



THE BLUE BELL AT ARKENDALE
NEW YEAR'S EVE

5-9pm | £54.95

Fizz & Canapés On Arrival

Butternut Squash Soup (v)
Rustic Bread

Smoked Salmon, Prawns & Avocado
Marie Rose Sauce

Feta & Tomato Bruschetta (v)
Balsamic Reduction, Salad

Moules Marinière Mussels
Rustic Bread

Parma Ham with Melon
Sourdough, Salad

Pan-Seared Sea Bass & Lobster Tail Risotto

Lamb Rump
Black Pudding Mash, Carrot Purée, Jus

Stuffed Mushroom with Basil Pesto
Feta Cheese & Cherry Tomatoes (v)

Braised Beef
Potato Croquette, Roasted Vegetables, Horseradish Jus

Pan-Seared King Scallops
Pea Purée, Hollandaise Sauce, Crispy Pancetta

Homemade Vanilla Cheesecake (v)
Chocolate Ice-Cream

Chocolate Swiss Roll (v)
Fruits of the Forest, White Chocolate Sauce

Apple Tarte Tartin (v)
Vanilla Ice Cream

Selection of Ice-Cream (v)

Add a Cheese Board £5 per person (v)
Trio of Cheese, Apple, Grapes, Chutney and Savoury Biscuits

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

Bookings Only

£10 non-refundable deposit required at the time of booking, full balance & pre-order required by 15th December