



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

## December Festive Menu

(runs alongside regular menu until 24<sup>th</sup> December)

£24.50 two courses, £29.50 three courses

### STARTERS

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

(V)(VE) BUTTERNUT SQUASH, ROASTED VEGETABLE & CASHEW NUT FILO PASTRY PARCEL WITH KACHUMBARI SALAD AND TAHINI SAUCE

(GFR) OX CHEEK & MUSHROOM TERRINE WITH CELERIAC PUREE, PICKLED CHANTENAY CARROTS AND THYME CROSTINI

(V) BAKED GOAT'S CHEESE WITH HERB CRUMB, STICKY FIGS, TOASTED WALNUTS, ROCKET LEAF AND BALSAMIC DRESSING

(GFR) SALMON & DILL RILLETES (POTTED SALMON & SMOKED SALMON) WITH MARINATED CUCUMBER, PICKLED RADISH, CITRUS CRÈME FRAICHE AND DILL CRACKERS

### MAINS

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

(V)(VER)(GFR) HOMEMADE BUTTERNUT SQUASH & CRANBERRY VEGAN NUT BALLOTINE, TRADITIONAL TRIMMINGS AND PORT WINE GRAVY

(GFR) CONFIT DUCK LEG, ROAST GARLIC & LENTIL MASH, HONEY GLAZED CHANTENAY CARROTS AND BOOZY CHERRY SAUCE

(GFR) ROASTED HAKE FILLET WITH TUSCAN BEAN & ORZO PASTA STEW, CAVOLO NERO AND BASIL PESTO

(GFR) BRISKET OF BEEF BRAISED IN MULLED WINE WITH WHOLEGRAIN MUSTARD & THYME MASH, SAUTEED GREENS AND CRISPY SHALLOTS

(V) (GFR) WILD MUSHROOM & CHESTNUT STROGANOFF WITH TOASTED ALMOND RICE AND GARLIC BUTTERED GREEN BEANS

### PUDDINGS

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

WHITE CHOCOLATE, ORANGE & GINGER TRIFLE – CLEMENTINE FRUIT, ORANGE JELLY, WHITE CHOCOLATE CUSTARD, GINGER SPONGE, CHANTILLY CREAM & DARK CHOCOLATE SHAVINGS

(V) BARA BRITH & BRIOCHE BREAD AND BUTTER PUDDING WITH SPICED RUM CUSTARD

(V)(GFR) PEAR & PECAN NUT CRUMBLE TART WITH CINNAMON ICE CREAM

(V)(GFR) RASPBERRY & PISTACHIO ETON MESS WITH LEMON CURD SAUCE

(VE)(GFR) DARK CHOCOLATE & ALMOND FUDGE TORTE WITH VEGAN HONEYCOMB ICE CREAM AND ALMOND BRITTLE

As Christmas descends 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 £24.50 for 2 courses or £29.50 for 3 courses, or you can choose from our regular menu.

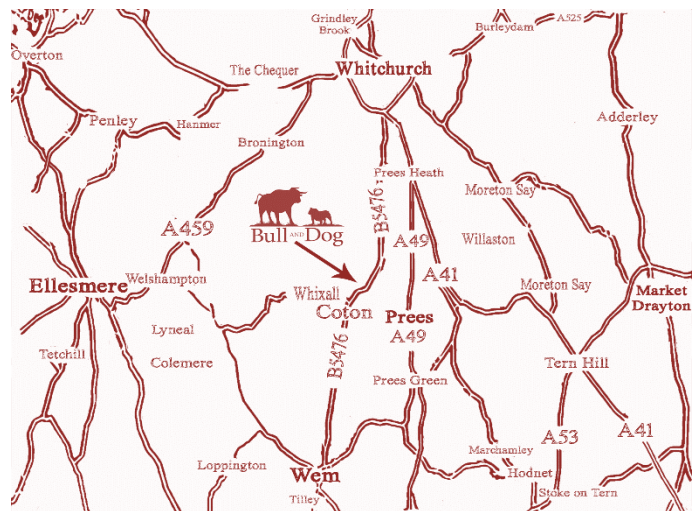
We will be celebrating the New Year with a great value special menu priced at just £27.50 for 2 courses or £32.50 for 3 courses with live music by Chris Tavener – please see the back of this leaflet for more details.

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 £80 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



£80 PER HEAD INCLUDING  
COFFEE AND MINCE PIES

### STARTERS

(V)(VER)(GFR) Wild Mushroom & Tarragon Soup, Crispy Shallots, Truffle Oil and Garlic Ciabatta

Bacon, Chestnut & Cranberry Sausage Roll with Celeriac Puree, Port & Sage Gravy and Cranberry Jam

Pil Pil King Prawns, Black Pudding Bon-Bons and Pea Puree

(V) Baked Goat's Cheese with Herb Crumb, Sticky Figs, Toasted Walnuts, Rocket Leaf and Balsamic Dressing

(GFR) Salmon & Dill Rillettes (Potted Salmon & Smoked Salmon) with Marinated Cucumber, Pickled Radish, Citrus Crème Fraiche and Dill Crackers

(V)(VER) Thyme Baked Pear, Ricotta & Chestnut Bruschette with Rocket Leaf Salad and Honey Dressing

### 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 meat & Cranberry Stuffing, Yorkshire Pudding, Traditional Trimmings and Roast Gravy

(GFR)(V)(VER) Homemade Vegan Chestnut & Cranberry Nut Ballotine, Yorkshire Pudding, Traditional Trimmings and Port Wine Gravy

(GFR) Confit Duck Leg, Roast Garlic & Lentil Mash and Boozy Cherry Sauce

(GFR) Roasted Hake Fillet with Tuscan Bean & Orzo Pasta Stew, Cavolo Nero and Basil Pesto

(V) Smoked Cheddar, Caramelised Red Onion & Spinach Tart, Hazelnut Crumble Topping with Roasted Garlic & Rosemary New Potatoes and Apple Chutney

(GFR) Ox Cheek Braised in Mulled Wine with Vegetable Gratin, Crispy Shallots & Yorkshire Pudding

### PUDDINGS

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

White Chocolate, Orange & Ginger Trifle – Clementines, Orange Jelly, White Chocolate Custard, Ginger Sponge, Chantilly Cream & Dark Chocolate Shavings

(V) Bara Brith & Brioche Bread and Butter Pudding with Spiced Rum Custard

(VE)(GFR) Dark Chocolate & Almond Fudge Torte with Vegan Honeycomb Ice Cream and Almond Brittle

(V) Baileys Cream Profiteroles with Caramel & Toasted Hazelnuts

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

## New Year's Eve

## Celebration Menu

Great Value at £27.50 for 2 courses, £32.50 for

3 courses and live music by Chris Tavener!



(V)(VER)(GFR) WILD MUSHROOM & TARRAGON SOUP, CRISPY SHALLOTS, TRUFFLE OIL AND GARLIC CIABATTA

(V) BAKED CAULIFLOWER PIEDMONTESE SFOMATO (FRITTATA) WITH ARRABBIATA SAUCE & BALSAMIC DRESSED ROCKET

(GFR) SALMON & DILL PATE ON TOASTED ENGLISH MUFFIN WITH MARINATED CUCUMBER, PICKLED RADISH, CITRUS & DILL CRÈME FRAICHE AND WATERCRESS

(GFR) CRISPY PORK BELLY ASIAN SALAD WITH SPICED CASHEWS, SWEET CHILLI DRESSING AND CRISPY RICE NOODLES

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



TRIO OF DUCK SLIDERS – PLUM SAUCE, SWEET CHILLI & FIVE SPICE – BRIOCHE BUN, SALT & PEPPER FRIES ASIAN SLAW AND TEMPURA ONION RINGS

(V) SMOKED CHEDDAR, CARAMELISED RED ONION & SPINACH TART AND HAZELNUT CRUMBLE TOPPING WITH ROASTED GARLIC & ROSEMARY NEW POTATOES, SAUTEED GREENS AND APPLE CHUTNEY

KING PRAWN & COURGETTE LINGUINE WITH TOMATO, GARLIC & CHILLI SAUCE AND CRISPY CALAMARI

(GFR) OX CHEEK BRAISED IN MULLED WINE WITH VEGETABLE GRATIN, SAUTEED GREENS AND CRISPY SHALLOTS

(GFR) ROASTED SALMON WITH CRUSHED NEW POTATOES, CAPER VIERGE SAUCE AND SPINACH, WATERCRESS & FENNEL SALAD



(V) STICKY GINGER PUDDING WITH SALTED CARAMEL SAUCE AND RUM & RAISIN ICE CREAM

(GFR) (V) RASPBERRY & PROSECCO CRÈME BRULEE WITH SHREWSBURY BISCUITS

(V) BAILEYS IRISH CREAM PROFITEROLES WITH CARAMEL & TOASTED HAZELNUTS

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

(V) CHOCOLATE & PECAN NUT BROWNIE, CANDIED PECANS, SPICED RUM CHOCOLATE SAUCE AND MILK ICE CREAM

(GFR)(VER)(V) VEGAN CHOCOLATE MOUSSE WITH BOOZY CHERRY COMPOTE AND CANDIED ORANGE