

Christmas Day at The Bull Run.
Even the Bull couldn't dodge Christmas this year.

Christmas Menu

**HARVEST TABLE, 3 COURSE MENU &
A LA CARTE MENU AVAILABLE**



Standard Operating Times 12:00PM – 22:30PM
Pre-booking and deposits required

The 3-Course Festive Bull Set Menu: R795 per person
Harvest Table top up to the a la carte menu: R150 per person

DINEPLAN.CO.ZA | THEBULLRUN.CO.ZA | 011 884 1400

Harvest Table | Breads & Dips

Rosemary focaccia, seeded rolls, and sourdough | Whipped feta with honey and thyme
Smoked aubergine baba ghanoush | Roasted red pepper hummus
Olive tapenade with lemon zest and capers | Cheese & Charcuterie
Aged cheddar, brie, blue cheese, and goat's cheese | Prosciutto, mortadella, and salami | Fruit Selection
Grapes, peaches, pears and dried fruit | Salads | Carrot salad | Three bean salad | Greek salad | Apple and Nut Coleslaw

Starters: Choose one

Smoked Duck Salad

Tender, warm smoked duck breast paired with caramelized pear, crumbled blue cheese, and candied walnuts, finished with a vibrant cranberry vinaigrette. A perfect harmony of sweet, Savory, and tangy flavours.

Lobster & Prawn Bisque

A luxurious seafood bisque, slow simmered from roasted lobster shells and succulent prawns, infused with a touch of brandy and cream, and served with a delicate dill accent and crisp garlic butter crostini.

Christmas Caprese

A festive twist on a classic. Juicy heirloom tomatoes and creamy mozzarella slices layered with roasted red peppers, drizzled with fragrant basil oil, sweet balsamic and cranberry glaze, and finished with crunchy toasted pine nuts.

Mains: Choose one

Whole Prime Rib Roast Slice

Succulent, slow-roasted prime rib basted with rosemary and garlic butter, served with creamy truffle mash, honey-glazed carrots, and rich red wine jus. A true centrepiece for the festive table.

Grilled Line fish with Lemon Herb Butter

Perfectly pan-seared line fish topped with a zesty lemon herb butter sauce, accompanied by tender baby potatoes and vibrant sautéed green beans for a light yet indulgent seafood option.

Lemon Thyme Chicken Supreme

Juicy chicken breast stuffed with wild mushrooms and creamy ricotta, served on a silky cauliflower purée, with tender baby carrots and a luscious Madeira reduction. Elegant, comforting, and full of flavour.

Orzo Puttanesca

Delicately simmered orzo pasta enveloped in a rich, slow-cooked tomato sauce infused with garlic, and a gentle chili heat. Briny Kalamata olives and capers lend depth and a burst of Mediterranean flavour, while fresh parsley and shaved Parmesan bring a bright, savoury finish. A bold yet comforting Italian classic reimaged in orzo form.

Desserts: Choose one

Chocolate & Amarula Mousse

A decadent dark chocolate mousse infused with Amarula, crowned with pillowy whipped cream, shimmering gold dust, crunchy honeycomb, hazelnut crumble, and a scoop of creamy ice cream. Pure indulgence in every bite.

Bull Run Rainbow Cheesecake

A playful yet indulgent showstopper. Layered, creamy cheesecake served with gin & tonic jelly, airy cotton candy floss, vibrant berry coulis, and velvety vanilla ice cream.
A feast for the eyes and the palate.

Spiced Apple Crumble

Warm baked apples spiced with cinnamon and nutmeg, topped with a golden oat crumble, and served with a scoop of velvety vanilla ice cream. A comforting, festive classic.