

THE BELL ON THE GREEN



Christmas Menu

STARTERS

BUTTERNUT SQUASH & SWEET POTATO SOUP

Served with crusty bread roll

SCOTTISH OAK SMOKED SALMON

With horseradish cream, pickled cucumber and capers

TOMATO & MOZZARELLA SALAD

Drizzled with basil pesto and balsamic dressing

CAJUN CHICKEN & BACON SALAD

Crispy lettuce tossed in Caesar dressing and garlic crouton

MAINS

GRILLED CHICKEN

On bed of sautéed sundried tomatoes, spinach & olives, served with greens, herb potatoes & jus

HERB MARIATED CLAY OVEN LAMB CHOPS

Served with crushed creamy new potatoes and roasted vegetables

08 OZ RIBEYE STEAK

Accompanied with grilled tomato, mushroom, chunky chips and Peppercorn Sauce

FILLET OF SEABASS

Pan-fried fillet of fish served with Lyonnaise Potato and green vegetables

THREE CHEESE RAVIOLI (v)

Pasta with wild mushroom sauce, garnished with rocket leaves and balsamic salad

DESSERTS

CHRISTMAS PUDDING

Traditional Christmas pudding with Brandy sauce

PASSION FRUIT MOUSSE

A luxurious white sponge, finished with passion fruit glaze

VANILLA CHEESE CAKE

Clotted Cream Dairy Ice Cream

BRAMLEY APPLE & CINNAMON BUTTER CRUMBLES (Gf)

Baked Bramley apple filling with a crunchy cinnamon butter crumble

STICKY TOFFEE PUDDING

Premier pudding with vanilla Ice cream

2 - Course £ 18.95
3 - Course £ 21.95
Minimum 6 people



Sharing Cheese Board £ 12.00
Port 50ml £ 3.00
Sherry 50ml £ 3.00
Baileys 50ml £ 3.00