

BOXING DAY & NEW YEAR'S DAY

MENU served 12noon till 5pm

2 course £15.95 3 course £19.95

Homemade soup of the day
Chef's pate served with warm toast
Traditional prawn cocktail served
with malted brown bread & butter
Deep fried brie served with salad garnish
& cranberry dip
Fresh button mushrooms cooked in stilton,
garlic & cream served on toasted ciabatta
Deep fried battered black pudding topped with
a poached egg & bacon lardons

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Traditional Boxing Day Roast
choose from Beef, Lamb or Turkey
served with all the trimmings
A choice of Bulls Head pie served with fresh
seasonal vegetables & chunky chips
Grilled gammon steak served with pineapple,
fried egg, tomato & chunky chips
Traditional lasagne served with salad
& chunky chips
Deep fried scampi served with mushy peas
& chunky chips
Vegetable linguine served with a mixed salad
Chicken madras curry served with wild rice,
naan bread & a pot of mango chutney

*2 Fillets of sea bass, pan fried & topped with garlic
butter served with dauphinois potatoes & vegetables

*10oz Sirloin steak served with grilled tomato, mushroom,
onion rings & chunky chips

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Selection of sweets

(*£3 supplement applies)

(table reservations required)



FESTIVE MENUS



The
BULLS HEAD
AT DAVENHAM

Tel. 01606 43725

We are serving our Festive
menu's every day from
1st to lunchtime on 24th December.

Table reservations are required.

We can accommodate private
parties, large or small.
Please call for more details.

We are fully booked for Christmas day lunch,
however our bar will be open
from 12pm to 3pm for drinks,
please call in & celebrate with us.

Boxing Day & New Years Day
We will be open from 12pm to 11pm
Food will be served from 12pm to 5pm

Join us for our party night on
New Year's Eve £12.50 per person
including disco & buffet

Merry Christmas





Festive Lunch Menu

served 12 - 2.30pm

2 course £13.95 - 3 course £17.95

*Chef's carrot & coriander soup with crusty bread
Duck & cointreau pate served with toasted ciabatta
Fresh button mushrooms cooked in a stilton, garlic & cream, served
on toasted ciabatta
Smoked salmon & prawn platter served with malted brown bread &
butter*

*Traditional roast Turkey & all the trimmings
Bulls Head steak & mushroom pie served with red wine gravy,
seasonal vegetables & chunky chips
Poached salmon fillet served on a bed of mushroom & asparagus
risotto topped with a creamy paprika infused sauce
Slow braised lamb Henry topped with redcurrant & mint jus served
with seasonal vegetables & roast potatoes
Parsnip roulade stuffed with mature cheddar cheese, ratatouille &
served with roast potatoes &
a red wine & onion jus*

*Christmas pudding served with brandy sauce
Sticky toffee pudding served with vanilla pod ice cream
Winter berry & white chocolate crème brulee served with shortbread
Chocolate & orange cheesecake served
with fresh double cream
Duo of festive ice creams served in a brandy snap basket*

*Please note for tables of 4 or more we will require a pre-
order at least 4 days before your booking & also a
£5 per head deposit.*

Thank you

Festive Evening Menu

served 5.30 - 9pm

2 course £19.95 3 course £24.95

*Chef's carrot & coriander soup served with crusty bread
Duck & cointreau pate served with toasted ciabatta
Warm goat's cheese & caramelised onion tartlet topped
with toasted walnuts, served on a bed of mixed leaves
Fresh button mushrooms cooked in stilton, garlic & cream,
served on toasted ciabatta
Crab Tian - layers of smoked salmon, prawn & crab meat,
cream cheese & chives served on a bed of mixed leaves
with malted brown bread & butter*

*Traditional roast Turkey & all the trimmings
Slow braised lamb Henry topped with redcurrant & mint jus
served with seasonal vegetables & roast potatoes
8oz Rump steak au poivre served with mushrooms,
grilled tomato, onion rings & chunky chips
Fresh salmon fillet wrapped in smoked salmon served
on a bed of mushroom & asparagus risotto topped
with a paprika infused cream sauce
Parsnip roulade stuffed with mature cheddar cheese,
ratatouille & served with roast potatoes
& a red wine & onion jus*

*Christmas pudding served with brandy sauce
Sticky toffee pudding served with
vanilla pod ice cream
Winter berry & white chocolate crème brulee
served with shortbread
Chocolate & orange cheesecake
served with fresh double cream
Trio of festive ice creams served in a
brandy snap basket*

*Please note for tables of 4 or more we will
require a pre-order at least 4 days before your booking &
also £5 per head deposit.*

Thank you

