## The Bell Inn, Rickinghall Eat. Drink. Sleep

## Christmas Menu

2 Courses £32.95 3 Courses £37.95

Spiced Parsnip & Sage Soup with Toasted Sourdough (ve)

Chicken Liver Pâté, Garlic Crostini, Mixed Leaf with Clementine Dressing (gf\*)

Pork, Sage and Chestnut Croquettes, with Rocking Rudolph Mustard

Hot Smoked Salmon, Spinach & Dill Tart, Pickled Samphire Salad

Grilled Goats Cheese Stuffed Portobello Mushroom with Red Onion Chutney (v)

(gf)

Crown of English Turkey, Goose fat Roast Potatoes, Brussels Sprouts, Honey Roasted Carrots & Parsnips, Pig in Blanket, Cranberry Sauce, Gravy (gf) (df)

Norfolk Rump of Beef, Goose fat Roast Potatoes, Brussels Sprouts, Honey Roasted Carrots & Parsnips, Pig in Blanket, Horseradish Sauce, Gravy (gf) (df)

Pan Roasted Seabream, Thyme Roasted Celeríac, Wilted Spinach, Samphire and Dill Butter (9f)

Field Mushroom & Roasted Root Vegetable Wellington, Roast Potatoes, Brussels Sprouts, Honey Roasted Carrots & Parsnips, Gravy (ve\*)

Homemade Venison & Parsnip Pie, Crushed Winter Roots, Buttered Kale, Gravy

Christmas Pudding, Brandy Custard (gf) (df)

Stílton, Rustic Seeded Crackers & Fig Chutney (V)

Spiced Fig, Walnut, Orange and Cranberry Pannacotta (gf\*)

Apple, Fig Crumble, Vanilla Custard (gf\*) (ve\*)

Please note. All our food is cooked to order and during busy periods may take slightly longer. If you have any allergies, please ensure you make us aware when ordering.