

BOXING DAY

STARTERS

Warm sourdough £7.50

Creamy Garlic Mushrooms (V/AGF)

Thai Salmon Fishcakes

Slow Roast Pork Belly With Crackling

Beer Battered Haddock

Three Cheese & Onion Pie (V)

House Cured Slow Roast Beef Sirloin (GF)

24 Hour Brined Roast Chicken Breast (GF)

Parmesan, Lemon & Herb Crusted Cod (AGF/ADF)

Roast Plum Tomato & Red Pepper Sauce Tagliatelle (VNE)

Old Bell Inn Classic Sticky Toffee Pudding (V)

Ice Creams - £2.50 Per Scoop (V/AVE /ADF/AGF)

Shortbread crumb and a choice of sauce

Ice cream flavours-Vanilla bean/Strawberries & cream/chocolate/
mint chocolate chip. Ask your server
for any of our other flavour options

Apple, Cinnamon & Pear Crumble Tart (V/AVE /ADF)

Warm Chocolate Fudge Brownie (V)

Chocolate fudge sauce, winter berry compote
 & a black cherry ice cream £7.50

French Brie & Blue Stilton (V)

Spiced apple chutney, butter & crackers £9.50

NAME: _____

DATE: _____ TIME: _____ QUANTITY: _____

[illegible]

✧ SMALLER APPETITE FESTIVE MENU ✧

2 COURSES - £16.95 3 COURSES - £19.95

STARTERS

Roast Parsnip & Thyme Soup (V/AGF)

Warm sourdough

Atlantic Prawn Cocktail (DF/GF)

Smokey marie rose, baby gem lettuce & a sun blushed tomato salsa

Chicken Liver Parfait (AGF)

Spiced apple chutney, toasted brioche and a cranberry and port jelly

Caramelised Shallot & Wild Mushroom Tart (V/AVE/ADF)

Whipped ricotta, rocket, walnut pesto

Smoked Salmon (AGF)

Capers, fennel, dill & cucumber salad, lemon and parsley creme fraiche toasted rye bread

MAINS

24 Hour Brined Slow Roasted Turkey Breast (ADF/AGF)

Creamed potatoes, pigs in blankets, honey roasted carrots & parsnips, buttered sprouts & house gravy

Slow Roasted Pork Belly With Crackling (ADF/GF)

Wholegrain mustard, creamed potato, butter roast hispi cabbage & caramelised apple gravy

Parmesan, Lemon & Herb Crusted Cod (ADF/AGF)

Chorizo, plum tomato, new potato, butterbean & fennel fricasse

Roast Plum Tomato & Red Pepper Tagliatelle (V/VE)

Leek, garden peas & spinach with a pine nut garlic crumb

Butternut & Cranberry Vegetarian Nut Roast (V/AVE/GF)

Creamed potatoes, honey roasted carrots & parsnips, buttered sprouts & house gravy

DESSERTS

Warm Christmas Pudding (V)

Brandy sauce

Old Bell Inn Classic Sticky Toffee Pudding (V)

Butterscotch sauce served with either ice cream, cream or custard

Double Chocolate Cheesecake (V)

Winter berry compote & black cherry ice cream

French Brie & Blue Stilton (V)

Spiced apple chutney, butter & crackers

Apple, Cinnamon & Pear Crumble Tart (V/AVE/ADF)

Served with either custard, cream or ice cream

Selection of Ice Creams (V/AVE/ADF/AGF)

Shortbread crumb and a choice of sauce

MON - SAT 12.00 - 8pm

LARGER PORTIONS AVAILABLE

2 COURSES - £26.95 3 COURSES - £32.95

1ST DECEMBER - 23RD DECEMBER

***** FESTIVE DAYS *****

CHRISTMAS EVE

Restaurant & Brasserie Menu

Served all day 12 noon - 8.00pm

CHRISTMAS DAY

1st sitting
12 noon arrival
Dine 12.30pm

2nd sitting
3.30pm arrival
Dine 4.00pm

Four courses - £110.00 per person

£25.00 deposit required per person
Booking & pre-order essential

BOXING DAY MENU

Served 12pm - 7.00pm

£10.00 deposit required per person
Booking is essential

NEW YEARS EVE

Restaurant & Brasserie Menu

Served 12pm - 8.00pm

WELCOME IN THE NEW YEAR AT THE OLD BELL

WITH D.J. from 9.00pm

FESTIVE MENU

Booking and pre-order is essential
£10.00 deposit required per person

***** CHRISTMAS DAY *****

STARTERS

Goats Cheese Tart (V)

Red onion & cranberry marmalade, walnut pesto & rocket

Confit Duck Leg Walnut (AVE)

Cassoulet, mulled fig glaze, toasted walnut

Pig Cheek Fritter

Roast celeriac, caramelised apple puree, pork and mustard seed gravy

Roast Butternut, Sage & Chestnut Soup (V/AGF)

Warm sourdough

PALATE CLEANSER

Sorbet-Yuzu & Lime

MAIN COURSE

Pigs in blankets for the table

House Cured Slow Roast Beef Sirloin (AGF)

Dauphinoise potato, parsnip puree, buttered kale, Yorkshire pudding & red wine gravy

24 Hour Brined Turkey Breast (GF/ADF)

Duck fat garlic & herb roasted potatoes, creamed potato, rosemary butter roasted carrots, smoked pancetta sprouts, roast turkey gravy

Vegetable & Cranberry Nut Roast (V/AVE/AGF/ADF)

Creamed potatoes, honey roast carrots, buttered sprouts, Yorkshire pudding & red wine gravy

Confit Salmon (AGF)

Beetroot, roasted baby leeks, caper butter crispy new potatoes, chive & a white wine cream sauce

DESSERT

Warm Christmas Pudding (V)

Brandy sauce & cranberry jam

Dark Chocolate Tart (V)

White chocolate ganache, orange chantilly cream & salted caramel

Lemon Cheesecake

Winterberry compote, pistachio ice cream & toasted pistachios

Stilton Blue Cheese (V)

Caramelised pear, toasted brioche, spiced apple chutney & toasted walnuts

£110.00

£25 deposit required per person Pre order required

V=Vegetarian/VE=Vegan/GF=Gluten Free/DF=Dairy Free/A=Available.
Please make staff aware of any allergies.