



Christmas PARTY MENU

2 courses £32.95 3 courses £38.95

Available from Monday 30th November until Tuesday 22nd December

Starters

- Spiced Leek, White Bean & Parsnip Soup with Crispy Parsnip & Toasted Sourdough (vg) (gfa)*
Duck Liver & Gin Parfait with Thyme Butter, Toasted Sourdough & Spiced Gin, Pear & Onion Chutney (gfa)
Torched Pear & Blue Cheese on Toasted Sourdough with Honey & Crushed Walnuts (gfa)
Chorizo, Smoked Haddock & Cheddar Croquettes with Fresh Chilli Mayonnaise
Wild Garlic & Truffle Mushroom Puff Pastry with Truffle Mayonnaise & Crushed Pistachio (vg)

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)*
Braised Red Wine Short Rib with Creamy Mashed Potatoes, Roasted Baby Carrots & Shallots, Crispy Kale & Red Wine Gravy (gf)
Chicken, Ham & Brie Pie with Creamy Mashed Potatoes, Buttered Greens & Gravy
Baked Salmon Fillet with a Mustard & Panko Crumb, Crushed New Potatoes & Leek Beurre Blanc Sauce
Mushroom Wellington with Roasted Potatoes, Mashed Potatoes, Roasted Root Vegetables, Buttered Greens & Gravy (vg)

Desserts

- Homemade Christmas Pudding with Christmas Pudding Purée & Brandy Sauce (v)*
Apple & Plum Crumble with Vanilla Ice Cream (gfa)
Dark Chocolate Brownie with Caramelised Pecans (vg)
Ginger & Orange Cheesecake with Ginger Chantilly Cream & Orange Zest
The Bells' Cheesecake Belton Cheddar, Somerset Brie, Shropshire Blue, Onion Chutney, Crackers (v)

Why not add something a little extra?!

Coffee & a Mince Pie for an additional £4.00 per person

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



A £10 deposit per person is required upon booking (*non refundable*) & a pre-order in a week before your dining date. We have a 24 hour cancellation policy to avoid payment in full. An optional 7.5% service charge will be added to all parties.