

❖ Christmas Party Menu ❖

at The Bell Inn

Three Courses £29.95

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.

Starters

French Onion Soup
topped with a cheesy crouton

Seafood Cocktail
layered with prawns, brown shrimp and crab topped with marie rose sauce

Brie & Cranberry Parcel's v
filo pastry parcels served with dressed leaves

Baked Mushrooms v
Button mushrooms cooked in garlic cream sauce, finished with stilton

Melon & Parma Ham
a classic served with rocket and feta

Lambton & Jackson Gravadlax
cured salmon with dill, accompanied by cucumber relish

Mains

All served with fresh festive vegetables

Roast Breast of Turkey
served with all the best festive trimmings

Roast Sirloin of Beef
with Yorkshire pudding and crisp roasties

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

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Festive Porchetta

belly of pork stuffed with clementines, apricot and sage slow roasted,
served with new potatoes

Fillet of Hake

pan roasted with celeriac puree, crispy kale, lemon and capers

Squash, Sage & Stilton Wellington v

Wedge of wellington served with roast potatoes

Desserts

Christmas Pudding

served with brandy cream

Pecan & Chocolate Brownie

with hot chocolate and orange sauce

Panettone Bread & Butter Pudding

a festive twist on a classic, with brandy, spice, and all things nice!

Orange & Cranberry Cheesecake

with a gingerbread base

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