

# ❖ Christmas Party Menu ❖

## at The Bell Inn

*Two Courses £24 | Three Courses £30.50*

December dates are available now to book your Christmas Party Dinner please contact us  
This menu is only available to pre-booked parties, a pre-order will be required for all bookings.  
For tables of 8+ we will require a non-refundable deposit of £10 per head.

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### *Starters*

Spiced Parsnip Soup v  
served with crusty bread

Brie, Chestnut & Cranberry Puff Parcel's v  
puff pastry parcels served with dressed leaves

Classic Prawn Cocktail  
layered prawns with marie rose sauce and lettuce

Baked Portobello Mushroom v  
stuffed with spinach & stilton

Chicken Liver Parfait  
accompanied by home made christmas chutney and melba toast

Smoked Halibut & Beetroot Salad  
served with horseradish mayonnaise and clementine

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### *Mains*

All served with fresh festive vegetables

Roast Breast of Turkey or Roast Sirloin of Beef  
served with all the best festive trimmings

Pumpkin Seed and Chestnut Roast ve  
accompanied by all the best festive trimmings

Slow Roast Belly of Pork  
served on a bed of celeriac mash, accompanied by cider mustard sauce

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### *Mains*

All served with fresh festive vegetables

#### Gruyere Crusted Cod

baked cod crusted with gruyere breadcrumbs, served alongside parsley sauce and buttered new potatoes

#### Squash, Sage & Stilton Wellington v

wedge of wellington served with roast potatoes

#### Chicken Forestiere

pan roasted supreme of chicken with a creamy mushroom and thyme sauce alongside new potatoes

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### *Desserts*

#### Christmas Pudding

served with brandy cream

#### Clementine Pannacotta

Set citrus cream with brandy snaps

#### White Christmas Cheesecake

White chocolate cheesecake, shortbread base, topped with winter berries and meringue

#### Maple & Pecan Pie

with vanilla ice cream

#### Ice Cream & Sorbets

your choice of strawberry, vanilla, strawberry ice cream, or orange, mango, raspberry sorbet

#### Cheese Board £3 Suppl.

chefs selection of cheeses served with the very best accompaniments!  
Cheese board to share as a fourth course £5 per head

### *Finished with Tea or Coffee*