



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

December Festive Menu

(runs alongside regular menu until 24th December)

£22.50 two courses, £27.50 three courses

STARTERS

(V)(VER)(GFR) SWEET POTATO, SPINACH & COCONUT SOUP,
CORIANDER SAMBAL AND WARM GARLIC NAAN BREAD

(V)(VER)(GFR) SALT & PEPPER TOFU WITH CRISPY QUINOA CRUMB
STIR-FRIED WITH PEPPERS, ONIONS, CHILLI AND SZECHUAN SAUCE

(GFR) SMOKED SALMON, BEETROOT RELISH, HORSERADISH CRÈME
FRAICHE AND SCOTTISH-STYLE TATTIE & CHIVE SCONES

(V) MUSHROOM RAVIOLI, BUTTERNUT SQUASH PUREE, SAGE
BUTTER, FRESH ROCKET AND PARMESAN CRISP

(GFR) DUCK LIVER, THYME & MADEIRA PATE, APPLE & FIG
CHUTNEY AND GARLIC CIABATTA TOAST

MAINS

(GFR) ROAST BREST & LEG OF TURKEY, PIGS IN BLANKETS,
SAUSAGEMEAT & CRANBERRY STUFFING, TRADITIONAL
TRIMMINGS & ROAST GRAVY

(V)(VER)(GF) HOMEMADE CHESTNUT & CRANBERRY VEGAN NUT
ROAST, TRADITIONAL TRIMMINGS AND PORT WINE GRAVY

(GFR) SLOW BRAISED FORERIB OF BEEF BOURGUIGNON, ROASTED
WINTER VEGETABLES, HORSERADISH MASH, HERB DUMPLING

(GFR) PAN FRIED FILLET OF SEABASS, DILL & SHALLOT CRUSHED
NEW POTATOES, CITRUS & FENNEL COURGETTES AND VIERGE
SAUCE

(V) SMOKED CHEDDAR, SPINACH & LEEK POTATO CAKES, ROCKET,
ENDIVE & BLACK OLIVE SALAD, CRISPY CAPERS AND ROASTED
CHERRY TOMATO & BASIL SAUCE

(GFR) BACON WRAPPED CHICKEN BREST STUFFED WITH
APRICOTS & PISTACHIOS, LEMON & CORIANDER COUSCOUS,
MOROCCAN ROASTED VEGETABLE SAUCE AND FRESH
POMEGRANATE SEEDS

PUDDINGS

(V)(GFR) CHRISTMAS PUDDING, BRANDY SAUCE AND CRANBERRY
& ORANGE JAM

(V) BAILEYS CREAM PROFITEROLES WITH CARAMEL & TOASTED
HAZELNUTS

(V)(GFR) DARK CHOCOLATE TRUFFLE TORTE, WINTER BERRY
COULIS AND CLOTTED CREAM ICE CREAM

(V) CHOCOLATE & ORANGE BOOZY TRIFLE: CHOCOLATE SPONGE,
CLEMENTINE COMPOTE, ORANGE CUSTARD, ORANGE LIQUEUR
AND WHIPPED CREAM, TOPPED WITH HAZELNUT PRALINE

(V) PANETTONE BREAD & BUTTER PUDDING, BLACKBERRY
COMPOTE AND VANILLA POD CUSTARD

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 £22.50 for 2 courses or £27.50 for 3 courses, or you can choose from our regular menu.

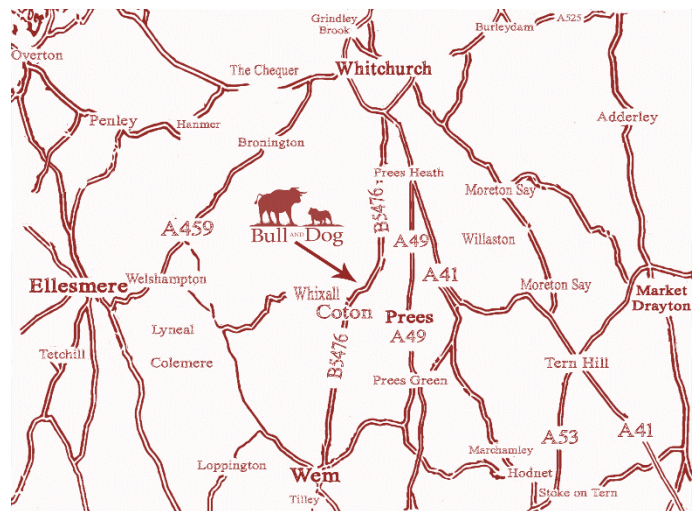
We will be celebrating the New Year with a great value special menu also priced at just £22.50 for 2 courses or £27.50 for 3 courses with live music from local talent Andy Mills and DJ Yates – please see the back of this leaflet for more details.

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 and spirits and all our ales come from local brewers.

***WE WILL OPEN FOR LUNCH AND DRINKS ON CHRISTMAS DAY FROM 11.30AM TO 3PM AT £75 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!

CHRISTMAS DAY MENU

£75 PER HEAD INCLUDING
COFFEE AND MINCE PIES



STARTERS

(V)(VER)(GFR) Moroccan Style Roasted Vegetable & Chickpea Soup, Lemon & Mint Yoghurt, Toasted Almonds & Warm Coriander Flatbread

(GFR) Crispy Coconut Prawn Salad, Crispy Rice Noodles, Oriental Salad, Spiced Cashews, Sweet Chilli Dressing

Crispy Venison & Cranberry Meatballs, Bubble & Squeak, Mulled Wine Gravy and Parsnip Crisps

(V) Pumpkin & Sage Tortelloni, Wilted Spinach, Sage Butter, Fresh Rocket, Parmesan Crisp and Toasted Pumpkin Seeds

(GFR) Duck Liver, Thyme & Madeira Pate, Apple & Fig Chutney and Garlic Ciabatta Toast

MAINS

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

(GFR) Roast Breast & Leg of Turkey, Pigs in Blankets, Sausage & Cranberry Stuffing, Yorkshire Pudding and Traditional Trimmings and Roast Gravy

(V)(VER) Homemade Chestnut & Cranberry Vegan Nut Roast, Yorkshire Pudding, Traditional Trimming and Port Wine Gravy

(GFR) Roast Topside of Beef, Roast Potatoes, Wild Mushroom & Madeira Sauce and Yorkshire Pudding

(GFR) Pan Fried Fillet of Seabass, Coriander & Shallot Crushed New Potatoes, Curried Prawn Veloute Sauce and Crispy Samphire Pakora

(V) Mushroom, Leek & Goat's Cheese Strudel, Roasted Potatoes, Cherry Tomato, Black Olive & Basil Sauce and Crispy Leeks

Salmon, Prawn & Spring Onion Fishcakes with a Herb Polenta Crumb, Putanesca Sauce and Crispy Capers

PUDDINGS

(V)(GFR) Christmas Pudding, Brandy sauce and Cranberry & Orange Jam

(V) Baileys Cream Profiteroles with Caramel & Toasted Hazelnuts

(V) Black Forest Roulade, Boozy Cherry Compote and Chocolate Ice Cream

(V) Steamed Pear & Chocolate Pudding, Lemon & Vanilla Custard and Toasted Almonds

(V) (GFR) Baked Salted Caramel Cheesecake, Banoffee Ice Cream and Caramel Sauce

New Year's Eve

Celebration Menu

Great Value at £22.50 for 2 courses, £27.50 for

3 courses and live music by Andy Mills!



(VER)(GFR) MOROCCAN STYLE ROASTED VEGETABLE & CHICKPEA SOUP, LEMON & MINT YOGHURT, TOASTED ALMONDS & WARM CORIANDER FLATBREAD

(GFR) HOME SMOKED SALMON, LEMON & DILL PATE, BEETROOT RELISH, HORSERADISH CRÈME FRAICHE AND SCOTTISH-STYLE TATTIE & CHIVE SCONES

(GFR) CALAMARI & CORIANDER SPICY PAKORAS, CUCUMBER & MINT RAITA DIPPING SAUCE

(V) SMOKED CHEDDAR, SPINACH & LEEK CROQUETTES, ROCKET, ENDIVE & BLACK OLIVE SALAD AND ROASTED CHERRY TOMATO & BASIL CHUTNEY

GRILLED HAGGIS, NEEPS & TATTIES, MULLED WINE GRAVY & PARSNIP CRISPS



(GFR) ROAST TOPSIDE OF BEEF, ROAST POTATOES, BUTTERED GREENS, WILD MUSHROOM & MADEIRA SAUCE AND YORKSHIRE PUDDING

(GFR) CRISPY COCONUT PRAWN SALAD, CRISPY RICE NOODLES, ORIENTAL SALAD, SPICED CASHEWS, SWEET CHILLI & LIME DRESSING & PRAWN CRACKERS

(GFR) CHORIZO & HAZELNUT STUFFED CHICKEN BREAST, CATALAN BEAN STEW, CRUSHED SPINACH NEW POTATOES AND MOJO VERDE DRESSING

SALMON, PRAWN & SPRING ONION FISHCAKES WITH A HERB POLENTA CRUMB, BUTTERED GREENS, PUTANESCA SAUCE AND CRISPY CAPERS

(V) MUSHROOM, LEEK & GOAT'S CHEESE STRUDEL, CRUSHED SPINACH NEW POTATOES, LEMON & FENNEL SEED COURGETTES, CHERRY TOMATO, BLACK OLIVE & BASIL SAUCE

(V) DARK CHOCOLATE PROFITEROLES, PROSECCO WHIPPED CREAM, FRESH RASPBERRIES, CHOCOLATE SAUCE



(V) STICKY TOFFEE PUDDING, BOURBON TOFFEE SAUCE, ROASTED PECAN NUTS

(V)(GFR) RASPBERRY BAKEWELL TART, CHANTILLY CREAM, BERRY COMPOTE AND TOASTED ALMONDS

(V)(GFR) AUTUMN BERRY & PISTACHIO ETON MESS

(V) BLACK FOREST ROULADE, BOOZY CHERRY COMPOTE AND CHOCOLATE ICE CREAM

(V) STEAMED PEAR & CHOCOLATE PUDDING, LEMON & VANILLA CUSTARD AND TOASTED ALMONDS