



THE BELL CHRISTMAS Menu

STARTERS

Cream of tomato and red pepper soup [v]
Misolivia olives, feta cheese, granary bread and hummus [v]
Halloumi fries, garlic mayonnaise
Smoked salmon, brie and caramelised apple bake
Freshly breaded mushrooms, garlic mayonnaise
Tempura battered prawns, lemon and dill mayonnaise

MAIN COURSES

*All served with roast potatoes, honey roasted parsnips,
cauliflower cheese and seasonal vegetables for the table*
Turkey crown with stuffing & pigs in blankets
Oven baked lamb rump with mint & redcurrant reduction
Sirloin steak, peppercorn cream sauce
Slow roasted pork belly, apple gravy
Seabass fillet, tiger prawns, lemon and dill cream sauce
Mushroom and walnut stroganoff, timbale of white rice

DESSERTS

Apple and plum crumble with custard
Baileys Irish cream cheesecake
Tiramisu
Christmas pudding with brandy cream
Crème brûlée with shortbread biscuit
Profiteroles and hot chocolate sauce

TWO COURSES £30 | THREE COURSES £35

*Please inform a member of our team if you have any dietary requirements;
dairy free and gluten free options are available.*