

— THE — EIGHT BELLS

Festive Menu 2018

Starter

*Homemade Tomato & Basil Soup V, GF**
garnished with herb croutons & served with crusty bread rolls

*Chicken Caesar Appetiser GF**
served warm on a bed of Cos lettuce with a Caesar dressing

*Homemade Blue Cheese Pate V, GF**
served with dressed leaves & melba toast

Chilled Poached Salmon GF
served over a bed of mixed leaves & rocket with lemon dressing

Mains

*Traditional Roast Breast of Turkey GF**
served with festive trimmings

*Slow Braised Beef Steak GF**
cooked in a local ale, shallot, thyme & garlic sauce

*Slow Roasted Belly of Pork GF**
served with a white wine gravy & garnished with a spiced apple chutney

*Baked Whole Rainbow Trout GF**
stuffed with lemon & fresh parsley

Homemade Festive Butternut Roast V, VG, GF
stuffed with puy lentils, pistachios, cranberries & fresh herbs with a tomato & basil dressing

All main courses served with fresh seasonal vegetables, roast and new potatoes

Desserts

Homemade Christmas Pudding V
served with brandy sauce

Homemade White Chocolate & Winter Berry Cheesecake V
served with vanilla ice cream

Homemade Chocolate & Hazelnut Tart V
served with fresh pouring cream

Homemade Vanilla Panna Cotta GF
accompanied by a raspberry coulis

Cheese & Biscuits V

Tea/Coffee & Mints

V vegetarian VG vegan GF gluten free option*

2 Courses £18 3 Courses £23
Bookings being taken on 825501