




THE
WHITE BULL
RIBCHESTER

CHRISTMAS FAYRE MENU

Available from Monday 30th November
until Thursday 24th December

TWO COURSES £22.00 | THREE COURSES £27.00

- STARTERS -

Cream of winter roots cider and thyme soup, Lancashire cheese croutons. 

Cod, prawn & dill fishcakes, warm tartare sauce.

Trio of pig – glazed pork belly bite, black pudding bon-bon and a chilli chipolata.

Mushroom leek and tarragon pate, port & orange glaze, sourdough toasts. 

- MAIN DISHES -

Roast Turkey festive fayre with chestnut & cranberry stuffing, pigs in blankets,
seasonal vegetables and duck fat roasties.

Slow braised featherblade of beef in a rich stout gravy on a bed of creamy mash
and roasted roots.

Herb crusted Hake on a pearl barley risotto topped with crispy onions.

Winter squash & vegetable bake topped with creamy lancashire cheese. 

- PUDDINGS -

Christmas Pudding with brandy sauce.

Salted caramel cheesecake with popping candy.

Chocolate torte, vanilla cream, pecan brittle.

For bookings please call 01254 878048 or online whitebullribchester.com

ALLERGY ADVICE:

We can produce a detailed list of all allergens upon request.

 Vegetarian friendly |  Vegan friendly |  Gluten Free upon request