

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)

£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.

THE BELL INN

NEW YEARS EVE

Our News Years Eve menu to perfectly compliment our Murder Mystery evening of fun

To Start

Minestrone Soup, Sourdough , Whipped Butter (vga)

Venison Bolognese Frites & Parmesan (gfa)

Chicken Liver Pate, Fig Chutney, Toasted Brioche, Roasted Vine Cherry Tomato

Wild Mushroom Arancini, Pesto, Dressed Leaves (gf)

Pan Fried Squid, Nduja Butter, Sourdough Toast

Main Event

Flame Grilled Bistro Rump, Potato Rosti, Spinach, Wild Mushroom Sauce (gf)

Chicken Wellington, Truffle Mushroom, Spinach, Fondant Potato, Baby Carrots
White Wine & Mustard Cream Sauce

Roast Pork Rack, Dauphinoise Potatoes, Whiskey & Blackberry Sauce, Green Beans (gf)

Roast Salmon, Mussel Mousse, Sauté Potatoes, Tender Stem Broccoli, Pancetta, Cider Beurre Blanc (gf)

Roast Cauliflower Steak Cashew Cream Sauce Baby Vegetables Cauliflower Fritters Chive oil (gf)

The Event

Chocolate Fondant, Vanilla Ice-cream

Vanilla Panacotta, Chocolate Espresso Sauce (gfa)

Classic Paris Brest, Choux Pastry, Praline Cream, Toffee Drizzle

Vanilla & Rum Infused Pineapple, Pineapple Sponge, Mango Sorbet, Spun sugar (gf)

Selection Noels Ice-cream and Sorbet

£79.95 Per Person Full payment on booking

Ticket/Dinner Price is inclusive of entry into the Murder Mystery Experience

We will require a Full payment & Pre order from the Menu by 17th Dec

Any Cancellations after 1st December will be charged a full payment with a no refund policy however transfers of booking is possible