



CHRISTMAS CELEBRATION MENU 2019

1st December to 23rd December

12:00 to 14:30 and 18:30 to 20:00

2 Courses £19.00 / 3 Courses £25.00 per head

-----STARTERS-----

Parsnip and celeriac soup Served with warm bread & butter.

Kiln Roasted Salmon, with a gin& tonic centre, ribbons of cucumber, pea shoots, & basil oil [v]

Portabella mushroom, filled with duck pate, with a parmesan & breadcrumb topping.

Mini camembert, with rosemary, and brioche toast.

-----MAINS-----

Traditional roast turkey, stuffing, brussels sprouts, roasted parsnips/carrots, roast potatoes, pigs in blankets.

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

Honey roast duck with an orange & honey dressing, served with roast potatoes, parsnips/carrots, broccoli.

Field Mushroom & Baby Spinach risotto, with truffle oil and parmesan crisp

-----DESSERT-----

Steamed Christmas pudding, with your choice of; cream, custard. Non-dairy option soya yoghurt

Triple sorbet, Lemon, Mango, Raspberry.

Warm Chocolate Fudge cake, served with, Custard, ice-cream, or cream.

Eton mess, Raspberries, meringue, whipped cream.

The Bell cheese board: Vale of Camelot Blue, Somerset 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 £10 per person is required at the time of booking and is non-refundable.
Pre-orders must be received 10 days prior the date of the booking*