

# 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

chunky soup with homemade bread & creamy butter

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##### Smoked Salmon pate

oak smoked salmon flakes, charred lemon brown toasted homemade bread

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##### Braised Pulled Beef GFa

mild American style mustard puree, homemade dumpling

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##### Oven Finished Chestnut Mushrooms GF V

garlic & tarragon chestnut mushrooms & parmesan crisp

#### Mains

##### Crisp Confit Free Range Belly Pork GF

sticky red cabbage, creamed potato, homemade fruity black pudding, local greens Aspsall cider reduction

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##### Butter Roasted Free Range Turkey GF

pork & chestnut stuffing, duck fat roasties, chipolata, bacon crisp, sticky cabbage, winter greens & gravy

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##### Roasted Salmon GF P

sweetheart cabbage, hassleback potatoes, mornay sauce

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##### Stuffed Puff Pastry of Vegetables GF V

scallop potatoes, creamed sprouts & sweet crispy onions

#### Sweets

##### Cherry Cheesecake GF V

cookie biscuit base, liqueur cherries

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##### Chocolate Tart GF V

Chantilly cream & cashew nut crumb

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##### Classic Christmas Pudding GF V

Rum sauce

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##### Local Cheeses GF V

Artisan crackers – iced grapes & berry jam 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