

Two Course Lunch Menu

(please see over for 3 course menu)



THE BULL INN

Pre-Christmas Menu 2018

(Available **lunchtimes only** from Saturday 24th November 2018 – Monday 24th December 2018)

Please choose from any 2 of the following courses

Starters

Chef's Homemade Soup of the Day, *served with French Bread* (V)

Prawn Cocktail, *succulent prawns mixed with a Marie Rose sauce, served on a salad garnish with brown Bread & Butter*

Homemade vegetable Spring Rolls, *served with a salad garnish & sweet chilli dip* (V)

Chef's Pate of the day, *served with French toast, caramelised onion chutney & homemade salsa*

Main Courses

Roast Turkey, *served with Roast Potatoes and all the trimmings*

Traditional Roast Beef, *served with Roast Potatoes and all the trimmings*

Homemade Steak & Kidney pie, *topped with a shortcrust pastry, served with a choice of potatoes and fresh seasonal vegetables*

Poached Salmon, *in a white wine sauce, served with a choice of potatoes and fresh seasonal Vegetables*

Vegetarian choice of the day (V)

Desserts

Mince Pies, *served with Custard or Cream* (V)

Christmas Pudding, *Served with Brandy Sauce* (V)

Homemade Sherry Trifle (V)

Selection of Ice Creams (V)

£12.50 per person

(£5.00, non-refundable, deposit per person, on bookings of 4 people or more.

Pre-ordering maybe required for larger bookings)

The Bull Inn, 530 Bexhill Road, St Leonards-on-Sea, East Sussex, TN38 8AY.
01424 424984 info@bullstleonards.co.uk www.bullstleonards.co.uk

Three Course Menu

(please see over for 2 course menu)



THE BULL INN

Pre-Christmas Menu 2018

(Available **lunchtimes** & **evenings** from Saturday 24th November 2018 – Monday 24th December 2018)

Starters

Chef's Homemade Soup of the Day, *served with French bread* (V)

Prawn & Smoked Salmon Cocktail, *succulent prawns mixed with a Marie Rose sauce topped with Smoked Salmon, served on salad garnish with brown Bread & Butter*

Pan Fried Garlic Mushrooms, *sautéed in garlic butter and served with French Bread* (V)

Homemade vegetable Spring Rolls, *served with a salad garnish & sweet chilli dip* (V)

Chef's Pate of the day, *served with French toast, caramelised onion chutney & homemade salsa*

Main Courses

Roast Turkey, *served with Roast Potatoes and all the trimmings*

Traditional Roast Beef, *served with Roast Potatoes and all the trimmings*

Homemade Steak & Kidney pie, *topped with a shortcrust pastry, served with a choice of potatoes and fresh seasonal vegetables*

Poached Salmon, *in a white wine sauce, served with a choice of potatoes and fresh seasonal Vegetables*

Vegetarian choice of the day (V)

Desserts

Mince Pies, *served with Custard or Cream* (V)

Christmas Pudding, *Served with Brandy Sauce* (V)

Homemade Sherry Trifle (V)

Selection of Ice Creams (V)

Cheese & Biscuits (V)

£20.00 per person (includes a 125ml glass of house wine)

(£5.00, non-refundable, deposit per person, on bookings of 4 people or more.

Pre-ordering may be required for larger bookings)

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