





**WHITE BULL**  
AT ALSTON

COUNTRY PUB  
AND KITCHEN

# Festive opening times

CHRISTMAS EVE	12 - 8PM
CHRISTMAS DAY	12 - 4PM
BOXING DAY	12 - 7PM
27TH DECEMBER	12 - 9PM
28TH DECEMBER	12 - 9PM
29TH DECEMBER	12 - 9PM
30TH DECEMBER	12 - 8PM
NEW YEAR'S EVE	12 - 9PM
NEW YEAR'S DAY	12 - 7PM

## FESTIVE MENU

AVAILABLE 29TH NOVEMBER - 24TH DECEMBER

PARTIES OVER 10 PEOPLE PRE BOOKED  
RECEIVE A BOTTLE OF HOUSE WINE FREE

2 courses ~ £16.95 (inc. 125ml glass house wine £19.95)  
3 courses ~ £18.95 (inc. 125ml glass house wine £21.95)

### STARTERS

#### HOMEMADE MUSHROOM & SHERRY SOUP

warm ciabatta, local butter (v)

#### TREACLE CURED SALMON

beetroot and horseradish tartare, watercress

#### GOOSNARGH DUCK LIVER PÂTÉ

clementine and cranberry chutney, ciabatta

#### WARM GOATS CHEESE

fennel, orange and radicchio salad, fig jam (v)

### MAINS

#### ROAST BREAST OF TURKEY

cranberry and chestnut stuffing, pigs in blankets,  
roast potatoes, winter vegetables (n)

#### SHIN OF RIBBLE VALLEY BEEF

port and anise jus, rosemary mash, orange roasted  
carrots, watercress

#### FILLET OF SEABASS

crushed herb potatoes, pancetta and chestnut tossed  
winter greens, orange and pernod butter

#### BUTTERNUT SQUASH & SPINACH WELLINGTON

with Blacksticks Blue cheese, served with roast potatoes,  
winter vegetables and port gravy (v)

### DESSERTS

#### CHRISTMAS PUDDING

with brandy sauce

#### DARK ALE & CHOCOLATE PUDDING

Wallings Jaffa ice cream, orange sauce

#### CRANBERRY & PISTACHIO CHEESECAKE

with Wallings Irish Cream ice cream (n)

#### FESTIVE CHEESEBOARD

with crackers and homemade cranberry chutney

£5 per person deposit to be paid on booking for parties over 8 people.  
All parties over 8 people must have their menu pre-ordered 7 days prior to  
their booking. Deposits are non-refundable or transferable.

Gluten free and vegan options available - please notify us of any allergens.

## CHRISTMAS DAY

ARRIVAL 12:30PM ~ TO DINE 1:00PM

£59.95 per person ~ £25.00 per child (under 10 years old)

### CANAPÉS & WELCOME DRINK

### STARTERS

#### HOMEMADE MUSHROOM & SHERRY SOUP

warm ciabatta, local butter (v)

#### PAN-FRIED KING SCALLOPS

parsnip purée, black pudding, pancetta, figs

#### GOOSNARGH DUCK LIVER PÂTÉ

clementine and cranberry chutney, ciabatta

#### BETROOT & GOATS CHEESE ARANCINI

watercress, pickled walnuts, espresso balsamic (v) (n)

### MAINS

#### ROAST BREAST OF TURKEY

cranberry and chestnut stuffing, pigs in blankets,  
roast potatoes, winter vegetables (n)

#### ROAST LOIN OF CUMBRIAN VENISON

celeriac purée, roasted chestnuts, blackberries, mulled wine jus

#### FILLET OF MONKFISH

sage, cranberry, and pine nut stuffing, pancetta,  
crushed maris pipers, chestnuts, cidered brussel sprouts (n)

#### BUTTERNUT SQUASH & SPINACH WELLINGTON

with Blacksticks Blue cheese, served with roast potatoes,  
winter vegetables and port gravy (v)

### DESSERTS

#### CHRISTMAS PUDDING

with brandy sauce

#### CHOCOLATE ESPRESSO TART

glazed fig, homemade red wine ice cream

#### CRANBERRY & PISTACHIO CHEESECAKE

with Wallings Irish Cream ice cream (n)

#### FESTIVE CHEESEBOARD

with crackers and homemade cranberry chutney

£20 per person deposit to be paid on booking.  
All balances must be pre paid & menu pre-ordered by 14th December 2018.  
Deposits are non-refundable or transferable.

Gluten free and vegan options available - please notify us of any allergens.