NEW YEARS EVE AT THE BLUE BELL

3 Courses for £65

Grilled Scallops
Chorizo Butter, Black Budding Crumb, Sourdough Toast

Bit ‘a’ Pork
Sticky Glazed Pork Belly, Pigs Cheek Croquette, Home Made Black Pudding, Fennel Crackling, Apple Puree

Steak Tartare
Cumbrian Fillet, Shallot, Parsley, Cornichons, Capers, Black Garlic Oil, Tabasco, Sourdough Crisps

Goats Cheese Bruschetta
Fig Chutney, Hot Honey, Chargrilled Focaccia

Beetroot & Lakes Gin Cured Salmon
Horseradish Cream, Dill Pickled Cucumbers, Toasted Rye Bread

Twice Baked Gruyere & Chive Souffle
Spiced Tomato Chutney, Parmesan Cream, Freshly Baked Sourdough

New Years Eve Roast Beef
Garlic and Rosemary Fillet of Beef, Sticky Glazed Short Rib, Goose Fat Fondant, Buttery Mash, Honey Roast Carrot and Parsnip, Tenerstem Broccoli, Red Wine Jus, Yorkshire Pudding

Venison ‘Three Ways’
Pan Roasted Loin, Venison Faggot, Haunch of Venison ‘Hot Pot’, Red Cabbage, Celeriac Puree, ‘Dalston Damson’ Gin Reduction

Chicken Balmoral
Haggis Stuffed Chicken Supreme, Neeps, Tatties, Braised Red Cabbage, Whisky & Green Peppercorn Sauce

Butternut Squash Risotto
Chilli, Sage, Feta, Roasted Cherry Tomatoes, Crispy Chilli Oil

Pan Roasted Halibut
Pea Puree, Chargrilled Leek, Tender Stem Broccoli, Tiger Prawn Curry Butter Sauce

Luxury Surf and TurF
8oz Cumbrian Fillet Steak, Lobster Tail, Tiger Prawn, Lobster Sauce, Triple Cooked Chips, Sauteed Greens.

‘Citrus’
Lemon and White Chocolate Cheesecake, Lime Posset, Orange sorbet, Candied Citrus Peel

‘Coffee’
Espresso Martini Creme Brulee, Tiramisu, Cappucino Ice Cream, Chocolate Soil,

‘Chocolate’
Fudge Brownie, Dark Chocolate Fondant, ‘Crunchie’, Honeycomb Ice Cream

Brioche Bread and Butter Pudding
Rum Glaze, Rum and Raisin Ice cream, Malibu Custard

Selection of British Cheeses