

CHRISTMAS AT THE BELL

PARTY MENU

Served From the 1st to 31st December
(Excluding Christmas Day)

Starters

Roasted Parsnip, Apple and Lemon Thyme Soup with Chestnut Dumplings (v)

Confit of Goose and Belly Pork, Served with Apple & Sage Chutney and "Mick the Bakers" Granary Toast

Goats Cheese and Red Onion Tart, with a Chicory & Pickled Walnut Salad (v)

*Smoked Salmon Roulade, Served with a Basil Pesto & Balsamic Glaze
with Pickled Cucumber & Garlic Toast*

*Warm Tiger Prawns & Crayfish Tails, Served with a Diced Apple salad
& Pomegranate dressing*

Mains

*Roast Norfolk Bronze Turkey with Pigs in Blankets, Chestnut Stuffing,
Roast Potatoes, Seasonal Vegetables & Pan Jus*

*Pan Fried Gressingham Duck Breast with Glazed Plums and Redcurrant Sauce,
Fondant Potatoes and Seasonal Vegetables*

Roasted Mediterranean Vegetable En Croute with a Crushed Garlic and Sage Risotto

*Grilled Hake fillet with Lime and Coriander butter, Crushed New Potatoes
and Ratatouille*

*Venison and Beef Suet Pudding with Rosemary Mash,
Roast Parsnips and Juniper Berry Sauce*

Desserts

Homemade Christmas Pudding with Brandy Sauce

Spiced Orange & Chocolate Tart with Cinnamon Cream

Stollen Bread & Butter Pudding with Whisky Sauce

Baileys Cheesecake with Cappuccino Sauce

Mrs Temples Bingham Blue and Suffolk Gold Served with Quince Jelly, Celery, Grapes and Biscuits

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*Tea and Coffee with Homemade Mince Pies to finish*

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2 Course £17.95 3 Course £21.95

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



Christmas Party 2011 Pre-Order Information

Please enter the amount you will require in the box. Please return this completed form to The Bell Inn.

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Stollen Bread & Butter Pudding with Whisky Sauce

Baileys Cheesecake with Cappuccino Sauce

Mrs Temples Binham Blue and Suffolk Gold Served with Quince Jelly, Celery, Grapes and Biscuits

Booking Information

Name

Contact Number

Email Address

Party Size