

# CHRISTMAS DAY

## AT THE BLUE BELL



### STARTERS

#### PRAWN AND SMOKED SALMON TIMBALE

King Prawns, smoked salmon, cream cheese, chive and crostini.

#### PARSNIP AND ROASTED APPLE SOUP

Spiced Parsnip Crips, mint yoghurt (v).

#### PAN SEARED RED MULLET

Red pepper purée, roasted celeriac, pickled beetroot

#### THREE BIRD TERRINE

Red onion marmalade, soured cucumber, winter leaves, toasted brioche

#### POACHED PEAR

Goats cheese mixed salad, candied walnuts, toasted sesame seeds (v).

### MAINS

#### TRADITIONAL TURKEY ROAST

Roast potatoes, seasonal vegetables, chestnut stuffing, pigs in blanket, turkey gravy.

#### PAN FRIED HALIBUT

Fondant potato, buttered kale, seafood and dill broth, chantanay carrots.

#### BEEF MEDALLIONS

Beef shin and mushroom suet pudding, tenderstem broccoli, red wine jus, roasted parsnips.

#### HERB CRUSTED LAMB

Butternut squash purée, red cabbage parcel, red currant and rosemary jus.

#### SPINACH AND BASIL PESTO RISOTTO

French Brie, toasted mixed nuts, avocado mousse, sweet potato crisps (v).

### DESSERTS

#### TRADITIONAL CHRISTMAS PUDDING

Brandy sauce, redcurrants.

#### DARK CHOCOLATE AND HAZELNUT BROWNIE

Caramel sauce, vanilla ice cream.

#### TIRAMISU CHEESECAKE

Coffee truffles, chantilly cream, fresh berries.

#### CHEESEBOARD

Pear and fig chutney, celery, apple, grapes, crackers, flavoured butter.

#### MULLED WINE PANNACOTA

Chocolate and pistachio biscotti, white chocolate ganache.

*£85 per person. £45 per child under 12.*

*We will require a deposit to secure the booking £40 per person – payable by 25th November 2023*

