

# THE BELL INN

## CHRISTMAS DAY MENU

### Chef's Amuse Bouche

#### To Start

Celeriac, Hazelnut, Truffle Soup, Artisan Bread (gfa/vg)

Beetroot Cured Gravlax, Horseradish Crème fraiche, Sourdough Crostini

Buttered Crumpet, Confit & Smoked Duck, Pomegranate & Orange Dressing

Mushroom Pate, Onion Marmalade, Sourdough Toast (vg/gfa)

#### Main Event

Roast Free Range Turkey, Stuffing, Pigs in Blankets, Festive Trimmings, Red Wine Jus (gfa)

Beef Wellington, Roast Potatoes, Seasonal Festive Vegetables, Red Wine Jus

Butternut Squash & Mushroom Wellington, Roast Potatoes, Seasonal Festive Vegetables, Onion Gravy (vg)

Pan fried Turbot, Baby Vegetables, Ratte Potatoes, Champagne Beurre Blanc (gf)

#### The Event

Christmas Pudding, Brandy Sauce (gfa/vga)

Baileys Dark Chocolate Torte, Honeycomb Ice Cream

Individual Apple Strudel, Crème Anglaise

Lemon Roulade, Forest fruits Sorbet (gf)

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£120 Per Head (£20 Per Head deposit on booking)

We will require a Full payment & Pre order from the Menu by 11th December

Any Cancellations after 1st December will be charged a full payment with a no refund policy

£60 per head for smaller portions for little ones // £30 per head for under-five's eating with us.