

Christmas Menu

Monday ~ Thursday Friday & Saturday £18.50 for 2 courses £22.50 for 2 courses £22.50 for 3 courses £26.50 for 3 courses

Starters

Seasonal Homemade Soup served with Bread (GF, V)

Duck Liver & Candied Orange Pate served with Wholemeal Toast, Salad & Drizzled in a

Dill Crème Dressing

North Coast Scallop Shell with Mint Pea & Chorizo

Portobello Mushroom, Sweet Potato & Stout Open tart (GF, V)

Satay Chicken Skewers & BBQ Wings served with Sweet & Sour Dip & Salad

Mains

Pork Belly in a Sticky Apricot Glaze, Cranberry & Bramley Apple Stuffing, Smashed Swede, Seasonal Vegetables, Roasted Potatoes, Pig In Blankets & Gravy

Roast Turkey Ballotine filled with Pomegranate & Orange stuffing, Roast Parsnips, Seasonal Vegetables, Roast Potatoes Pig in Blankets & Gravy

Honey Roasted Salmon with Cranberry, Orange & Ginger sauce, New Potatoes, Seasonal Vegetables

Root Vegetable, Cranberry L. Goats Cheese Nut Roast, Seasonal Vegetables, Dauphinoise Potato, Gravy (V)

Roasted Beetroot, Butternut Squash & Pumpkin Seed tart, Seasonal vegetables, Smashed Swede, Roast Potatoes & Gravy (GF, V)

Desserts

White Chocolate & Raspberry Panna Cotta

Popping Prosecco & Lemon Cheesecake

Luxury Chocolate Orange Tart

Crème Brulee

Trio of Gelato Ice Creams Vanilla, Chocolate, Strawberry & Cream

Cheese & Biscuits Board















Terms and Conditions

A non-refundable deposit of £10 per person is required to secure a booking, the balance of payment is required 2 weeks before the day

Payment can be made by either Cash/Card (no Cheques)

A cancellation charge of the amount paid will be applied in the event of a cancellation or amendment by the customer

Any additional services must be paid for on the day

Any special requirements or Allergens will need to be mentioned on booking form

Either email back the below pre-order form or drop back into the pub FAO Jennie or Mags

The Bell Inn
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