

**CoqBull**

**SET CHRISTMAS MENU**

ER WINE **SMEAR** TEA BRINE COQRUB M

UDGE ROOF TERRACE **TEAR** WINGS HAL

TOMLESS BRUNCH COQTAILS BURGERS

NGE GOOD VIBES **GULP** ROTISSERIE DJS

ER BULL COQSHAKES WAFFLES BREKKIE

Q CAULIFLOWER WINGS **WIPE** BEER WINE

INE COQRUB HOT-COQ SAUCE SMUDGE R

RRACE **SUCK** WINGS HALLOUMI CHEW

ICE BAG PARTY BRUNCH COQTAILS BU

S FREE-RANGE GOOD VIBES ROTISSERIE

IP HANGOVER BULL **BITE** WAFFLES BR

Q CAULIFLOWER WINGS BEER **LICK** WI

A BRINE COQRUB **SMUDGE** ROOF TERRACE

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## STARTERS

### DEEP FRIED BRIE

w/ spiced honey (v)

### COQBULL WINGS

w/ Hot Coq sauce (gf)

### TURKEY & HAM CROQUETTES

w/ cranberry dip

### CHICKEN SATAY SKEWERS

w/ crispy Szechuan veg & peanut sauce (gf)

### ROASTED BEETROOT WEDGES

w/ flaked feta, rocket pesto & pomegranate glaze (v)

### CAESAR SALAD

boiled hens egg, crispy bacon, parmesan cheese & herbed croutons

## MAINS

### CHEEKY BULL

6oz beef burger topped with w/ a red wine braised beef cheek, pickle, mature cheddar, horseradish mayo & Coqbull fries

### BUTTERMILK CHICKEN BREAST

w/ sweet potato wedges, slaw & cafe de paris butter

### BAKED CANNELLONI

roast squash, fig, goats cheese, spinach & a sundried tomato cream (v)

### OVEN ROAST SALMON

w/ spring onion champ, market greens & hollandaise (gf)

### CHRISTMAS BURGER

grilled turkey breast, bread stuffing, cheesy ham hock & cranberry dip

### AGED SIRLOIN

w/ grilled onions, portobello mushroom, pepper sauce & Coqbull fries (€5 supplement)

## DESSERTS

### CHRISTMAS STICKY TOFFEE PUDDING

w/ cream & brandy anglaise

### COQBULL ROLO POT

milk chocolate mousse w/ salted caramel & honeycomb

### BASQUE CHEESECAKE

w/ cherry compote

## SET MENU

(GF) gluten free • (V) vegetarian • (VE) vegan \*

For allergens, dietary requirements & further information please speak to a member of the team. A discretionary