

❖ Christmas Party Menu ❖

at The Bell Inn

Three Courses £28.95

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

Spiced Parsnip Soup v
accompanied by crusty bread and butter

Crayfish & Prawn Cocktail
layered with marie rose sauce and crunchy lettuce

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

Garlic Mushrooms ve
toast topped with button mushrooms cooked in garlic and parsley

Ham Hock Terrine
accompanied by home pickled onions, hot gooseberry chutney and toast

Sausage, Chestnut & Cranberry Roll
accompanied by Christmas chutney

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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Smoked Haddock Gratin

fillet of natural smoked haddock topped with a creamy cheddar and breadcrumbs,
with buttered new potatoes

Slow Roast Belly of Pork

with cider, fennel and apple, accompanied by sage new potatoes

Butternut Squash, Pecan & Blue Cheese Wellington v
puff pastry wellington, served with new potatoes

Desserts

Christmas Pudding

served with brandy cream

Panettone Bread & Butter Pudding

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

Christmas Clementine Trifle

layers of clementine jelly, Cointreau soaked sponge, custard and whipped cream

Mint Chocolate Cheesecake

chocolate digestive base topped with creamy mascarpone and mint chocolates

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