A perfect gift this Christmas...

Gift Cards

Make their day with the gift of time well spent with family and friends, and enjoy great food and drinks in the most relaxing setting

Ask a team member for more details about buying a gift card

Why not make a night of it?

Stay the night in one of our rooms where you are always guaranteed a friendly welcome and a relaxing stay

Ask for details or book online at:
bullsheadhalebarns.pub

Book direct for the best room prices guaranteed

Celebrate with us this New Year

Ticket only event - 7pm - 1am

New Year's Day

All Day Brunch - 8am - 6pm

Hire Our Function Room

FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.

(v) - vegetarian (vgn) - vegan (gf) - gluten free

Wicker Lane, Hale Barns, Altrincham WA15 0HG 0161 903 1300 bullsheadhalebarns.pub

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Festive Menu

CELEBRATE WITH US

Christmas Fayre

AVAILABLE FROM 28TH NOVEMBER TO 24TH DECEMBER 2022

£27.50 3 courses

£22.50 2 courses

Starters

King prawn cocktail *(gfo)*
Seafood sauce, mixed leaves, cucumber & tomato & sliced bloomer bread

Soup of the day *(v)*
Crusty bread & butter

Moroccan cauliflower fritters *(vgn)*
Vegan minted mayo

Chicken liver parfait
Toasted ciabatta, fruit chutney & baby leaf salad

Mains

Roast turkey breast
Seasonal vegetables, rosemary roast potatoes, Yorkshire pudding, pigs in blankets & sage pan gravy

Slow roasted beef brisket *(gf)*
Glazed carrots & celeriac, green beans, horseradish mashed potato, red wine jus & crispy leeks

Smoked salmon risotto *(gf)*
In a green vegetable risotto with dill, peas & mangetout

Wild mushroom ravioli *(v)*
Shaved cheese & garlic oil

Vegan luxury nut roast *(vgn)*
Seasonal vegetables, rosemary roast potatoes & savoury vegan gravy

Puddings

Christmas pudding
Brandy sauce

Lemon cheesecake *(v, gf)*
Vanilla ice cream

Loaded meringue *(v)*
White chocolate & raspberry ice cream

Old school banana split *(v)*
Chocolate, strawberry & vanilla ice cream, fresh banana & whipped cream

Cheese & biscuits *(£3 supplement)*
Fruit chutney, celery & grapes

Children's prices: 3 courses - £15.00 / 2 courses - £12.00

Christmas Day

PRE-ORDER IS ESSENTIAL • BUCKS FIZZ ON ARRIVAL

£80.00 per adult

£40.00 per child

Starters

French onion soup *(gfo)*
Crusty bread & Harrogate Blue cheese crostini

Vegan Scotch 'egg' *(vgn)*
Beetroot & spiced pineapple Scotch 'egg' with sriracha dip

Tandoori king prawns
Minted yoghurt dressing

Crispy blue cheese parcels *(v)*
Honey & lemon dressing & baby leaves

Black pudding tower
Crispy bacon, Dijon mustard cream sauce & a poached egg

Mains

Traditional roast turkey
Seasonal vegetables, rosemary roast potatoes, Yorkshire pudding, pigs in blankets & sage pan gravy

Fillet of beef *(gf)*
Wild mushrooms, red wine reduction, seasonal greens & dauphinoise potatoes

Slow roasted lamb shank *(gf)*
Seasonal vegetables, rosemary roast potatoes & a minted lamb pan gravy

Crab, king prawn & chilli risotto *(gf)*
White crab meat & king prawns with fresh chillies in a winter greens risotto

Wild mushroom & asparagus ravioli *(v)*
Wild mushrooms, fresh asparagus, shaved cheese & garlic oil

Chestnut & cranberry stuffed Savoy *(vgn)*
Pistachio, seasonal greens & cranberry reduction

Puddings

Sticky toffee pudding *(v, gf)*
Rum custard

Christmas pudding *(v)*
Brandy sauce

Warm apple & almond streusel *(v)*
Pouring cream

Giant choux bun *(v)*
Filled with whipped cream & warm chocolate sauce

Cheeseboard
Fruit chutney, grapes, celery & biscuits

Coffee & Mints