

RING

O' BELLS

THORNTON BRADFORD

Christmas Fayre

£23.95** 3 courses – £19.95** 2 courses – £16.95** 1 course

Starters

Winter Vegetable Soup GFa V
pearl barley, garlic & thyme dumpling

Smoked Salmon & Garden Herb Terrine GFa
Scotch egg, confit lemon salad & rye crumbs

Croustade of Braised oxtail GFa
smoked bacon, baby onions, roasted garlic, horseradish & winter leaves

Warmed Truffled Pommes Anna GF V
slow poached free range hens egg, sauté woodland mushrooms & béarnaise sauce

Mains

Crisp Confit Free Range Belly Pork GF
sticky red cabbage, creamed potato, homemade fruity black pudding, local greens, apple gel & madeira sauce

Butter Roasted Free Range Turkey GF
pork & chestnut stuffing, duck gat roasties, chipolata, bacon crisp, sticky cabbage, winter greens & gravy

Pan Roasted Halibut GF P
crispy mussel kiev, baby fondant potato, tomato & crab sauce

Pithivier of Braised Leeks GF V
new potato, sage cheddar, puy lentils, white onion & cider Veloute

Local Loin of Venison GF
Beetroot croquette-parsnip & white chocolate puree- Celtic cabbage & burnt shallot

Sweets

Brillat Savarin Cheesecake GF V
stem ginger, roasted pear, pear sorbet & spiced rum

“Lemon Meringue Pie” GF V
Basil sorbet & orange salad

Classic Tiramisu GF V
with our touch

Local Cheese Plate GF V
Artisan crackers-iced grapes- spiced fig chutney

All our produce is delivered fresh and cooked to order. All menus can be subject to change due to quality and availability of ingredients. Please ensure that waiting staff and reservations if you book are fully aware of Gluten free and any other dietary requirements. We cannot guarantee any cross contamination of nut allergens