



Christmas Party Menu

2 courses £32.50 3 courses £38.50

Available from Monday 24th November until Monday 22nd December

(10% off your food bill for parties dining from Monday 24th November until Friday 28th November)

Starters

Roasted Parsnip & Chestnut Soup with Crushed Walnuts, Crispy Sage & Warm Rosemary Focaccia (v) (gfa)

Duck & Orange Pâté with Orange Jelly, Toasted Sourdough & Mulled Wine Chutney (gfa)

Blue Cheese & Smoked Pancetta Croquettes with Chilli and Honey Mayonnaise & Crispy Rocket

Stuffed Portobello Mushroom with Spinach, Roasted Onion & Peppers, Cheese, Toasted Breadcrumbs & Rocket (vg) (gfa)

Smoked Haddock, Creamy Leeks & Cheddar Pot with Toasted Sourdough (gfa)

Mains

Butter Roasted Breast of Turkey with Roasted Potatoes, Pigs in Blankets, Cauliflower Cheese, Creamy Mashed Potatoes, Roasted Root Vegetables, Buttered Greens, Red Cabbage, Sausage Meat Stuffing & Gravy (gfa)

Slow Cooked Shin of Beef with Creamy Mashed Potatoes, Roasted Root Vegetables, Buttered Greens & Red Wine Sauce (gf)

Pan Fried Chicken Supreme with a Potato Fondant, Green Beans & Pancetta Jus (gf)

Salmon En Croûte with Sautéed Spinach & Cream Cheese served with Buttered Crushed New Potatoes, Buttered Greens, Parsley & White Wine Sauce

Creamy Spinach & Leek Gnocchi with Crispy Kale (vg)

Desserts

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

Toffee Apple Crumble with Salted Caramel Ice Cream (vga)

White Chocolate & Cranberry Roly Poly with a White Chocolate Drizzle & Custard (v)

Spiced Apple, Pear & Ginger Eton Mess with Crushed Meringue, Poached Apples & Pears, Soaked Cointreau Raisins & Cinnamon Chantilly Cream (v) (gf)

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



Why not add something a little extra?!

Coffee & a Mince Pie for an additional £3.50 per person

(v) vegetarian (gf) gluten free
(vg) vegan (gfa) gluten free adaptable
(vga) vegan adaptable

A £5 deposit per person is required upon booking (non refundable)
& a pre-order in a week before your dining date. 24 hour cancellation policy to avoid payment in full.