



# CHRISTMAS DAY LUNCH

*Let the eating commence. Choose a meal and fulfil your heart's desires.  
A day of ease. A day to remember.*

£85 per adult; £42.50 per child  
included in the two & three night packages

## STARTER

**Leek & Potato Broth** Welsh rarebit soldiers **D, G**

**Smoked Salmon** Quail's eggs, chervil, baby watercress, red pepper vinaigrette **F, E, SD**

**Ham Hock, Black Pudding & Apricot Terrine** Piccalilli, corn bread **G, SD**

**Blue Cheese, Butternut Squash, Baby Spinach & Barley Salad** ✓ Maple walnuts **N, D**

## INTERMEDIATE

**Chef's Sorbet** Ask for Allergens

## MAIN COURSE

**Roast Turkey** Chestnut & cranberry stuffing, pig in blanket, roast potatoes, seasonal vegetables, gravy **SD, G, D, C, E**

**Baked Fillet of John Dory** Herb & olive crust, sun blushed tomato mash, tomato vinaigrette, balsamic reduction **F, D, SD, G**

**Honey Glazed Duck Breast** Fondant potato, date purée, tenderstem broccoli, braised shallot, cranberry jus **D, SD, C**

**Quinoa, Beetroot & Horseradish Stuffed Beef Tomato** Sautéed spring onion & parsley potatoes **G, D, SD**

## DESSERT

**The Bell Inn Christmas pudding** Brandy sauce **E, G, D, SD**

**Dark Chocolate Mousse** Salted peanut praline, mandarin cream **E, P, D**

**Lemon Tart** Christmas spiced meringue, white chocolate snow, raspberry sorbet **D, E**

**Artisan Cheeses** Celery ribbons, savoury biscuits, apricots **D, G, SD, C**



*If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.*

**C:** Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin / **N:** Nuts  
**MO:** Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

