



## *The Bell Christmas Party Menu*

*Available 1<sup>st</sup> December – 23<sup>rd</sup> December*

*2 Courses £24*

*3 Courses £27*

### *Starters*

*Creamy Tomato Soup with basil pesto & crusty bread (V) \*GF*

*Individual Baked Camembert, toasted bread, roasted cherry tomatoes & onion marmalade\*GF*

*Creamy Garlic mushrooms with a Parmesan crust \*GF*

*Chicken Liver Pate, mixed leaves, red onion chutney and crusty bread \*GF*

*Traditional Prawn Cocktail topped with a king prawn & Toasted Bread \*GF*

### *Mains*

*Traditional Roast Turkey with pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables & gravy \*GF*

*Beef Wellington OR Mushroom Wellington (V), dauphinoise potatoes, buttered cabbage & red wine sauce*

*Pan-fried Salmon Fillet with roast new potatoes, fresh watercress & chive butter sauce  
\*GF*

*Crispy Pork Belly, crackling with cider sauce, grain mustard mash & roasted root vegetables*

### *Desserts*

*Christmas Sticky Toffee pudding with custard \*GF*

*Vanilla Crème Brûlée \*GF*

*Terry's Chocolate orange cheesecake*

*Winter Berry Crumble with custard*

*English cheeseboard Stilton, Brie, Cheddar & spiced apple chutney \*GF  
(\*£2 supplement)*

*DEPOSIT OF £10 pp & PRE-ORDER REQUIRED ON TABLES OF TEN OR MORE WITH NAMES & CHOICES*

*All dishes may contain nuts & fish dishes may contain small bones. All food is freshly cooked to order, please be prepared to wait*

*\*GLUTEN FREE & VEGETARIAN option available but must advise server on ordering*

*If you have any allergies or dietary requirements you must make your server aware on arrival or on your takeaway order, whilst every effort is made to prepare dishes to accommodate dietary needs we run an open kitchen and cannot guarantee that any item is 100% allergen free.*

*Not available for takeaways*