

CHRISTMAS DAY 2017

*A lovely glass of chilled Champagne upon arrival
A selection of breads on the table*

Curried parsnip soup with crème fraîche and curry oil (V)

Wild mushroom fricassée on toasted muffin with poach duck egg and hollandaise sauce (V)

Chicken, Jerusalem artichoke, leek, ham and prosciutto terrine with celeriac remoulade

*Kiln roasted hot smoked salmon and crayfish cocktail
with bloody mary dressing and avocado*

Blood orange and Cointreau sorbet

*Free range Turkey with duck fat roast potatoes,
chestnut and cranberry stuffing, pig in blankets,
roast parsnips, buttered carrots and sprouts, bread sauce*

*Beef Wellington (served medium rare) with port wine sauce,
seasonal vegetables and roast potatoes*

*Pan fried fillet of premium fish with Noilly Prat velouté,
potato gnocchi and braised baby gem*

Pumpkin, sage and ricotta ravioli, nut brown butter, pinenuts, rocket and parmesan (V)

Christmas pudding with Pedro ximenez sauce

Treacle tart with vanilla ice cream and spiced syrup

Lemon posset with mulled winter berries and shortbread biscuit

Dark chocolate Belgium mousse with fresh mandarin and mandarin sorbet

Stilton cheese with celery, quince paste, crackers, grapes and chutney

Selection of coffees, teas and homemade Christmas treats

Merry Christmas from the Bell team!