



MOTHERS DAY MENU

3 Courses 22.50 per person

Pea and ham soup + crisp basil leaves + parmesan crouton

Tower of king crab + avocado & cherry tomato salsa + baby leaf + salsa verde

Tomato + buffalo mozzarella salad + fresh basil + balsamic reduction

Home made chicken liver & port pâté + red onion marmalade + toasted prune & raisin loaf + salad garnish

Salad of white and green asparagus + sliced Prosciutto ham + sun blushed tomatoes + lemon hollandaise

Crayfish and salt water prawn cocktail + smoked paprika + marie rose + baby leaf + lemon

Roast Corner Cut beef with mustard crust + roasted potatoes + Yorkshire pudding + honey & mustard glazed root vegetables + green beans + cauliflower cheese + home made rich red wine gravy

Garlic & rosemary studded leg of lamb + roasted potatoes + Yorkshire pudding + honey & mustard glazed root vegetables + green beans + cauliflower cheese + home made rich red wine gravy

Half a roasted spatchcock (baby chicken) + roasted potatoes + Yorkshire pudding + honey & mustard glazed root vegetables + green beans + cauliflower cheese + home made rich red wine gravy

Herb crusted fillet of Sea Perch + mussels provençale + sautéed greens + shellfish bisque

Classic duck cassoulet – slow cooked confit duck leg + haricot beans, red kidney beans + pork sausage + parmesan & parsley crust

Spinach and ricotta filled cannelloni shells + creamy white béchamel sauce + tomato and basil bake + wood fired garlic flat bread

Selection of home made Italian gelati and sorbets + chocolate wafer basket

Fresh passion fruit panna cotta + wild berry jelly + white chocolate flakes + raspberry sorbet

Caramel & pecan pie + toffee sauce + banana sorbet + crushed pecans

Cheese board – Époisses + Brillant Savarin + Saint Maure + Cornish Yarg + Mull of Kyntre (mature cheddar) + quince jelly + frozen grapes + home baked breads

Madagascan vanilla & chocolate crème brûlée + fresh blackberries + orange shortbread

Lemon curd tart + brandy mascarpone cream + raspberries & lemon sorbet

THE
BULLS HEAD
REPTON
A really good pub



Sunday
18th March
2012

MOTHERS DAY (under 10yrs) MENU

3 Courses 11.95 per person

Cream of tomato soup + home made bread to dunk

Crayfish and salt water prawn cocktail + smoked paprika + Marie Rose + baby leaf + lemon

Roasted corner cut beef with mustard crust + roasted potatoes + Yorkshire pudding + honey & mustard glazed root vegetables + green beans + cauliflower cheese + home made rich red wine gravy

Battered fish or chicken goujons + hand cut chips + mushy peas + lemon + salad garnish

Madagascan vanilla & chocolate crème brûlée + fresh blackberries + orange shortbread

Selection of home made Italian gelati and sorbets + chocolate wafer basket

www.thebullshead.co.uk

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