



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

Portobello Mushroom filled with duck pate topped with breadcrumb & parmesan crumb.

Kiln Smoked salmon, with a gin & tonic centre, cucumber ribbons, and pea shoots, basil oil.

Mini camembert, with rosemary, and brioche toasts.

*******MAINS*******

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

Roast Beef, with and all the trimmings, Yorkshire pudding.

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

Seabass fillets, with watercress sauce, served on a bed of courgette ribbons, steamed spinach, dill & garlic crushed baby potatoes.

*******DESSERTS*******

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

Eton mess, Raspberries, meringue, whipped cream.

Triple sorbet, Lemon, Mango, Raspberry.

Sticky Toffee pudding, served with custard or ice-cream, or cream

Lemon roulade, served with your choice of, ice-cream, or double cream.

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

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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