



Christmas Day

12:00 to 2:30

£60:00 per person

Children up to 12 years £30.00

*****STARTERS*****

Homemade Celeriac and parsnip soup with warm bread

Baked mini camembert with rosemary & toasted ciabatta toasts.

Smoked salmon with avocado, quails' eggs and basil oil.

Develled Kidneys with baby onions in a rich sauce, served on toast.

*****MAINS*****

Traditional roast Turkey, with sage, onion & cranberry stuffing, brussels sprouts, roasted parsnips, celeriac mash roast potatoes, pigs in blankets.

Strip loin Beef, with roasted silver skin onions in a rich gravy and all the trimmings, Yorkshire pudding.

Homemade Nut Roast, with mushroom gravy, and cranberry sauce, served with roast potatoes, and roasted vegetables. [Contains nuts]

Salmon en croute, salmon fillet filled with spinach and dill butter wrapped in puff pastry, served with duchess potatoes, and spiralised vegetables.

*****DESSERTS*****

Steamed Christmas pudding, with your choice of; cream, custard, brandy sauce. [contains nuts]

Pavlova with seasonal fruit

Terrys chocolate ice-cream sundae, layers of mandarins, Terry chocolate, chocolate chip ice-cream, orange sorbet, topped with cream and more Terrys chocolate

The Bell cheeseboard: Vale of Camelot blue, Traditional cheddar, Somerset brie, crackers, grapes, & tomato chutney.

.....
If you have any dietary requirements, please let a member of our team know in advance. A deposit of £30.00 deposit is required at the time of booking and is non-refundable. Pre-orders must be received 10 days prior to Christmas Day