

# CHRISTMAS DAY

*at The Blue Bell*



ADULTS £89.95 / CHILDREN £39.95

Selection of Celebration Canapes with Your Arrival Glass of Fizz (GF, DF)

## TO START...

### Roasted Winter Squash Veloute

Goats Cheese Croquette, Herb Oil (GF, DF)

### Pork & Pistachio Terrine

Fig Chutney, Brioche, Dressed Salad (GF, DF)

### Baked Fig & Pecorino Tart

Endive Salad

### Drunken Salmon

Gin Cured Salmon, Beetroot Relish, Rye Bread (GF, DF)

## THE MAIN EVENT...

### Traditional Butter Roasted Turkey

Pigs in Blankets, Pork & Cranberry Stuffing, Thyme Roasted Potatoes, Honey Glazed Parsnips & Carrots, Spiced Red Cabbage, Turkey Jus (GF, DF)

### Pan Roasted Venison Loin

Poached Pear, Confit Onions, Celeriac Puree, Chestnut Cabbage, Juniper Jus (GF, DF)

### Roasted Salmon

Buttered Leeks, Champagne & Dill Velouté, Crushed New Potatoes with Preserved Lemon (GF, DF)

### Roasted Winter Vegetable & Chestnut Pithivier

Spiced Red Cabbage, Sage Stuffing, Thyme Roasted Potatoes, Honey Glazed Parsnips & Carrots

## TO FINISH...

### Chocolate & Clementine Torte

Vanilla Mascarpone

### Traditional Christmas Pudding

Brandy Sauce (GF)

### Vanilla Panna Cotta

Mulled Fruits, Pine Sugar (GF)

### Yorkshire Cheese

Traditional Chutneys & Accompaniments (GF)

### Freshly Brewed Coffee / Tea & Mince Pies

GF - Gluten Free Available, DF - Dairy Free Available,  
SF - Contains Shellfish, SS - Contains Sesame Seeds,  
VG - Can Be Vegan

Although we endeavour to adhere to allergen guidelines we cannot guarantee an allergen free kitchen environment

