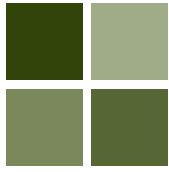


THE BULL



D I T C H L I N G

Small plates

Roasted Pumpkin soup, crusty bread	£5.50
Mackerel fillet, pea & mint crushed new potatoes, chive dressing	£6
Black pudding & cheese rosti, mustard butter & poached egg	£6
Marinated pigeon, mango salad & raspberry dressing	£6
Nut coated squid with caper aioli	£6
Courgette, aubergine & pesto tartlet, red peppers coulis	£5.50

Large plates

Sirloin steak, pink peppercorn sauce & hand cut chips	£16
Harvey's battered hake fillet, hand cut chips & peas	£11.50
Roasted winter vegetable crumble, topped with a pistachio crust	£10.50
Baked Pollock wrapped in parma ham, roasted carrot & fennel, citrus butter	£14
Wild boar sausages, tarragon mashed potato & jus	£11
Steak of venison haunch, sauté sweet potatoes & red wine jus	£15
Roasted Pumpkin & sage risotto	£10
Pork fillet stuffed with chorizo, celeriac & sweet potato rosti	£12
Pan fried Seabass, tarragon cream & citrus mash	£16
Honey roast pheasant, sauté parsnip, sugar snap peas & chestnuts	£13

Side Orders all £3

Warm bread & oils
Hand cut chips
Pan fried sugar snap peas & bacon
Honey & rosemary new potatoes
Sautéed carrots & parsnips

Desserts all £5.50

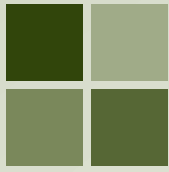
Chocolate & orange cheesecake
Apple parfait with apple & honey syrup
Raspberry & cointreau brulee
White & dark chocolate amaretto mousse
Pear & cardamom tart tatin

Sussex cheese board, sour dough bread & fruits £7

Homemade ice creams £4.50

All Beef, Lamb, Pork & Game comes from Sussex farms & estates.

THE BULL



DITCHLING

CHRISTMAS DAY

12.15PM FOR A 1.00PM LUNCH

On Arrival

A glass of Ditchling Champagne & Canapés

Starters

Butternut squash soup, crusty bread
Peppered mackerel pate with melba toast
Slow roasted pork belly with chilli jam & herb salad
Sussex blue cheese & walnut bruchetta, roasted pear

Mains

Lemon & honey roast turkey with apricot & chestnut stuffing
Pan seared loin of venison, gratin potatoes & braised red cabbage
Nut roast with red currant reduction & sweet potato mash
Baked cod fillet with roasted red peppers, tomatoes, anchovies & potatoes

Desserts

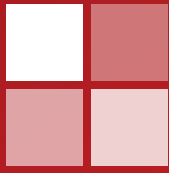
Green tea & vanilla Panacotta
Rich Christmas pudding, brandy anglais
Sticky toffee, date & walnut pudding, homemade Baileys
Selected local cheeses, chutney & fruit

Three courses

Adults £70
Children £40 (10 years or under)

A discretionary 12.5% service charge will be added to your bill

THE BULL



DITCHLING

CHRISTMAS PARTY 2009

AT THE BULL

Starters

French onion soup
Thai salmon fish cakes
Chicken liver pate, brioche
Cherry tomato, pesto & mozzarella bruschetta

Mains

Roast turkey, sausage & sage stuffing, stir fried chestnut sprouts, buttery carrots
Roast Rib of Beef, Yorkshire pudding & horseradish sauce
Goats cheese, butternut squash & pinenut risotto
Roast Seabass fillet, lemon & chive mash, beurre blanc

Desserts

Rich Christmas pudding & brandy anglaise
White chocolate & marscapone cheesecake
Pan au chocolat bread & butter pudding
Pineapple Panacotta

Two Courses £16

Three courses £19

Menu is only available for parties of 6 or more

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