

The *Bell Inn* 



# CHRISTMAS DAY MENU

All seated by 12:30 Midday

Glass of prosecco on arrival

## STARTERS

Fermented Orange Salad (GFO) (V)  
whipped ricotta, walnut butter and radicchio

Trio Of Smoked Fish (GFO)

eel with beetroot and horseradish, kiln smoked trout with walnut pesto, fennel and smoked salmon with whisky glaze, caviar and peppered fig

Duck Breast (GFO)

Jerusalem artichoke fondants, crisp greens, leg bon bon, artichoke purée, port reduction and kumquat

## INTERMEDIATE

Cassis Royale Sorbet

## MAINS

Roast Norfolk Turkey (GFO)

roast potatoes, chestnut sprouts, roast parsnips, stuffing, pig in blanket, cranberry sauce

Venison And Chestnut Wellington

pomme anna, mulled red cabbage, celeriac and red wine reduction

Herb Crusted Halibut (GFO)

mussel and salsify chowder, apple braised potatoes and winter greens

Shallot and Goats Cheese Tarte Tatin (V)

parsnip purée, pear and rocket salad

## DESSERTS

White Chocolate and Cranberry Bread And Butter Pudding (V)  
with gingerbread ice-cream

Traditional Christmas Pudding  
with rum butter and brandy sauce

Clementine Cheesecake (GFO)  
with spiced hot chocolate

## CHEESEBOARD

Local cheeses, artisan biscuits, grapes, celery and chutney

Tea or Coffee, Selection of teas and coffee to finish your meal

Carriages at 4pm

£20 per person deposit to secure booking.

Payment in full and pre-orders by 15th December.

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VO) Vegan Option  
Please speak to a member of staff if you have any special dietary requirements

£89.95  
per Adult

The Bell Inn Bistro, High Street, Thorpe Le Soken, Essex CO16 0DY  
t: 01255 861199 e: [info@bellinnbistro.co.uk](mailto:info@bellinnbistro.co.uk) w: [www.bellinnbistro.com](http://www.bellinnbistro.com)

£49.95  
per Child

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— FREE HOUSE —

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