



# THE BLUE BELL AT ARKENDALE NEW YEAR'S DAY BRUNCH

11am - 5pm

**Cream of Honey Parsnip Soup (v)**  
Topped with Carrot Crisps £6

**Roasted Belly Pork**  
Black Pudding Bon-Bon's, Apple Purée, Dijon Cream £7.50

**Duck, Orange & Cointreau Paté**  
Red Onion Marmalade, Toasted Crostini £7.50

**Poached Egg & Asparagus Spears (v)**  
Mustard Dressing £7

**Goat's Cheese Fritter (v)**  
Beetroot Purée, Salad £7

**Seafood Cocktail**  
Smoked Salmon, Prawn Marie Rose, Torched Grapefruit, Granary Bread £11 | £16 Main Course

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**Steak Burger**  
Nettle Cheese, Burger Sauce, Gem Lettuce, Tomato, Slaw, Fries £15

**Traditional Beer Battered Fish**  
Chunky Chips, Mushy Peas, Tartare Sauce, Lemon £15

**Traditional Roast Turkey**  
Pigs in Blankets, Stuffing, Roast Potatoes, Seasonal Greens, Gravy £16.95

**Hot Roast Sandwich**  
Chunky Chips, Gravy £10

**Chicken Ballantine wrapped in Parma Ham**  
Mash, Seasonal Greens, Red Wine Gravy £16.50

**Pan-Fried Sea Trout**  
Mash, Samphire, Pea Velouté £17

**Steak & Ale Pie**  
Seasonal Greens, Mash Potato, Gravy £15

**Vegetable Lasagne (v)**  
House Salad £15

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**Sticky Toffee Pudding (v)**  
Butterscotch Sauce, Clotted Cream £7

**Chocolate Dipped Profiteroles (v)**  
White Chocolate Sauce, Toffee Ice-Cream £7

**Vanilla Panna Cotta (v)**  
Toffee Sauce, Glazed Banana £7.50

**Chocolate Fudge Cake (v)**  
Cream or Vanilla Ice-Cream £7.50

**Bread & Butter Pudding (v)**  
Custard £7.50

**The Blue Bell's Cheeseboard (v)**  
A Trio of Cheeses, Apple Grapes, Chutney, Savoury Biscuits £9

(v) Vegetarian. Most of our dishes can be adapted for those with allergies. Please ask for our 'Allergen Guide'