAUCE & TOASTED HAZELNUTS WITH CHANTILLY CREAM

As Christmas dawns upon us once again, we wanted to introduce our seasonal menus and tell you a bit about what we'll be doing over the festive period.

Why not book your Christmas meal with us this year? Our set menu on the left is £19.95 for 2 courses or £24.95 for 3 courses, or you can choose from our regular menu.

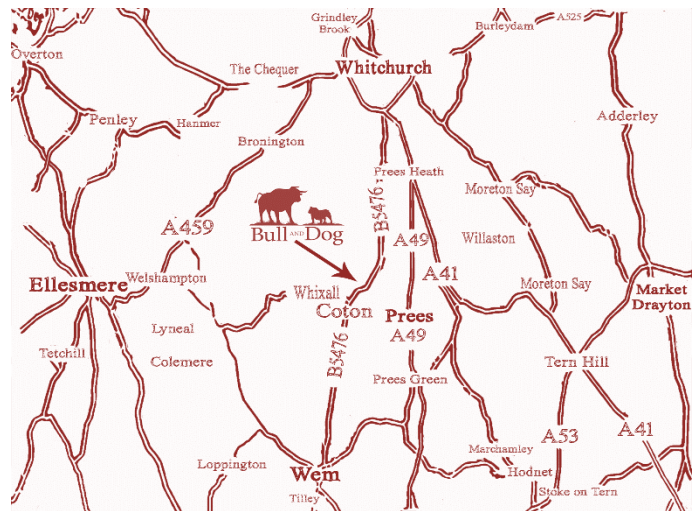
We will be celebrating the New Year with a great value special menu priced at just £22.50 for 2 courses or £27.50 for 3 courses with the inimitable 'DJ Yates' on the decks – please see the back of this leaflet for more details.

Please call us on (01948) 880559 to book and for more details.

At the Bull and Dog, we pride ourselves on using all the best local produce available and making all our food from scratch and fresh to order.

We also stock a wide range of world wines & spirits and all our ales come from local brewers.

***WE WILL OPEN FOR LUNCH ON CHRISTMAS DAY FROM 11.30AM TO 3PM AT £70 PER HEAD INCLUDING COFFEE & MINCE PIES. PLEASE CALL US FOR A MENU AND TO BOOK.**



HOW TO FIND US

From Whitchurch: take the B5476 from the south of the outer ring road, signposted to Wem. Keep going for 4.2 miles and you'll find us on the right hand side.

From Ellesmere: head southeast on the A495 then turn left at the signpost for Whitchurch A495 and Wem B5063. After passing the Sun Inn, turn right onto the B5063 towards Wem. Pass the Horse & Jockey and take the first left towards Whixall. Head through Whixall, turn right after the bridge then turn left onto the B5476 – we are 1/2 mile on the left.

From Wem: take the B5476 (new Street) and carry on for 4 miles – you'll see us on the left!

Merry Christmas!

The Bull and Dog, Coton, SY13 2RA www.thebullanddog.co.uk (01948) 880559

CHRISTMAS DAY

MENU



£70 PER HEAD INCLUDING
COFFEE AND MINCE PIES

STARTERS

(V) Creamy roast cauliflower & chestnut soup, crispy shredded shallots & thyme corn bread

Home smoked salmon with celeriac & horseradish remoulade, toasted triple seed bread and watercress salad

Steak & ale mini suet pudding, parsnip puree, crispy leeks and red wine gravy

(V) Breaded goats cheese & sundried tomatoes, caramelised figs and rocket salad with pine nut & pesto dressing

Smoked paprika pulled-pork croquettes with cider, apple & raisin chutney and rocket, spring onion & watercress salad

MAINS

All dishes are served with a selection of vegetables: creamed leeks, braised red cabbage, sprouts & baby onions, carrots & peas

Traditional Roast Turkey, Cranberry & Herb Sausage Meat Stuffing, Roast Potatoes & Parsnips & Traditional Trimmings

OR

Roast Topside of Beef
Yorkshire Pudding, Roast Potatoes & Parsnips with Port Wine & Smoked Bacon Gravy

OR

(v) Chestnut & cranberry nut roast, Yorkshire pudding, roast potatoes & parsnips, port wine gravy

Slow roasted belly pork, black pudding & apple rosti, crispy streaky bacon, colcannon mash with wild mushroom stroganoff sauce & crispy crackling

Lemon & parmesan crusted cod loin, crushed herbed new potatoes and salsa verde

(V) Sweet potato, leek & walnut crumble bake, smoked cheddar cheese sauce, roasted rosemary new potatoes, tenderstem broccoli and green beans

PUDDINGS

Traditional Christmas pudding with brandy sauce

Boozy white chocolate & orange trifle with candied orange and homemade shortbread

Panettone bread & butter pudding with vanilla custard

Dark chocolate & spiced rum torte with plum compote & vanilla ice cream

Brie, mature cheddar, goat & Shropshire blue cheeses with biscuits, celery and homemade pear & fig chutney

New Year's Eve

Celebration Menu

Great Value at £22.50 for 2 courses,
£27.50 for 3 courses and 'DJ Yates'

on the decks!



(V) ROAST PARSNIP SOUP WITH APPLE CREAM AND TRIPLE SEEDED GRAIN BREAD

STEAK & ALE MINI SUET PUDDING, PARSNIP PUREE, CRISPY LEEKS AND RED WINE GRAVY

(V) BREADED GOATS CHEESE & SUNDRIED TOMATOES, CARAMELISED FIGS AND ROCKET SALAD WITH PINE NUT & PESTO DRESSING

HOME SMOKED SALMON WITH CELERIAC & HORSERADISH REMOULADE, TOASTED TRIPLE SEED BREAD AND WATERCRESS SALAD

SESAME COATED THAI CHICKEN BALLS WITH ASIAN SALAD, SWEET CHILLI & LIME DRESSING, SPICED CASHEWS AND CRISPY RICE NOODLES



SLOW ROAST BELLY PORK, APPLE MASH, TENDERSTEM BROCCOLI & FINE GREEN BEANS, CRISPY CRACKLING WITH A CREAMY LEEK, BACON & CIDER SAUCE

COD, PRAWN & CORIANDER FISHCAKES IN POPPADUM CRUMB WITH SPRING ONION & ICEBERG SALAD, KACHUMBER AND MILD CURRIED MAYONNAISE

CHARGRILLED 8OZ RUMP STEAK COOKED TO YOUR LIKING, HOMEMADE CHIPS, GRILLED TOMATOES, GARLIC MUSHROOMS, GARDEN PEAS & A WILD MUSHROOM STROGANOFF SAUCE

PAN FRIED SEA BASS WITH CRISPY SERRANO HAM, CRUSHED HERBED NEW POTATOES & RATATOUILLE

(V) SWEET POTATO, LEEK & WALNUT CRUMBLE BAKE, SMOKED CHEDDAR CHEESE SAUCE, ROASTED ROSEMARY NEW POTATOES, TENDERSTEM BROCCOLI AND GREEN BEANS



WARM RASPBERRY BAKEWELL TART WITH VANILLA POD CUSTARD

BOOZY VODKA & ORANGE TRIFLE - ORANGE LIQUEUR SOAKED SPONGE, VODKA & ORANGE JELLY, VANILLA POD CUSTARD & HONEYCOMB CREAM

PANETTONE BREAD & BUTTER PUDDING WITH VANILLA CUSTARD

DARK CHOCOLATE & SPICED RUM TORTE, PLUM COMPOTE AND VANILLA ICE CREAM

BRIE, MATURE CHEDDAR, GOAT'S & SHROPSHIRE BLUE CHEESES WITH BISCUITS, CELERY AND HOMEMADE PEAR & FIG CHUTNEY