



# BULL'S HEAD

## Pub & Rooms

### BULL'S HEAD CHISLEHURST - CELEBRATION PACK

The 18th Century Bull's Head Hotel is situated in the picturesque part of Chislehurst, centrally located for easily accessibility with 15 boutique bedrooms above our stunning function room, 'The Maxwell'. We can accommodate from as few as 20 to 180 people making us an ideal venue for your special event! With ease we can cater for wedding ceremony and reception. Our dedicated Events Leader Jayne, who has 25 years of experience hosting events at the Bull's Head, will be more than happy to assist you! You will be sure to have our undivided attention throughout the day by our fantastic events team.



## THE MAXWELL

A completely private space for you to enjoy your day the way you want to. You will have access to a private bar and access to a private terrace area, ideal for all events. (Maxwell Bar Closing Times, Mon – Sat 00:00, Sun 23:30)

## ROOM HIRE CHARGES

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Mon	£400	£400	£450	£500	£500	£600	£600	£600	£600	£500	£500	£500
Tues	£400	£400	£450	£500	£500	£600	£600	£600	£600	£500	£500	£500
Wed	£400	£400	£450	£500	£500	£600	£600	£600	£600	£500	£500	£500
Thur	£400	£400	£600	£600	£600	£600	£600	£600	£600	£500	£500	£600
Fri	£600	£600	£750	£750	£850	£850	£850	£850	£850	£750	£800	£850
Sat	£750	£750	£850	£850	£1500	£1500	£1500	£1500	£1400	£850	£900	£1500
Sun	£500	£500	£500	£550	£600	£600	£600	£600	£550	£550	£550	£600

- Bank holiday Sunday £1000 or Bank Holiday Monday £750
- We can also host your wedding ceremony here for an additional £350  
(please note this is not the registrar fee)

## HOTEL ROOMS

The Bull's Head has 15 bedrooms, with a mixture of twin and double rooms available.

Our Bridal Suite includes a four poster bed roll top bath, double shower and a traditional fireplace. All rooms have Free Wi-Fi, Flat screen TV, Nespresso coffee machines, Snack bars or mini bars, iron and ironing boards, Bramley natural botanic toiletries, hairdryers and much more. If you require any more information, then please contact the Rooms team; Amy or Carole.



***Sample menus – Due to being a fresh food business that prides itself on seasonal British produce, some ingredients may be subject to change due to crops and suppliers***

**Spring/Summer**

Silver Feast Menu

April - September

**Starters**

Ham hock terrine, piccalilli, toasted sourdough

Chalk stream trout gravlax, cucumber ribbons, dill crème fraiche, lemon

Isle of Wight tomato & mozzarella salad, basil oil, balsamic pearls /v/

Roast beetroot & whipped vegan feta cheese tart, candied walnuts /vg/

Pea & mint soup, sourdough /v/

**Mains**

Roast chicken supreme, fondant potato, tender stem broccoli, thyme jus

Pan seared chalk stream trout, crushed potatoes, samphire, caper butter sauce

Braised West country beef blade, cream mash potato, roasted carrots, red wine jus

Pea & mint risotto, parmesan, pea shoot, truffle oil /v/

Chargrilled cauliflower steak, smoked romesco, crispy chickpea, salsa verde /vg/

**Puddings**

Classic lemon posset, short bread biscuit, raspberry /vg/

Sticky toffee pudding, vanilla ice cream

Strawberry Eton mess

Dark chocolate brownie, vanilla ice cream

Bramley apple & berry crumble, custard /vg/

Tea & Coffee

**£65 pp**

## **Spring/Summer**

Gold Feast Menu

April - September

### **Starters**

Chicken liver parfait, toasted brioche, rhubarb chutney, pickled baby onions

Hot smoked salmon & asparagus salad, lemon crème fraiche, dill, shaved radish

Roasted candy beetroot carpaccio, horseradish dressing, orange segments, toasted  
pumpkin seeds /vg/

Isle of Wight tomato & goat's curd salad, green pesto /v/

Roasted tomato & orange zest soup, sourdough /v/

### **Mains**

Half roast chicken, crushed potatoes, buttered greens, creamed leek sauce

Slow roasted lamb shoulder, herb new potatoes, greens, red wine & mint jus

Pan seared sea bass fillet, crispy pink anya potatoes, tender stem broccoli, lemon beurre  
blanc

Chestnut mushroom & spinach en croute , roasted root vegetables, gravy /vg/

Charred hispi cabbage, honey & chilli glaze, herb soya yoghurt, turmeric quinoa /vg/

### **Puddings**

Dark chocolate mousse, raspberry compote, honeycomb candy

Elderflower panna cotta, macerated strawberries, shortbread /vg/

Sticky toffee pudding, vanilla ice cream,

Apple tart tatin

Citrus cheesecake

Tea & Coffee

**£85 pp**

## **Spring/Summer**

Gold Feast Menu

April - September

### **Starters**

Chicken liver parfait, toasted brioche, rhubarb chutney, pickled baby onions

Hot smoked salmon & asparagus salad, lemon crème fraiche, dill, shaved radish

Roasted candy beetroot carpaccio, horseradish dressing, orange segments, toasted pumpkin seeds /vg/

Isle of Wight tomato & goat's curd salad, green pesto /v/

Roasted tomato & orange zest soup, sourdough /v/

### **Mains**

Half roast chicken, crushed potatoes, buttered greens, creamed leek sauce

Slow roasted lamb shoulder, herb new potatoes, greens, red wine & mint jus

Pan seared sea bass fillet, crispy pink anya potatoes, tender stem broccoli, lemon beurre blanc

Chestnut mushroom & spinach en croute, roasted root vegetables, gravy /vg/

Charred hispi cabbage, honey & chilli glaze, herb soya yoghurt, turmeric quinoa /vg/

### **Puddings**

Dark chocolate mousse, raspberry compote, honeycomb candy

Elderflower panna cotta, macerated strawberries, shortbread /vg/

Sticky toffee pudding, vanilla ice cream,

Apple tart tatin

Citrus cheesecake

Tea & Coffee

**£85 pp**

## **Spring/Summer**

Platinum Feast Menu

April - September

### **Starters**

Pan fried scallops, pea purée, crispy bacon, pea shoot

Isle of Wight tomatoes & burrata, balsamic glaze, rocket /v/

Heritage carrot & coriander soup, garlic croutons /vg/

West country beef carpaccio, truffle mayo, cornichons, capers, watercress

Broad bean, peach, fennel salad, vegan feta, basil, red chilli & lemon dressing /vg/

### **Mains**

West country roast sirloin of beef, roast potatoes, maple glazed carrots, seasonal greens, gravy, Yorkshire pudding

Chicken supreme, wild garlic stuffed chicken thigh, dauphinoise potato, asparagus, creamy mushroom sauce

Pan seared halibut, buttered samphire, lemon & thyme new potatoes, champagne beurre blanc

Vegan Wellington, roast potatoes, maple glazed carrots, seasonal greens, gravy /vg/

Asparagus, courgette & pea risotto, basil pesto /vg/

### **Puddings**

Vanilla crème Brûlée, berries

Strawberry & elderflower pavlova, Chantilly cream

Dark & white chocolate, hazelnut mousse

Citrus tart, berries /vg/

British cheese board, celery, grapes, seeded crackers, chutney

Tea & Coffee

**£105 pp**

## **Autumn/Winter**

### Silver Feast Menu

October – February

#### **Starters**

Leek & potato soup, sourdough /v/

Ham hock & cheddar croquettes, burnt onion mayo

Prawn cocktail, Marie rose sauce, British gem

Heritage carrots, whipped vegan cheese, pumpkin seeds, pomegranate /vg/

Chicory, blue cheese, pear & walnut salad, vinegarette /v/

#### **Mains**

Roast chicken supreme, mash potato, seasonal greens, creamed leek sauce

Pan seared salmon, crushed potatoes, samphire, beurre blanc

Goat's cheese, spinach & red onion quiche, roasted new potatoes /v/

Short rib of beef, sweet potato purée, tender stem broccoli, red wine jus

Heritage squash & sage risotto /vg/

#### **Puddings**

Classic lemon posset, short bread biscuit, raspberry /vg/

Sticky toffee pudding, vanilla ice cream

Dark chocolate brownie, vanilla ice cream

Bramley apple & berry crumble, custard /vg/

Blue cheese, celery, grapes, seeded crackers, chutney

Tea & Coffee

**£65 pp**

## **Autumn/Winter**

### **Gold Feast Menu**

October – February

#### **Starters**

Chicken liver parfait, toasted brioche, plum chutney, pickled baby onions

Smoked haddock & chive croquettes, truffle hollandaise

Heritage squash soup, sourdough /v/

Chestnut mushroom pate, sourdough, cornichons /vg/

Grilled goats cheese, heritage root vegetables, balsamic glaze /v/

#### **Mains**

Slow cooked duck leg, dauphinoise potato, tender stem broccoli, red wine jus

West country beef, Young's ale & mushroom pie, mash potato, seasonal greens, gravy

Pan roasted sea bass, thyme & garlic roasted new potatoes, seasonal greens, beurre blanc

Wild mushroom & chestnut gnocchi, kale pesto, pistachios /vg/

Vegetarian wellington, seasonal greens, roast potatoes, gravy /v/

#### **Puddings**

Sticky toffee pudding, vanilla ice cream,

Treacle tart, clotted cream

Conference pear & plum crumble, custard /vg/

Bread & butter pudding, custard

Blue cheese, cheddar, celery, grapes, seeded crackers, chutney

Tea & Coffee

***£85 pp***

## **Autumn/Winter**

### Platinum Feast Menu

October – February

#### **Starters**

Coarse game terrine, Aspall cyder & pear chutney, sourdough

Devon crab & king prawn cocktail, charred lemon, brandy Marie rose sauce

Balsamic roasted figs, whipped vegan cheese, multi seeded crackers /vg/

Burrata, confit heritage tomato, basil pesto /v/

Roasted cauliflower soup, gremolata, sourdough /vg/

#### **Mains**

Pan seared Gressingham duck breast, potato gratin, red wine jus

West country roast sirloin of beef, roast potatoes, maple glazed carrots, seasonal greens, gravy, Yorkshire pudding

Pan seared halibut, buttered samphire, lemon & thyme new potatoes, champagne beurre blanc

Heritage beetroot & wild mushroom pithivier, purple carrot purée, crispy leek, sage jus /vg/

Wild mushroom bourguignon, celeriac purée, garlic wilted spinach /vg/

#### **Puddings**

Vanilla crème Brûlée, berries

Pecan pie, salted caramel ice cream

Dark & white chocolate, hazelnut mousse

Clementine tart, clotted cream

British cheese board, celery, grapes, seeded crackers, chutney

Tea & Coffee

**£105 pp**

## DRINKS

After the ceremony, smiles and possibly tears of joy, a drink is most certainly called for.

Whether a glass of champagne, prosecco or a crafted cocktail - we can cater to your taste. The biggest draw to having your wedding in a pub - the range of drinks available. Our extensive wine list features wines from all over the globe, and together with our wide choice of beers and spirits we'll ensure you and your guests never go thirsty.

Paul Dangin et Fils Brut Champagne

Nyetimber Classic Cuvee

Nyetimber Rose

Veuve Clicquot Brut Yellow Label Champagne

We allow for 6 glasses per bottle of Champagne or Prosecco

Please ask to see our full wine list or pop in

and sample our extensive list.

## **ALL DAY BUFFET**

Selection of assorted sandwiches

    Mini sausage rolls

Selection of Crostini

    Mini quiche

Chimichurri beef skewers

    Scotch eggs

    Chicken goujons

    Triple cooked chips

    Tea and coffee

    Nibbles

***£26 per person***

## **SOMETHING EXTRA**

Platters of sandwiches for 10 people **£75**

Chefs choice of quiche, for 10 people **£35**

    Selection of Pastries **£4pp**

Scones, served with clotted cream and jam **£4.25pp**

    Mini Victoria sponge for 20 people **£45**

    Jugs of fruit juices **£10**

## CANAPES

- Smoked salmon Bilinis
- Chimichurri beef skewers
- Bacon twists
- Cheese & Marmite straws
- Vegan feta bruschetta
- Chestnut pate topped hash brown
- A selection of crostini

***£3.50 per canape***

## SHARING BOARD PLATTERS

*All platters serve 10 people*

- Cheese burgers, ketchup, mayo, lettuce and chips  
***£85 per platter***
- Crispy chicken burgers, garlic mayo, lettuce and chips  
***£95 per platter***
- Plant burgers, vegan cheese, ketchup and vegan mayo  
***£85 per platter***
- Fish and chip buckets, served with tartar sauce  
***£80 per platter***
- Somerset Camembert, crudites, pesto, flatbread, grapes  
***£55 per platter***
- Scotch egg & sausage rolls  
***£65 per platter***

## GRAZING TABLE BUFFETS

### Butcher's Deli

Cumberland Scotch eggs  
British charcuterie  
Sausage rolls  
Spiced chicken wings  
Chimichurri beef skewers  
Pickles  
Davidstow cheddar  
Beer mustard  
Piccalilli  
Focaccia  
**£180 (serves 10ppl)**

### From The Sea

Anchovy fillets  
Fish goujons  
Pan fried King prawns  
Smoked salmon  
Shrimps & Marie Rose  
Smoked mackerel pate  
Deep fried squid  
Artisan bread  
Samphire  
Tartare sauce  
Aioli  
**£225 (serves 10ppl)**

## Field To Fork

Humus, flatbread, crudité  
Beetroot mousse  
Sweet potato & mushroom croquettes  
Tempura battered cauliflower & samphire  
Vegan feta, herb oil  
Mixed olives  
Deep fried brie  
Piccalilli  
Tomato chutney  
Pickled vegetables  
**£160 (serves 10ppl)**

## British Cheese Selection

Davidstow cheddar  
Long Clawston blue cheese  
Driftwood goat's cheese  
Somerset camembert  
Multi seeded crackers  
Mixed grapes  
Apples  
Celery  
Chutney/Quince jelly  
**£150 (serves 10ppl)**

## Pudding Selection

- Mini Victoria Sponges
- Dark chocolate brownies
- Profiteroles, chocolate fudge sauce
- Mini seasonal crumbles
- Mini Cheesecakes
- Custard
- Berries

**£150 (serves 10ppl)**

*Before you order your food & drink, please inform a member of the team if you have a food allergy or intolerance*

*An adult's daily recommended daily allowance is 2000kcal*

*A discretionary 12.5% service charge is added to all function bookings*

*Please note that prices are subject to change depending on the economic climate and supplier increases.*