THE BULL INN - WOODBRIDGE -

Christmas Party Menu 2024

Our Christmas Party menu is available from Monday 25th November until Thursday 19th December inclusive. Parties are available at lunchtime from midday until 3pm and dinner from 6pm until 8pm for Monday to Saturday bookings. On Sunday, bookings are available from midday until 8pm.

> Our minimum group booking is for eight people. For smaller parties, our à la carte festive menu will be available to order on the day.

> > Two courses from £30 per personThree courses from £35 per person

Startos 20

Chicken liver parfait, herb butter, apple and cranberry chutney, toasted sourdough, mixed leaves (gfo)
 Smoked haddock, cheddar and chorizo croquettes, rocket salad, creamed corn (gfo)
 Suffolk blue cheese, pear and walnut salad, rocket, honey and mustard vinaigrette (v, gf)

S. Main Courses 20

~ Roast turkey breast, pigs in blankets, sage and onion stuffing, triple cooked roast potatoes, honey and mustard roast carrots and parsnips, sprouts and turkey gravy (gfo, dfo)

~ Roast beetroot and squash wellington, sage and onion stuffing, tripe cooked roast potatoes, honey and mustard roast carrots and parsnips, sprouts and herb gravy (v, dfo, pbo)

~ Roast local beef sirloin, pigs in blankets, sage and onion stuffing, triple cooked roast potatoes, honey and mustard roast carrots and parsnips, sprouts and turkey gravy (gfo, dfo)

S Desseits 20

Classic handmade Christmas pudding, vanilla custard (v, gf, dfo)
 Steamed treacle pudding, vanilla custard or ice cream (v)
 Selection of Alder tree ice creams (v, gf)

~ Double chocolate brownie, butterscotch sauce and vanilla ice cream (v)

~ Poached seasonal fruit with vanilla ice cream (v, gfo, dfo)

For bookings 🕓 01394 382089

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Some Optional Extras

S Nibbles & Canapes on Arrival 20

Nibbles and canapés - £1.50 supplement per item per person

Smoked salmon and sour cream blinis

 King prawn scampi, tartar sauce
 Cheddar and pickled walnut puff pastry roll
 Spiced onion bhaji with cucumber, mint, and chilli tzatziki
 Crispy pork belly bite with sweet and salty sauce
 Mini pigs in blanket sausage roll

6 Additional Cheese Course 20

Cheese for the table - £25 per 4 people sharing.

~ A generous serving of local Baron Bigod brie, Suffolk blue and Norfolk Dapple, served with artisan biscuits, figs, celery, grapes and quince jam

S Indulgent Petit Fours 20

Indulgent petit fours - £3 per person

- ~ Enjoy a selection of French Macaroons
 - ~ Moreish chocolate brownie bites
- ~ Caring handmade traditional mince pies
- ~ Naughty dark chocolate and Baileys chocolate truffles

A non-refundable deposit of $\pounds 60$ is payable for parties up to 15 people. For parties with 15 or more, a non-refundable deposit of $\pounds 100$ deposit is required.

A discretionary 10% tip will be added to the bill for groups of more than six people.

Pre-orders will be taken approximately a week ahead of the date with payment taken in advance of the booking once numbers and menu selection are confirmed.

(v - vegetarian, gf - gluten free, df ~ dairy free, gfo ~ gluten free option available, dfo ~ dairy free option available)

For bookings and enquiries - please call 01394 38209