



Christmas menu 2019

To start

Homemade creamy leek and potato soup (V)

Smoked mackerel, lemon cream cheese & horseradish terrine with granary toast

Stilton and spinach stuffed Portobello mushrooms thyme herb crust (V)

Wild duck and orange pate with cranberry cream and granary toast

Smoked bacon and sausage meat scotch egg with real ale chutney

Crispy bacon, walnut and blue cheese salad

Main event

Tender turkey breast with sage and onion stuffing & Smokey pigs in blanket

Slow roasted garlic & rosemary lamb shanks served with a red wine jus

**Both served with Yorkshire pudding & parsnip crisps*

Homemade salmon wilted spinach & rocket Wellington with buttery chive cream sauce

Walnut, Portobello mushrooms, lentil and cheddar cheese tart (V)

Homemade mixed game pie bound in a rich ported sauce

Pan fried pork tenderloin in a creamy wholegrain mustard sauce

**All served with roasted potatoes and seasonal vegetables*

To finish

Traditional Christmas pudding with brandy cream

Spiced apple crumble with custard

Salted caramel & chocolate tart with Chantilly cream

The Bell Eton mess

Zesty lemon and ginger cheesecake

Trio cheese and biscuits with real ale chutney

1 course 14.95

2 courses 19.95

3 courses 24.95

kids main 8.95 add pudding 13.95

*For more information and bookings call at:
01242862245



*Find our menu at:
www.thebellshurdington.com

