

Mother's Day 2024

Starters

French Onion Soup

Toasted cheese croute, warm sourdough bread

Prawn & Salmon Roulade

Prawn mousse wrapped in smoked salmon, charred baby gem, lemon gel

Wild Mushroom Parfait (V)

Truffle emulsion, rocket

Garlic Chicken Arancini

Smokey chorizo sauce, crispy chicken skin

Greek Salad Stack (VE option available)

Feta cheese, olive puree, sun blushed tomatoes, rocket, balsamic glaze

Mains

Slow Roast Topside of Beef

Dripping roast potatoes, creamed potato, seasonal vegetables, Yorkshire pudding and gravy

Slow Roast Pork & Crackling

Dripping roast potatoes, creamed potato, seasonal vegetables, Yorkshire pudding and gravy, crackling

Slow Roast Leg of Lamb (£2 Supplement)

Dripping roast potatoes, creamed potato, seasonal vegetables, Yorkshire pudding and gravy

Parsnip & Apricot Nut Roast (V / VE)

Roast Potatoes, sweet potato mash, seasonal vegetables and gravy

10oz Ribeye Steak (£5 Supplement)

Spinach & stilton stuffed Portobello, crispy onions, hand cut chips

French Trimmed Chicken Breast

Dauphinoise potatoes, asparagus puree, baby carrots, red wine jus

Pan Roasted Salmon Fillet

Saffron potatoes, samphire, tenderstem & chorizo fricassee, white wine cream sauce

Courgette & Ratatouille Roulade (VE)

Green pesto, cous cous tomato & basil sauce

Desserts

Old Bell Inn Classic Sticky Toffee Pudding

Butterscotch sauce, served with ice cream, cream or custard

Belgium Dark Chocolate Mousse

White chocolate shavings, dehydrated cherries, shortbread crumb

Madagascan Vanilla Cheesecake

Passionfruit textures, gin snap

Cheese & Biscuits (£2.50 Supplement)

Red Leicester, smoked applewood, brie

Grape Jelly & Custard (VE / GF)

Fruit compote, meringues

Selection Of Grandpa Greene's Ice Cream

Served over shortbread crumb, finished with either strawberry coulis, chocolate sauce, raspberry coulis.

Two Courses £29.95 ~ Three Courses £35.95

Booking Essential - £10 per person deposit required