

— THE —
BULLS HEAD
— HALE BARNS —

- WEDDING MENU BAND A -

£33.95 per head

STARTERS

Please choose one

Homemade soup of the day (v)

Served with crusty bread & butter

Chicken liver parfait

Fruity chutney, baby leaf salad & rustic ciabatta (v, vgn available)

Smoked haddock & salmon fishcake

Served with seasonal leaves & tartare sauce

MAINS

Please choose one

Parma ham wrapped chicken

roasted seasonal vegetables, sautéed potatoes with a tomato sauce

Confit belly of British pork

Bury black pudding hash, braised red cabbage, fresh seasonal vegetables & cider sauce

Salmon fillet (gf)

Seasonal vegetables, new potatoes & hollandaise sauce

Baked butternut squash

Tomatoes, sage, chestnuts & cranberries with wild rice

DESSERTS

Please choose one

Sticky toffee pudding

Cream, ice cream or custard

Chocolate fudge cake

Served with Kelly's homemade vanilla ice-cream

All served with tea, coffee and after dinner mint

— THE —
BULLS HEAD
— HALE BARNS —

- WEDDING MENU BAND B -

£38.95 per head

STARTERS

Please choose one

Smoked salmon (gf)

Charred asparagus, spinach & poached free range egg

Hand raised warm pork pie

Served on a Stilton & rocket salad

Pomegranate & orange (v, vgn)

Placed on baby basil, seasonal leaves, vegan creamed cheese, orange, sourdough & reduced balsamic

Prawn cocktail

Served with a homemade creamy Marie Rose sauce, crispy fresh salad & wholegrain bread & butter

MAINS

Please choose one

Spring lamb kleftiko

Potatoes, oregano, tomatoes & lemon with Greek salad side

Seabass en papillote

Sweet peppers, tomatoes, garlic, basil, seasonal salad leaves & new potatoes

Confit duck leg

Braised red cabbage, green peppercorn sauce, caramelised apples & seasonal greens

Chicken breast served in a creamy mushroom sauce

With Dauphinoise potatoes, roasted seasonal vegetables

Roasted Med veg stack (gf, v, vgn)

Garlic thyme, sundried tomatoes & reduced balsamic topped with charred tofu

DESSERTS

Please choose one

Bread & butter pudding

Served with custard

Lemon meringue pie

Whipped cream, seasonal fruits

Chocolate chip caramel cheesecake

Vanilla ice cream & seasonal fruits

— THE —
BULLS HEAD
— HALE BARNS —

- WEDDING MENU BAND C -

£41.95 per head

STARTERS

Please choose one

Bury black pudding

Softly poached free range egg, smoked bacon rasher & creamy wholegrain mustard sauce

Scallops (gf)

Served with pink grapefruit, brown butter & tarragon

Baked figs & gorgonzola (gf)

Prosciutto ham, pecans, balsamic, honey mustard dressing

Mezze board

Chicken liver parfait, chorizo scotch egg, gorgonzola cheese, figs, sourdough, marinated olives, hummus, pickled gherkins & paprika mayo

MAINS

Please choose one

Duet of lamb

Seared rump, braised shoulder croquette, Dauphinoise potatoes, fresh vegetables, red wine & garden herb sauce

Angus Hereford breed 8oz fillet steak

Served with any one of the following potatoes - hand cut chips, skinny fries or new potatoes, and either hollandaise or creamy peppercorn sauce

Feather blade of beef

Parsnip mash, roasted vegetables & boozy beer Bourgignon sauce

Aubergine parmigiana

Mushrooms aubergine, tomato and cheese bake with rocket, tomato and balsamic reduction

DESSERTS

Please choose one

Eton Mess

Crushed meringue, raspberries, strawberries & maple syrup

Crème brûlée & chocolate salted caramel

One pot sharer, seasonal berries & short bread

Cheeseboard

Selection of fine cheeses, with biscuits, celery and grapes

All served with tea, coffee and after dinner mint