BOXING DAY

STARTERS

Soup of the Day Warm crusty bread £7.95

Chicken Liver and Whisky Pate

Toasted sour dough, fruit chutney, dressed mixed leaves £8.95

Creamy Garlic Mushrooms

Toasted sourdough, balsamic glaze £7.95

Crispy Pork Cheek Fritter

Celeriac puree, pickled carrot, mustard gravy £10.50

Salmon Gravlax

Toasted sourdough, pickled cucumber, capers £9.95

MAINS

Beer Battered Haddock

Hand cut chips, mushy peas, homemade tartar sauce, lemon wedge £16.95

Three Cheese and Onion Pie

Red Leicester, cheddar, Manchego, short crust pastry, hand cut chips, baked beans, baby mixed leaf salad, tomato chutney £16.95

Roasted Sirloin of Beef

Roasted root and green vegetables, potato fondant, spiced mulled wine jus £19.95

Tomato Gnocchi

Roasted tomato and olive, basil sauce £12.95 (add salmon £7)

Swordfish Nicoise

New potatoes, green beans, red onion salad, horseradish mustard dressing £18.95

Chicken Ballotine

Stuffed with spinach and cream cheese, wrapped in Parma ham, sauteed spinach, tomato δ red pepper mash, red pepper sauce £19.95

DESSERTS

Old Bell Inn Classic Sticky Toffee Pudding

Butterscotch sauce, served with ice cream, cream or custard £7.50

Apple CrumbleServed with custard, cream or ice cream £7.50

Selection of Cheeses

With grapes, celery, fruit chutney and crackers 3 cheeses £9.95 5 cheeses £15.95

Selection of Grandpa Greenes Ice Cream

Served over shortbread crumb, finished with either: strawberry coulis, chocolate sauce or raspberry coulis £6.95

Chocolate Mousse

Biscotti, chocolate soil, raspberries £7.50

£10 deposit per person

ORDER FORM

NAME:			
DATE:	TIME:	QUANTITY:	

	NAME	STARTER	MAIN	DESSERT		
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	واديق					
69.00		V Marie	74			

Christmas δ New Year Menu 2024



FESTIVE MENU

STARTERS

Roast Cauliflower & Chestnut Soup (GFA)

Served with warm crusty bread

Homemade Port & Chicken Liver Pate

Served with fig chutney and toasted sourdough

Cranberry δ Goats Cheese Parfait

Set with basil butter and served with walnut δ rocket salad

Smoked Salmon δ Horseradish Crème Fraiche

With bloomed capers δ lemon and toasted sourdough

Traditional Prawn Cocktail (V)

Atlantic prawns on a bed of baby gem with sunblushed tomato salsa, marie rose sauce, malt bloomer and lemon wedge

MAINS

Traditional Turkey Roast

Hand carved turkey breast, stuffing, roast and creamed potato, roast carrot δ parsnip, sprouts and gravy

Roast Pork Belly

Pork belly with crispy skin served with roast δ creamed potato, glazed carrots, sprouts and pan gravy

Pan Fried Sea Bass

Garlic and sage roasted new potatoes, cabbage δ green bean medley, clams, white wine, lemon and cream sauce

Veggie Xmas Linguine (V)

Sauteed Sprouts, roasted butternut squash, garlic, asparagus and pea puree, parmesan shavings

Vegan Nut Roast (V, VE)

Served with roast potatoes, carrot δ swede mash, roast carrot δ parsnip, sprouts and vegan gravy

DESSERTS

Christmas Pudding

Served with brandy sauce

Warm Almond Cake

Served with banana cream

Millionaire Shortbread Cheesecake

Served with caramel ganache

Cheese Board

Selection of cheeses, festive chutney and an assortment of crackers

Grandpa Greenes Ice Cream

Selection of Ice creams, biscuit crumb and choice of sauce

FESTIVE DAYS

CHRISTMAS EVE

Restaurant & Brasserie Menu Served all day 12 noon - 8.00pm

CHRISTMAS DAY

Ist sitting I2 noon arrival Dine I2.30pm

2nd sitting 3.30pm arrival Dine 4.00

Four courses - £99.95 per person

£25.00 deposit required per person Booking & pre-order essential

BOXING DAY

Served I2pm - 7.00pm

£10.00 deposit required per person Booking is essential

NEW YEARS EVE

Restaurant & Brasserie Menu Served I2pm - 8.00pm

WELCOME IN THE NEW YEAR

D.J. from 9.00pm

CHRISTMAS DAY

STARTERS

Roast Parsnip & Apple Soup

Served with warm crusty bread δ butter

Four Meat Pate

Chicken breast, duck breast, pork tenderloin wrapped in streaky bacon served with pear compote and crusty bread

Christmas Gnocchi (V)

Red and sweet potato gnocchi, fried sage, cranberries δ parmesan shavings

Braised Duck Leg

Compressed plums, mulled wine reduction served on filo pastry

PALATE CLEANSER

Lemon Sorbet

MAIN COURSE

Traditional Turkey Roast (GFA)

Hand carved turkey, roast & creamed potato, roasted carrot & parsnip. Sprouts with pancetta, pigs in blankets, Yorkshire pudding, meat gravy

Roast Porchetta (GF)

Pork belly δ loin, rolled with sausage meat, served with roast δ creamed potato, glazed carrots, sprouts δ pan gravy

Pan Seared Swordfish

Citrus δ balsamic glaze, herby roasted new potatoes, and sauteed spinach δ green beans

Beetroot Wellington (V, VE)

Served with roast potatoes, carrot δ swede mash, roast carrots δ parsnips, sprouts and veggie gravy

DESSERT

Traditional Christmas Pudding

Served with brandy butter δ whisky cream

Warm Almond Cake

Served with banana cream and raisin ice cream

Chocolate Brownie

Served warm with blackberry compote and Baileys ice cream

Cheese Board

Selection of cheeses, tomato chutney and an assortment of crackers

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£25 deposit required per person Pre order required