**Party Menu 2 - £35 Per Person**

**SOUP OF THE DAY** Freshly baked bread

**PAN FRIED GARLIC KING PRAWNS** Tomato salsa, toasted ciabatta

**SMOKED HAM & CHEESE CROQUETTES** Dressed mixed leaves, tomato chutney

**HOI SIN JACKFRUIT SPRING ROLLS (VE)** Pickled cucumber, sweet chilli dipping sauce

**CHICKEN LIVER PARFAIT** Fruit chutney, toasted ciabatta, mixed leaves

**PAN ROASTED CHICKEN BREAST**

Bubble & squeak croquettes, chanteney carrots, fine beans, white wine & tarragon sauce

**PAN SEARED SEABASS SUPREME** Chorizo & roasted tomato tagliatelle, king prawns, spinach

**BEEF BOURGUIGNON** White grain mustard mash, charred baby leeks

**ROASTED PORK BELLY** Pancetta, peas & broad beans, celeriac fondant, black pudding bon bon, cider sauce

**SWEET POTATO & LENTIL COTTAGE PIE (VE)** Seasonal vegetables, vegan gravy

**THE OLD BELL INN CLASSIC STICKY TOFFEE PUDDING** Served with Lydgate cream, vanilla bean ice cream or custard

**STRAWBERRY CHEESECAKE ETON MESS** Black pepper meringue, strawberries, basil glass, strawberry sorbet

**POACHED PEAR**

Toasted granola, baileys crème analgise

**COCONUT MILK PANA COTTA (VE)** Vegan meringue, pineapple & Malibu chutney, passionfruit puree

**LOCAL CHEESE BOARD** Grapes, celery, homemade date & walnut loaf, red onion marmalade, sourdough biscuits