



CHRISTMAS PARTY MENU

2 courses £27.50 3 courses £32.50

Available from Monday 27th November until Saturday 23rd December

STARTERS

White Onion, Sage & Cider Soup with *Crispy Sage & Focaccia*

Crispy Baked Brie with a *Mulled Wine Spiced Chutney & Dressed Leaves (v)*

Chicken Liver Pâté with *Charred Orange Segments, Orange Syrup & Sourdough Toast*

Prawn Cocktail Bruschetta with *King Prawns, Avocado, Gem Lettuce, Marie Rose Sauce on Sourdough*

Stuffed Mushroom with *Mushroom Duxelle, Pecorino Cheese Breadcrumb, Mixed Leaves, Walnuts & Apple (v)*

Vegan alternative available

MAINS

Butter Roasted Breast of Turkey with *Roasted Potatoes, Pigs in Blankets, Cauliflower Cheese, Creamy Mashed Potatoes, Carrot, Parsnip, Greens, Red Cabbage, Sausage Meat Stuffing & Gravy*

Vegetarian & Vegan alternatives available

Cauliflower Puff Pastry Tartlet with *Roasted Potatoes, Seasonal Vegetables & Crispy Sage (vg)*

Slow Cooked Pork Belly with *Creamy Mashed Potatoes, Apple Puree, Charred Savoy Cabbage, Pork Jus & Cracking*

Salmon en Croute with *Crushed Garlic New Potatoes, Roasted Carrot & Parsnip,*

Tenderstem Broccoli & Dill Hollandaise

Coq Au Vin with *Chicken Thighs, Pancetta, Butter Mushrooms, Onion, Creamy Mashed Potatoes & Red Wine Jus*

SIDES

Colcannon £4.95

(Creamy Mashed Potatoes with Savoy Cabbage & Bacon)

Crispy Sprouts & Parmesan (v) £4.95

Rosemary & Garlic Roast Potatoes (v) £4.95

Pigs in Blankets £5.95

DESSERTS

Homemade Christmas Pudding with *Christmas Pudding Purée & Brandy Sauce (v)*

White Chocolate Cheesecake with *Winter Berry Compote*

Rum & Raisin Chocolate Torte with *Nut Brittle (vg)*

Homemade Mince Pie Ice Cream Lebkuchen Sandwich with *Christmas Pudding Purée*

The Bells' Cheeseboard *Tarporley Blue, Belton Cheddar & Brie, Spiced Mulled Wine Chutney & Traditional Accompaniments (v)*

Additional £3 Supplement

*Why not add something a little extra?!
Coffee & a Mince Pie for an additional £3 per person*