



CHRISTMAS DAY AT THE BELL



CANAPÉS

STARTERS

Cock-a-Leekie Soup with Home Made Bread

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*Lobster, Crab and Smoked Salmon Terrine with Cucumber and Dill Crème Fraiche*

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Pan-Fried Pigeon Breast with Butternut Squash Puree, served with a Blueberry Compote & Chestnuts

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*Poached Pear and Suffolk Blue Cheese Tart with Walnut and Watercress Salad*

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Home Cured Beetroot and Horseradish Gravlax with Celeriac Roulade

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*To cleanse your palate*

*Mulled Wine Sorbet*

### MAINS

*Traditional Roast Turkey, Pigs in Blankets with Chestnut Stuffing, Roast Potatoes,  
Seasonal Vegetables and Pan Jus*

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*Portobello Mushroom filled with Toasted Pine Nut Stuffing accompanied with Wilted Spinach
and Aubergine Parmigiano (V)*

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*Roast Sirloin of Beef with Boulangere Potatoes, Madeira Jus and Seasonal Vegetables*

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Monkfish wrapped in Parma Ham on Saffron and Mussel Risotto served with Curly Kale & Orange Buerre Blanc (V)

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*Pan-Fried Pheasant Supreme with Fondant Potatoes, Seasonal Vegetables and Drambruie and Honey Glaise*

### DESSERT

*Traditional Christmas Pudding with Brandy Sauce*

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Chocolate Marquise with Bailey's Cream

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*Pink Grapefruit and Pistachio Nut Brulee with Shortbread*

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Champagne Jelly with a Raspberry Sorbet

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*A Selection of Fine British Cheeses served with Quince Jelly and Biscuits*



*Tea and Coffee with Mince Pies to finish your meal*



**£49.50**

*The Bell Inn, The Street, Rickingham 01379 898445 **BOOK NOW***