

Christmas Day Menu

£75 per person

Amuse Bouche

Pea and ham soup, served with crispy smoked sausage.

Starters

Confit Duck Leg Terrine with Star Anise, served with a cranberry and black pepper compote.

Potted Smoked Salmon & Crab Mousse, served with dill pickled fennel and toast.

Brandy Soaked Wild Mushrooms, served on toast with spinach and a warm balsamic reduction.

Blood Orange Salad, served with toasted hazelnuts and herbed goats cheese.

Main Course

Turkey Ballantine, with a caramelised onion, apple and sage stuffing, roasted potatoes, pigs in blankets and roasted onion gravy.

Monk Fish, wrapped in parma ham on crushed new potatoes with a burnt tomato and basil pesto, creamed leeks and mushrooms.

Roasted Lamb Rump, with bacon wrapped fondant potato, white bean and garlic puree topped with a mulled wine and port reduction.

Sweet Potato & Chestnut Wellington, with creamed spinach and roasted red peppers and crumbled feta.

Dessert

Chocolate & Orange Iced Parfait, with a winter berry coulis.

Traditional Christmas Pudding, with cognac butter and cream.

Homemade Sticky Toffee Pudding, with a salted caramel sauce and creme anglais.

British Cheeseboard, selection of cheeses with chutney, grapes and biscuits.

Coffee & Mince Pies

The
OLD BELL

If you have any dietary requirements please specify this at booking. We can cater for all dietary requirements ahead of the event, however, changes cannot be guaranteed to menu choices on the day.