

CHRISTMAS PARTY NIGHTS

Every Tuesday and Thursday from 30th November – 23rd December

Live Music

STARTERS

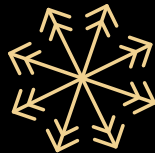


Ham and Gruyère Soufflé (V)
cheese and chive glaze

French Onion Soup (V)
puff pastry lid and gruyère toasts

Lobster and King Prawn Salad (GFO)
granary bread, brandy and tomato sauce

Chicken Liver Parfait (GFO)
sourdough toast and fig chutney



MAINS

Roast Norfolk Turkey (GFO)
pigs in blanket, roast potatoes, stuffing, chestnut roast sprouts, parsnip purée and rich turkey jus

Braised Ox Cheek (GFO)
rich bourguignon sauce, celeriac and caramelised onion mash, tender stem broccoli and shallot rings

Monkfish Kerala Molee
coconut-based fish stew with ginger, turmeric and chilli, hand pulled naan and fresh coriander

Beetroot Gnocchi (GFO) (V)
ricotta cream, sage pesto, beetroot purée and parmesan shards



DESSERTS

Christmas Sticky Toffee Pudding (V)
rum and raisin ice-cream, cinnamon toffee sauce

Chilled Chocolate Fondant (GFO) (V)
fudge ice-cream and morello cherry coulis

Limoncello Panna Cotta
yuzu curd, almond biscotti and raspberry gel

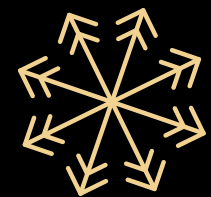
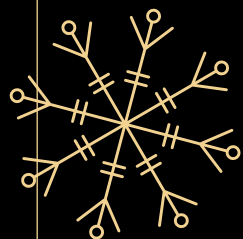
Trio Of Local Cheeses (V)
mulled port, artisan biscuits, apple chutney and pickled walnuts

2 COURSES £25.95 3 COURSES £29.95

£20 per person deposit to secure booking.
Pre-orders required with full payment

(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

The Bell Inn Bistro, High Street, Thorpe Le Soken, Essex CO16 0DY
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The _____
Bell
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Bistro

— FREE HOUSE —

www.bellinnbistro.com