



*The Bull Inn*

*The Restaurant*

*New Years Eve Menu*

*2022*

# *The Bull Inn*

## *The Restaurant*

### **New Years Eve Dinner & Dance Celebration**

*£120 per person\**

*Complimentary glass of Champagne on arrival*

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#### *Starters*

##### **Soup a l'Oignon**

*Served with a parmesan croûton*

##### **Saumon Fumè**

*Slices of Scottish smoked salmon served with lemon*

##### **Asperges**

*Asparagus served with hollandaise  
or butter*

##### **Scallops Maison**

*Scallops rolled in bacon cooked in white wine  
and lemon juice*

#### *Middle Course*

##### **Loup de Mer avec Petit Pois à la Française**

*Poached fillet of Sea Bass served on a creamy bed of onion, lettuce, bacon and peas*

#### *Main Course*

##### **Carre d'Agneau**

*Roast rack of lamb served with mint sauce*

##### **Sole de Douvres Grillée**

*Grilled Dover sole with butter served with tartar sauce and lemon*

##### **Tournedos Rossini**

*Fillet steak topped with pate and Madeira wine sauce on a crouton base*

##### **Lobster Thermidor**

*Lobster sautéed in butter with shallots, brandy, white wine, cream,  
english mustard, finished with a light parmesan glaze*

#### *Desserts*

##### **Plateau du Dessert**

*A selection of desserts from the house sweet trolley*

#### *Coffee*

*Coffee will be served with chocolate truffles and after dinner  
chocolate mints*

*Please make staff aware of any allergies or dietary requirements\**

*Prices are inclusive of VAT.*

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