

CHRISTMAS AT THE BLUE BELL



STARTERS

FRENCH WHITE ONION SOUP

Herb croutons, flavoured butter, bread (v).

GAME TERRINE

Garlic crostini, red onion marmalade, rum soaked raisins.

SALMON GRAVALAX

Beetroot cured salmon, pickled vegetables, toasted brioche, chestnuts.

WHIPPED GOATS CHEESE

Candied walnuts, roasted apple, honey, pitta bread (v).

MAINS

TRADITIONAL TURKEY ROAST

Roasted potatoes, pigs in blanket, sage cranberry stuffing, seasonal vegetables, turkey gravy.

BRAISED FEATHER BLADE

Horseradish mash, roasted celeriac, wild mushrooms, carrots, redcurrant jus.

PAN FRIED SEA BASS

Sauté new potatoes, braised red cabbage, crispy parma ham, samphire white wine sauce, beetroot balsamic reduction.

BEETROOT WELLINGTON

Salt baked beetroot, mushroom duxele, roasted vegetables, girondine sauce (v).

DESSERTS

DARK CHOCOLATE BROWNIE

White chocolate sauce, vanilla ice cream, popping candy

CARAMALISED PEAR CHEESECAKE

Crushed walnuts, mixed berry compote, chocolate shards, honeycomb ice cream.

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce, redcurrants.

WHITE CHOCOLATE & LIME TART

Chocolate tuile, cocoa popcorn, fresh berries.

TWO COURSES £25 | THREE COURSES £30