



# THE BELL INN

## Christmas Party Menu



### STARTERS

- Spiced sweet potato & rosemary soup with granary bread [v]
- Whole baked Camembert, red onion marmalade & granary dipping bread [v]
- Traditional prawn cocktail with bloody Mary sauce
- Parma ham wrapped goats cheese with fig salad
- Field mushrooms with garlic & herb gratin & balsamic vinaigrette [v]



### MAIN COURSES

- Turkey Ballentine, pigs in blankets, glazed parsnips, rosemary roast potatoes.
- 6oz Ribeye steak Rossini, potato croquette, mushroom & madeira sauce.
- Hake fillet on crushed new potatoes, lemon, caper, prawn butter & greens.
- Pan fried pork steaks, buttered mash, sweet red cabbage, pork & cider jus.
- Goats cheese & caramelised red onion Tart Tatin with rosemary roast potatoes [v]
- Christmas burger - breaded turkey topped with brie, cranberry, pigs in blankets & fries

All served with seasonal vegetables for the table



### DESSERTS

- Traditional Christmas pudding with brandy sauce
- Apple & pear crumble with custard
- White chocolate chip & raspberry brownie with vanilla ice cream
- Cherry bakewell cheesecake with pouring cream
- Vodka & blueberry crème brulee with shortbread biscuit

**TWO COURSES £30**

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