

NEW YEAR'S EVE MENU

Pre orders required 01255 861199

Glass of Champagne on Arrival

STARTERS

Black Pudding and Honey Scotch Egg
with celeriac remoulade and baby leaves

Goats Cheese and Beetroot Terrine
with walnut soda bread and burnt apple purée (V)

Lobster Soufflé
with coquilles st Jacques

Creamy Butternut Squash Soup
with blue cheese and sage toast (V)

MAINS

Roast Loin of Venison
with cocoa nib crust, gratin dauphinoise potato, red cabbage purée and crab apple jus (GF)

Butter Poached Breast of Cornfed Chicken
with confit leg lollipop, fondant potato, artichoke purée, winter greens and sticky garlic chicken jus

Loin of Skrei Cod
with avocado relish, chorizo crisps, squid, tomato and red pepper sauce and buttered new potatoes (GF)

Portobello Mushroom and Chestnut Wellington
with butter braised kale, truffle mash potato and onion jus (V)

DESSERTS

Trio of Desserts to Include

Elderflower Panna Cotta
with apple compote and gingerbread biscuit

Toffee and Banana Pie
with Chantilly cream

Dark Chocolate Delice
with coffee ice cream

Selection of Local and Continental Cheeses
with artisanal biscuits, grapes and homemade chutney

£65.95pp

£20 per person deposit to secure booking.

(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