



THE EIGHT BELLS

# CHRISTMAS *MENU*

## STARTER

**Smoked Salmon & dill cream cheese on toasted sourdough  
with pickled cucumber**

**Baked camembert with french bread**

**Traditional prawn cocktail with french stick & irish butter**

**Chicken liver pate with brandy & orange**

## MAIN

**Dressed turkey crown**

**Honey glazed gammon**

**Roast beef**

Served with pigs in blanket, sage & onion stuffing, rosemary & garlic potatoes,  
honey glazed carrots & parsnips, pancetta sprouts & rich gravy

## DESSERT

**Selection of cheese & crackers**

**Sherry trifle & cream**

**Traditional Christmas pudding with brandy sauce**

**Chocolate yule log with brandy butter ice cream**

Complimentary glass of gingerbread mulled wine

**PLEASE ADVISE OF ALLERGIES OR VEGETARIAN PREFERENCES**